

FOOD MENU

Welcome to the Islington Town House, please choose your food and order at the bar!



Sharers (serves 2-3)

- Nachos, with smashed avocado, jalapeños, tomato salsa, melted mature cheddar £10.25
- Bucket of skin on chips with mayo £8.9
- Bucket of cheesy chips with seasoning and mature cheddar £9.5
- Bucket of sweet potatoes chips with mayo £8.9
- Buttermilk Chicken wings (5/10) with sweet chilli dip £8.5|£12.5
- Bucket of cowboy chips with mature cheddar and BBQ sauce £9.75
- Crispy chicken mini fillets (5/10) with sriracha mayo £8|£11.5

Sides & Sauces

- Skin on chips £4.25
- Sweet Potato chips £4.5
- Sauces and Dips £1
 - Garlic Mayo, Homemade
 - Chimichurri, Blue
 - Cheese dip, BBQ
 - Sauce

Mains

- Beer battered cod fillet, skin on chips, mushy peas and tartare sauce £15.95
- British steak & ale pie, creamy mash potato, seasoned vegetables, red wine gravy £15.5
- Sausages and mashed potatoes with onion gravy £11.95
- Cheese, leek & potato pie, creamy mash potato, seasoned vegetables and peppercorn sauce £13.95

Burgers (served with skin on chips and a dip)

- Aberdeen Angus British beef burger £14.5
- Islington Burger – Aberdeen Angus British beef burger topped with bacon and mature cheddar cheese £15.95
- Spicy Nacho Burger – Aberdeen Angus British beef burger topped with jalapeño peppers, nachos and smashed avocado £15.95
- Southern Fried Chicken Burger – Chicken breast fillet coated in southern fried spices £14.5
- Beetroot, pepper & quinoa Burger – topped with smashed avocado (vegan) £13.95

All burgers served on a brioche bun with cos lettuce, vine tomatoes and our homemade burger sauce!

Kids

- Beef burger (plain) and chips £7.5
- Chicken strips and chips £6.5
- Fish & chips, mushy peas £7.5
- Sausage and mash with gravy £6.5

Desserts

- Sticky toffee pudding with ice cream £7.25
- Chocolate tart and coconut with fruit compote £6.95
- Double chocolate brownie with vanilla ice cream £7.25
- Ice Cream [vanilla [ve], strawberry, honeycomb or chocolate] £4.95

Allergens: Please inform your server if you have any allergies.

SUNDAY ROAST

(served every Sunday from 12 until sold out)
Book Early!

- Roast Beef – Roast sirloin of grass-fed beef w/horseradish cream
- Roast Chicken – Garlic & oregano roast half chicken w/ sage & onion stuffing ball
- Roast Lamb – Slow-roast leg of lamb w/mint sauce
- Veggie Roast – Beetroot & Butternut Squash Wellington [vegan] w/peppercorn sauce



All the Meats Roast Platter for 2
Roast sirloin, Lamb and 1/2 Chicken



- Kid's roast (beef, chicken or veggie)

Roasts come with all trimmings – rosemary potatoes, honey glazed heritage & chantenay carrots, parsnips, homemade Yorkshire pudding & rosemary gravy.



SUNDAY ROAST

(served every Sunday from 12 until sold out)

Book Early!

Roast Beef

£18.50

Roast sirloin of grass-fed
beef w/horseradish cream

Roast Chicken

£16.50

Garlic & oregano roast half
chicken w/ sage & onion
stuffing ball

Roast Lamb

£19.50

Slow-roast leg of lamb
w/mint sauce

Veggie Roast

£14.95

Beetroot & Butternut Squash
Wellington [vegan]
w/peppercorn sauce

Kid's roast

£8.45

Beef, chicken or veggie



All the Meats Roast Platter for 2

Roast sirloin, Lamb and 1/2 Chicken £39.50

Roasts come with all trimming – rosemary potatoes, honey glazed heritage & chantenay carrots, parsnips, homemade Yorkshire pudding & rosemary gravy.

Mains

- **Islington Burger** – Aberdeen Angus British £15.95
beef burger topped with bacon and mature cheddar cheese
- Beer battered cod fillet, skin on chips, £15.95
mushy peas and tartare sauce

Desserts

- Sticky toffee pudding with ice cream £7.25
- Double chocolate brownie with vanilla ice cream £7.25
- Ice Cream [vanilla [ve], strawberry, honeycomb or chocolate] £4.95

CHECK OUT OUR WINE
LIST TO PAIR IT WITH
YOUR ROAST

or have it with a
Bloody Mary!
ask your bar staff!



Allergens: Please inform your server if you have any allergies.

WINE LIST



125ml 175ml 250ml Bottle

Sparkling

Moët & Chandon Brut Imperial Non Vintage Champagne | France

Crisp green apple and lemon notes give way to white blossoms and stony minerality.

£69

Veuve Clicquot Yellow Label Brut NV | France

Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours.

£80

NV Prosecco Spumante Extra Dry | Italy

A pleasant bouquet with notes of pear and white flowers that follow onto a palate which is bright and clean with a refreshing finish.

£6.2

£31

Rose

'R' Rosato, Alpha Zeta, Veneto | Italy

This wine is pale pink in colour with fresh aromas of strawberries and red cherry, complimented by subtle floral notes. The wine is dry on the palate, with a vibrant red fruit character and a slightly mineral finish.

£5.5

£6.8

£9

£27

Highbridge Californian White Zinfandel | USA

Juicy and refreshing, this White Zinfandel is packed with delicious strawberry, raspberry and cream flavours. It goes well with chicken, pork, salads or soft, creamy cheeses

£5.3

£6.6

£8.5

£26

White

Trebbiano/Garganega, Ponte Pietra | Italy

The wine is pale lemon in colour. On the nose, intense aromas of almond blossom meld with green apple notes. It is lively and crisp on the palate with a touch of marzipan and honey from the Garganega grapes. The fresh citrus flavours carry through onto the finish.

£23.5

Sauvignon Blanc, Sanama Reserva | Chile

Guava, fig and pineapple are intense on the nose. The palate is full bodied but retains freshness with a lovely, clean finish.

£5.9

£7.25

£9.8

£29

Monopolio Pinot Grigio, Cantina di Gambellara | Italy

This wine is pale lemon in colour, with delicate aromas of blossom, stone fruit and green apple. On the palate it is full, intense and brimming with notes of yellow peach and white flowers. The finish is long and refreshing.

£5.9

£7.25

£9.8

£29

Western Cape Fairtrade Chenin Blanc, Liberty Fairtrade | South Africa

This wine is pale lemon in colour with youthful hints. Delicate aromas of fresh apples are matched with notes of stone and tropical fruits such as peach and pineapple. On the palate, this wine is refreshing and vibrant with crisp acidity.

£29.5

Gavi di Gavi, Terre Antiche, Piemonte | Italy

This wine is attractive lemon yellow in colour. Scented and delicate, with hints of lime zest on the nose, it has a lovely zip and verve on the palate alongside a mineral finish.

£38

Chardonnay La Chevaliere | France

this punches well above its weight. With 400m altitude, the grapes here are fresh and crisp, standing out from the usual Languedoc style. This wine has a lovely, expressive nose full of peach and apricot aromas with touches of tropical notes.

£29

Red

2022 Merlot/Corvina, Ponte Pietra, Veneto | Italy

This is a delicious blend in which the soft blackberry of the Merlot melds in harmony with the characteristic cherry blossom and ripe cherry pie character of Corvina. A fresh and well-balanced wine.

£5.9

£7.25

£9.8

£29

2021 Shiraz, 16 Stops, South Australia | Australia

This particular Shiraz is deep crimson in colour, with a lifted nose of dark plum, red berries, black pepper and some notable spice. Careful use of oak lets the fruit shine while providing some structure and complexity. The flavours across the palate echo those of the nose with a slight earthy and savoury tone. Fresh, silky tannins give this wine a beautifully long finish.

£5.9

£7.25

£9.8

£29

2021 Côtes-du-Rhône Rouge, Les Terres du Roy, Southern Rhône | France

This Côtes du Rhône is ruby red in colour and has an enticing nose that is ripe and concentrated, full of dark fruits and liquorice. It is supple and rich, yet balanced with juicy acidity and fresh notes of black pepper and spice.

£6.3

£7.9

£10.8

£31

2021 Montepulciano d'Abruzzo, Fantini Farnese | Italy

Ruby red in colour with garnet highlights, this wine has an intense, fruity bouquet with aromas of wild berries. The palate is full yet well balanced with lovely ripe dark red fruits and soft tannins.

£32.5

2021 Organic Fairtrade Malbec, Pacheco Pereda, Mendoza | Argentina

This organic Malbec has a deep purple colour and fruit forward aromas of plums, cherries, and raspberries, with some violet notes. On the palate, it is medium bodied with round and velvety tannins, and a refreshing mouthfeel.

£35.5