



## MONKEY ISLAND BRASSERIE

### SUNDAY LUNCH MENU

#### MAIN COURSES

£50.00 per Person

##### SLOW ROAST BEEF STRIPLOIN

Wholegrain Mustard Shallots

##### PORK LOIN

Apple Sauce | Pork Popcorn

##### ROAST CREEDY CARVER CHICKEN BREAST

Crispy Chicken Skin | Wholegrain Mustard Shallots

##### PAN FRIED SEA BREAM

Dill Beurre Blanc

##### WILD MUSHROOM RISOTTO (V)

Forest Mushrooms | Asparagus | Parmesan Crisp |  
Sunflower Seed Pesto

#### NOTE FROM OUR CHEF:

*"Sunday Lunch, hearty and robust flavours.  
Comforting dishes, bold and filling served rustic  
using regional produce"*



#### SIDES

Yorkshire Pudding | Cauliflower Cheese | Green Beans |  
Carrots | Roast Potatoes | Tenderstem Broccoli | Jus

#### WARM BREAD

Flavoured Butter | Olive Oil & Balsamic

£5.00

#### STARTERS

##### PEA SOUP (VE)

Velvety pea velouté topped with crunchy pangrattato  
and natural coconut yogurt

##### LOCH DUART SMOKED SALMON

Soft Poached Egg | Buttered Bread | Scorched Lemon

##### BEETROOT SALAD

Vibrant mix of beetroot slices accompanied by creamy  
goat cheese mousse, crunchy candied walnut and a drizzle of apple gel

##### PRAWN COCKTAIL

Atlantic Prawns | Marie Rose Sauce | Cos Lettuce | Scorched Lemon |  
Bread & Butter

##### LAMB SHOULDER

Tender roasted Welsh lamb shoulder served with roasted Romane  
pepper and a luscious crème fraiche paired with fragrant Jerusalem  
artichoke couscous

#### DESSERTS

##### POACHED PEAR (VE)

Succulent Poached Pear elegantly presented with a generous  
drizzle of luscious Chocolate Sauce

##### ALMOND CHOCOLATE CAKE

Rich and moist Almond Chocolate Cake complemented by  
a velvety Coffee Ganache and a side of creamy Coconut Sorbet

##### MANGO AND ROSEMARY PANNA COTTA

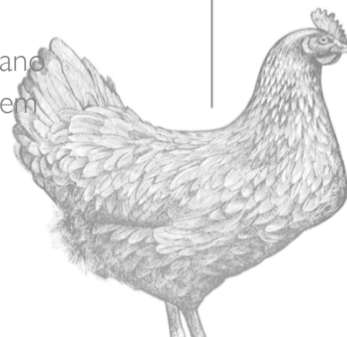
Silky Mango and Rosemary-infused Panna Cotta paired with  
a refreshing Coconut Granita

##### REGIONAL CHEESE PLATE (V)

Cheddar | Ragstone | Montgomery | Worcester Blue Carrott &  
Apricot Chutney | Peter's Yard Crackers

##### COUPE DE GLACES & SORBETS

Please ask your Server for our Delicious Flavours



All prices include VAT at the current rate.  
A discretionary service charge of 12.5% will be added to your final bill.

If you do have a food allergy, you should inform one of our restaurant team  
so we can minimize the risk of cross contamination during the preparation and service of your food.

(V) Vegetarian (VE) Vegan