

NOTE FROM OUR CHEF: "With Autumn time in the air our menu leans towards premium seasonal produce. Some dishes light and delicate, Some rustic and hearty, Orkney scallops, Confit duck, Wagyu bavette a must try from the kitchen team" Justin Gabriel-Brown

STARTERS

CREAM OF CAULIFLOWER SOUP (V) Pine Nut Crumb Lemon Oil Lemon Balm	9.50
MINESTRONE SOUP (V) Fried Goats' Cheese Pesto Vine Cherry Tomatoes	10.50
BURRATA & PEARLS (V) Burrata from Puglia Heirloom Tomatoes Balsamic Pearls Basil Oil Basil Cress	16.50
BEETROOT CURED LOCH DUART SALMON Scorched Orange Pickled Cucumber Avocado Mousse Bronze Fennel Salty Fingers	16.50
MONKEY ISLAND PRAWN COCKTAIL Peeled Rose Atlantic Prawns Citrus Cos Salad Marie Rose Sauce Buttered Rye Bread Lemon Wedge	18.50

MONKEY ISLAND BRASSERIE

MAIN COURSES

PENNY BUN RISOTTO (V) Arborio Rice Penny Bun Mushrooms Asparagus Parmesan Crisp Sunflower Seed Pesto Truffle Oil	19.50
CONFIT GRESSINGHAM DUCK LEG Puy Lentil Cassoulet Thyme Mash Veal Jus	27.50
CREEDY CARVER CHICKEN BREAST Roast Baby Leeks Forest Mushroom Ragu Wholegrain Mustard Beurre Blanc Chicken Skin	27.50
PAN ROAST WILD STONEBASS Sea Asparagus Lyme Bay Clams Bantry Bay Mussels Tarragon Velouté Bronze Fennel	35.00
8oz WESTHOLME WAGYU BAVETTE BEEF STEAK Skinny Fries Chimichurri Watercress Salad	45.00
8oz AGED WEST COUNTRY BEEF FILLET Foie Gras Triple Cooked Chips Watercress Salad Peppercorn Sauce Vine Tomatoes	55.00
10oz NEW SOUTH WALES WAGYU BEEF RIBEYE Triple Cooked Chips Watercress Salad Peppercorn Sauce Vine Tomatoes	65.00

SIDES

Warm Bread | Flavoured Butter | Olive Oil (V) 6.50

Seasonal Greens & Lemon (V) 7.00

Roast Hispi Cabbage Bacon & Crispy Onions 7.00

Sauteed Garlic Mushrooms (V) 7.00

Skinny Fries (V) 7.00

Béarnaise Sauce (V) 7.00

ORKNEY HAND DIVED SCALLOPS

Celeriac Puree | Edamame Beans | Suffolk Chorizo | Dill Oil

4oz WEST COUNTRY BEEF TARTARE

Free Range Egg Yolk | Toasted Sourdough | Caper Berries

25.00

20.00

All menu prices are inclusive of VAT.

A dictionary service charge of 12.5% will added to the 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