



MONKEY ISLAND BRASSERIE

MAINS

SPRING RISOTTO 19.50
 Pearl Barley | Suffolk Asparagus | Penny Bun |
 Parmesan Crisp | Edamame Beans | Sunflower Seed
 Pesto **(g) (m) (n) (V)**

DUCK & PEAR 26.00
 Confit Duck Leg | Poached Comice Pear | Celeriac
 Puree | Chicken Skin Crumb | Blackberries | Lemon
 Balm **(m) (sd) (GF)**

CREEDY CARVER CHICKEN BREAST 27.50
 Suffolk Asparagus | Morel Mushrooms | Potato Gratin |
 Chicken jus | Pea Puree **(m) (sd)**

COTSWOLD FARMERS LAMB RUMP 35.00
 Slow Cooked Lamb Belly | Spring Vegetables | Potato
 Fondants | Veal Jus **(e) (g) (sd)**

LINE CAUGHT WILD SEABASS 35.00
 Sea Asparagus | Lyme Bay Clams | Bantry Bay Mussels |
 Tarragon Velouté | Salty Fingers **(c) (f) (m) (sd) (GF)**

8oz AGED WEST COUNTRY BEEF FILLET 55.00
 Foie Gras | Triple Cooked Chips | Watercress Salad |
 Peppercorn Sauce **(m) (sd) (GF)**

NEW SOUTH WALES WAGYU BEEF RIBEYE 69.00
 Chef recommends medium rare
 Triple Cooked Chips | Watercress Salad | Peppercorn
 Sauce **(m) (sd) (GF)**

NOTE FROM OUR CHEF:

*"With spring time in the air our menu leans
 towards premium seasonal produce. Some dishes
 light and delicate. Some rustic and hearty.
 Duck and Pear is a dish dedicated to my late
 cousin Aaron; a must try from the kitchen team"*
Justin Gabriel-Brown



STARTERS

JERUSALEM ARTICHOKE SOUP 9.50
 Crème Fraiche | Artichoke Crisp | Lemon Balm |
 Lemon Oil **(m) (V) (GF)**

BEETROOT BEETROOT BEETROOT 12.00
 Pickled | Roast | Powder | Crab Apple Gel |
 Walnuts **(n) (V) (VE)**

DORSET CRAB SALAD 19.00
 Exmoor Caviar | Lemon | Tuille | Granny Smith Apple |
 Pickled Cucumber **(c) (f) (g) (m) (GFOA)**

ORKNEY HAND DIVED SCALLOPS 20.00
 Cauliflower Puree | Suffolk Chorizo | Edamame Beans
(mo) (m) (GF)

WHISKY CURED LOCH DUART SALMON 21.00
 Compressed Cucumber | Dijon Mayonnaise | Toasted
 Hazelnut | Pickled Shallots | Red Amaranth **(f) (n) (s) (GF)**

PIGEON & DUCK FOIE GRAS TERRINE 21.50
 Toasted Brioche | Sticky Figs | Cider Apple Puree
(g) (m) (sd) (GFOA)

4oz WEST COUNTRY BEEF TARTARE 25.00
 Beef Fat Cured | Egg Yolk | Crystal Bread | Caper Berries
(e) (g) (GFOA)

SIDES & SAUCES 7.00

Apple & Walnut Salad **(n) (GF) (VE)**

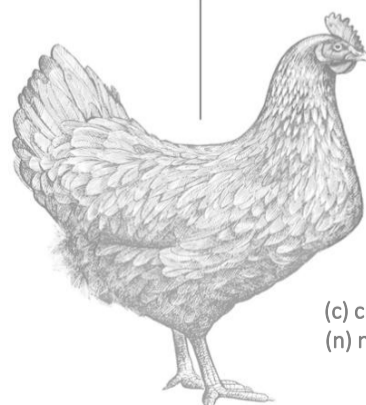
Roast Hispi Cabbage **(m) (GF) (VE)**

Spanish Onion Rings **(g) (m)**

Koffmann Fries **(GF) (VE)**

Bearnaise Sauce **(e) (m) (V)**

Truffle Jus **(sd) (GF) (VE)**



(c) crustaceans (ce) celery (f) fish (p) peanuts (g) gluten (l) lupin
 (n) nuts (mo) molluscs (s) soya (sd) sulphur dioxide (se) sesame
 seeds (e) egg (m) milk (mu) mustard

(V) vegetarian (VE) vegan (VOA) vegan option available
 (GF) gluten free (GFOA) gluten free option available

If you have any allergies or intolerances, please ask a member of staff for further information.

All prices include VAT at the current rate.

A discretionary service charge of 12.5% will be added to your bill. ALC-040423