



MONKEY ISLAND BRASSERIE
DESSERT MENU

POACHED APRICOT (e) (m) (n) (s) (V) (GF) Mascarpone Mousse Honey Ice Cream Pistachio	£12.00
LAVENDER PANNA COTTA (m) (n) (sd) (GF) Black Walnuts Beetroot & Raspberry Sorbet	£12.00
MADAGASCAN VANILLA CHEESECAKE (e) (g) (m) (s) Rhubarb Jelly Ginger Ice Cream Cheesecake Crisp	£12.50
LEMON VERBENA ARCTIC ROLL (e) (m) (GF) Gariguettes Strawberries Meringue	£12.50
CHOCOLATE & BLOOD ORANGE TART (g) (s) (VE) Blood Orange Sorbet Caramel Tuille	£13.50
LEMON POSSET (g) (m) (sd) (GFOA) Amarena Cherries Limoncello Granita Viola Flowers	£13.50
REGIONAL CHEESE PLATE (ce) (g) (m) (mu) (sd) Chef's Selection of 5 Regional Cheeses Carrot & Apricot Chutney Peter's Yard Crackers	£19.50
COUPE DE GLACES & SORBETS (allergens vary) Please ask your server for today's flavours	£9.00

(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 (GF) gluten free

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 final bill.

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