

MONKEY ISLAND BRASSERIE

MENU

Bon Appetit!



MONDAY – SATURDAY 1200-1630
SUNDAY 1800-2100

AUTUMN 3-COURSE FEAST - YOUR WAY

Any three courses + a glass of selected wine for £40
(only applied during lunch hours)

STARTER

ROASTED JERUSALEM ARTICHOKE SOUP 9

Earthy and comforting, with parsnip, a drizzle of truffle oil, and toasted pine nuts

HOMEMADE CHICKEN BROTH 10

A flavourful chicken broth served with soft poached egg and shredded chicken

BEETROOT CARPACCIO 11

Thinly sliced beetroot, paired with candied walnuts, whipped goat's cheese, and merlot vinaigrette.

GARLIC BUTTER PRAWNS 13

Pan seared prawns in rich garlic butter, served with fresh herbs

SMOKED SALMON CHEESECAKE 15

A savoury twist on tradition, served with quail eggs, pickled cucumber, and smashed avocado

MAINS

HOT ROOT VEGETABLE POT 17

An earthy medley of roasted root vegetables, with beetroot puree and a dollop of coconut yoghurt

FISH AND CHIPS 17

Crispy battered haddock, golden fries, mint peas and a side of tangy tartar

BURGER (BEEF OR PLANT BASE) 18

Choice of beef or plant-based patty, topped with lettuce, gherkins, shallots, and garlic mayonnaise. Served with skinny fries

CHORIZO RISOTTO 19

Creamy risotto with smoky chorizo and a bold blue cheese fondue

CHICKEN SUPREME 25

Succulent chicken breast, with jerusalem artichoke and mushroom puree, kale gratin, and a rich madeira sauce

CONFIT DUCK LEG 26

Served atop buttery mashed potatoes, with cavolo nero, baby onions, and red wine jus.

SIDES

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CELERIAC FONDANT & CRISPY BACON 6.5

TRUFFLE PARMESAN FRIES 6.5

VICHY CARROTS 6.5

GARLIC CRUSHED NEW POTATOES 6.5

SAUTEED BUTTON MUSHROOMS 6.5

DESSERTS

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CHESTNUT CREME BRULEE 9

Silky chestnut custard with a crisp caramel top, served with bay leaf ice cream, pecan crumble, and a delicate tuile

BLACKBERRY & PEAR CRUMBLE 9

Warm, spiced fruits beneath a golden crumble, accompanied by orange-infused ice cream

CHOCOLATE MILLE-FEUILLE (VE) 9

Layers of crisp pastry and rich vegan chocolate ganache

CAFE GOURMAND 15

A tasting plate of chocolate mousse, pumpkin-spiced bavarois, mini cheesecake, and polenta cake

*Embrace the Flavours of Autumn
enjoy dishes inspired by the season's finest
ingredients – rich, hearty, and full of comforting
flavour.*



All menu prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to the final bill.
If you do have a food allergy, kindly inform one of our restaurant team so we can minimize the risk of cross contamination during the preparation and service of your food.