



MONKEY ISLAND BRASSERIE

SUNDAY LUNCH MENU

3 Courses for

£55

MAINS

WOOD SMOKED PEPPER RISOTTO

Poached Salsify | Wild Mushroom | Butter Crumble

CORNISH CATCH OF THE DAY

Foraged Sea Herbs | Purple Sprouting Broccoli | Dashi
Anchovy Mayonnaise | Jersey Royals | Poularde Clams

HAPPY EASTER SUNDAY

ENJOY OUR COMPLIMENTARY SELECTION OF BREAD.

48 Hours Sourdough

Lemon and Buckwheat Pochon

SERVE WITH SELECTION FRESHLY WHIPPED

Smoked Salt and Rosemary Butter



STARTER

PUMPKIN MULLIGATAWNY

Toasted Seed | Butternut Squash Ravioli | Pumpkin Seed Oil

TIGER PRAWN COCKTAIL

Charred Gem lettuce | Avocado | Cucumber Bloody Marie
Rose | Melba Toast Wafer

35-DAY DRY AGED BUCCLEUCH BEEF TARTARE

Gentleman's Relish | Smoked Egg Yolk | Berkswell Cheese Cured Egg
Nasturtium

ESTATE SMOKED LOCH DUART SALMON

Herb infused Goats Curd | Shallot | Capers Foraged
Sea Herbs | Pickled Cucumber

THE ROASTS

*All Served with Roasted Dripping Potatoes, Mixed Seasonal Vegetables
Gravy & Yorkshire Pudding*

OLD SPOT PORK BELLY

Sage Stuffing | Smoked Apple | Crisp Crackling | Gravy

ROOT VEGETABLE WELLINGTON

Mushroom Jus | Mushroom Duxelle | Roast Potatoes

YORKSHIRE HERB FED CHICKEN

Thyme & Onion Stuffing | Bread Sauce | Gravy

LEG OF FREE RANGE LAMB

Mustard & Rosemary Crust | Mint Sauce | Gravy

DRY AGED ROAST PRIME RIB OF BUCCLEUCH BEEF

Horseradish Sauce | Yorkshire Pudding | Gravy

SIDES

French Fries | Estate Side Salad | Seasonal Glazed Vegetables Baked
Potatoes Mash | Minted Crushed Peas

Braised Portobello Mushroom | Dripping Roast Potatoes

(Additional sides charged at £4)



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 suggested service charge of 12.5% will be added to your bill.

