



MONKEY ISLAND BRASSERIE

FESTIVE SUNDAY LUNCH MENU

Three Course at £60.00 per person

MAIN COURSES

ROAST CELERIAC STEAK (VE)

Roast celeriac steak with celeriac purée, sautéed mushrooms, glazed baby turnips, basil pesto, crispy shallots and truffle-infused vegan jus.

Allergens: Celery, Gluten, Nuts, Soy, Sulphites

CRISPY PORK BELLY

Slow-cooked pork belly with apple purée

Allergens: Milk, Celery, Mustard, Gluten, Sulphites

BEEF STRIPLOIN

Beef striploin served with horseradish and shallot cream.

Allergens: Milk, Mustard, Sulphites

FISH OF THE DAY

Served with cauliflower and smoked haddock purée

Allergens: Fish, Milk

TURKEY ROULADE

Stuffed with turkey mousse, chestnut stuffing, pigs in blankets and a cranberry sauce

Allergens: Milk, Mustard, Sulphites

All Sunday Roasts Are Served With

Roast potatoes, roasted parsnips and broccoli, Vichy carrots, Yorkshire pudding and rich homemade gravy.

Additional Allergens (served with all roasts): Gluten, Milk, Egg, Sulphites, celery

NOTE FROM OUR CHEF:

"Sunday Lunch, hearty, and robust flavours. Comforting dishes, bold and filling served rustic using regional produce"



WARM BREAD

Flavoured Butter

STARTERS

ROASTED CAULIFLOWER SOUP

Silky cauliflower soup infused with truffle oil, served with toasted pine nuts.

Allergens: Milk, Nuts

CRISPY CROTTIN DE CHÈVRE

Golden-fried goat's cheese served with roasted red and yellow beetroot, fig chutney, candied walnuts and a honey balsamic dressing.

Allergens: Milk, Egg, Gluten, Nuts, Sulphites

CURED SALMON

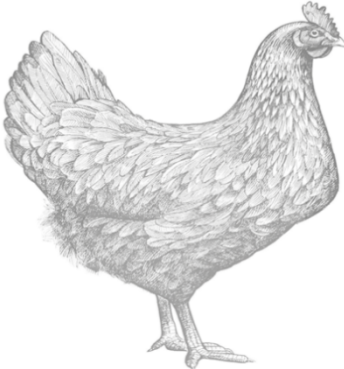
House-cured salmon infused with dill, accompanied by pickled cucumber pearls, compressed apple, red currants, rye crumb and a cucumber & elderflower vinaigrette

Allergens: Fish, Sulphites

VENISON AND GAME TERRINE

Traditional game terrine served with blackberry gel, celeriac remoulade, pickled baby shallots and toasted sourdough.

Allergens: Egg, Milk, Mustard, Gluten, Sulphites, Nuts, Celeriac



DESSERTS

STICKY TOFFEE PUDDING

Served with vanilla ice cream, sesame crisp, and warm toffee sauce

Allergens: Egg, Milk, Gluten, Sulphites, Nuts, Sesame

CHRISTMAS PUDDING

Accompanied by brandy sauce

Allergens: Egg, Milk, Gluten, Sulphites

DARK CHOCOLATE MOUSSE

Rich dark chocolate mousse with blackberry compote, blackberry sorbet and a cocoa nib tuile.

Allergens: Egg, Milk, Soya

CHEESE BOARD

Artisan Crackers | Fresh Grapes | Fruit Bread | Chutney

Allergens: Gluten, Sulphites, Milk

All prices include VAT at the current rate.

A discretionary service charge of 12.5% will be added to your 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.