

MONKEY ISLAND BRASSERIE

LUNCH MENU

MAINS

PASTA MALTAGLIATA Estate Walnuts Tenderstem Broccoli Prosciano	£18
WINDSOR & ETON ALE BATTERED FISH OF THE DAY French Fries Mushy Peas Tartare Sauce Lemon	£17
BRAISED SHORT RIB OF BEEF Wild Mushroom Sauce Roquefort Papillon Hand Cut Chips	£25
MONKEY ISLAND BURGER 35-Day Dry Aged Beef Patty Bacon Ogleshield House Relish Lettuce Tomato Pickled Cucumber Fried Onions	£18
FISHERMAN'S PIE Smoked Haddock Loch Duart Salmon Béchamel South Coast Mussels Tiger Prawn Gratinated Mash	£19
CHEFS GAME OF THE DAY Choucroute Pistachios Kale Blackcurrant Sauce "May contain Shot"	M/P
CORNISH CATCH OF THE DAY Pommes Mousseline Sea Herbs Fennel Veloute Braisedl Fennel Hot Pot Clam	£28

SHARING DISHES

PLOUGHMAN'S PLATTER

Cobble Lane Charcuterie | Homemade Pickles | Vintage Poacher Truffled Sausage Roll | Sourdough | Chutneys | Salted Butter

£19

CHEESE & SOLDIERS

ENGLISH HERITAGE TOMATO

Baked Tunworth | Sourdough | Chutney

Compressed tomatoes | Lavender Jelly | Oregano

£21

Granita

	STARTERS			
SOFT HERBS RISOTTO Shaved Truffle Tahoon cress	s Parmesan	£15	CORNISH CATCH OF THE DAY Pommes Mousseline Sea Herbs Fennel Veloute Braised Fennel Hot Pot Clam	£28

£13 | £18

£12

£18.50

VEGETABLE MINESTRONE
Goats Cheese Crottin | Basil Puree | Broth

35-DAY DRY AGED BUCCLEUCH BEEF TARTARE
Gentleman's Relish | Smoked Egg Yolk | Berkswell
Cheese Cured Egg | Nasturtium

OCTOPUS SALAD
Pickled Vegetables | Chorizo | Balsamic | Smoked Garlic
Aioli

ESTATE SMOKED LOCH DUART SALMON

Herb Infused Curd | Shallot | Capers

Foraged Sea Herbs | Pickled Cucumber

SALADS

ESTATE FARMHOUSE SALAD

Scorched Kale | Quinoa | Pickled Heritage Carrot

Butternut Squash | Toasted Seeds | Pomegranate

MONKEY ISLAND CHICKEN CAESAR Charred Baby Gem | Berkswell | Anchovy Sourdough Croutons | Pancetta Crisps

THE ROTISERRIE & GRILL

Served with a choice of side & sauce.

LOCH DUART SALMON

Pomegranate Glaze | Hollandaise Sauce

£25

YIBERICO PLUMA

AppleSauce | Pork Rind Puffs
£27

£27

35-DAY DRY AGED 100Z SIRLOIN STEAK

Portobello Mushroom | Watercress | Grilled Tomato

£32

SIDES

French Fries | Estate Side Salad | Glazed Vegetables
Baked Potato Mash | Minted Crushed Peas
Braised Portobello Mushroom
(Additional Sides £4)

SAUCES

Peppercorn Sauce | Red Wine Jus | Chicken Jus Gras Garlic & Parsley Butter | Chimmi Churri