



MONKEY ISLAND BRASSERIE

A LA CARTE MENU

MAINS

RISOTTO 16

Delight in a velvety risotto, infused with saffron and embellished with the richness of parmesan and butter, complemented by tender courgette and savoury mushrooms

CAULIFLOWER STEAK 18

Tender cauliflower enrobed in a vibrant romesco sauce, drizzled with aromatic parsley oil, and sprinkled with crunchy hazelnuts

COD & MUSSEL SYMPHONY 24

Flaky cod and plump mussels luxuriate in a saffron-infused sauce, nestled on a bed of creamy cannellini bean purée and garnished with a sprinkle of refreshing sea herbs

CHICKEN BALLOTINE 25

Tender chicken and earthy king mushrooms dance harmoniously in a velvety mushroom purée, truffle chicken mousse with grilled sweet corn, and an aromatic sage sauce

DUCK BREAST 26

Succulent duck breast accompanied by a playful medley of tender potatoes, vibrant courgettes, and crunchy pak choy, all accented with flavourful notes of celeriac and umami-rich black garlic

10oz WEST COUNTRY RIBEYE 34

10oz ribeye steak served with crispy hand cut chips, cherry tomatoes, and your choice of peppercorn or béarnaise sauce

GRILLED OCTOPUS 39

Tender grilled and tempura octopus served with spicy chorizo intertwine with crisp green beans and mousseline puree potatoes

"Embrace the vibrant flavours of summer with our meticulously crafted menu, curated by a dedicated team of chefs.

Indulge in the freshness of seasonal ingredients, expertly prepared to celebrate the arrival of Summer."



STARTERS

GAZPACHO 8

A fusion of ripe tomatoes, crisp cucumbers, vibrant red peppers, and fragrant herbs, all bathed in a tantalizing tomato juice and olive oil blend. Accompanied by a refreshing watermelon granite

BEETROOT SALAD 9.5

Vibrant mix of beetroot slices accompanied by creamy goat cheese mousse, crunchy candied walnuts and a drizzle of apple gel

TOMATO SALAD 10

Indulge in the unexpected harmony of ripe tomatoes, creamy mozzarella ice cream, all adorned with the invigorating notes of basil oil and delicate basil cress

MUSHROOM & QUAILS EGGS 11

A decadent marriage of luscious mushroom duxelles and flaky puff pastry, crowned with golden quail eggs and draped in rich hollandaise

HOMEMADE CURED SALMON 12.5

Succulent cured Scottish salmon served with tangy pickled cucumber and a silky avocado mousse

MONKEY ISLAND INFUSED BEEF 17.5

Beef fillet paired with creamy tuna mayo, adorned with cherry tomatoes and caperberries

LOBSTER TAIL 19

Half lobster tail, delicately infused in a luscious prawn bisque and complemented by a zesty lemon purée

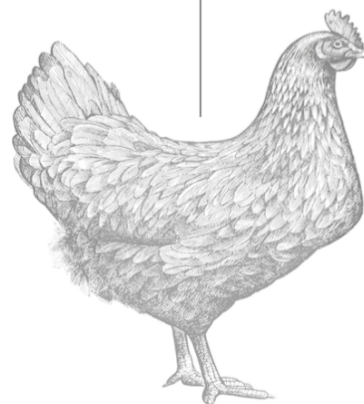
SIDES

Rocket salad, shaved parmesan, balsamic 5

Skinny fries 5

Haricot verts 5

Sautéed mushrooms 5



Bon Appetit

All menu prices are inclusive of VAT.

A discretionary service charge of 12.5% will added to the 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.