



# MONKEY ISLAND BRASSERIE

## SPRING A LA CARTE MENU

*Celebrate the Flavours of Spring  
Enjoy dishes inspired by the season's  
brightest ingredients; fresh, vibrant, and  
full of light, uplifting flavours.*



### MAINS

**SPRING VEGETABLE MEDLEY** 19  
A vibrant mix of baby carrots, asparagus, broccoli, baby corn, mushrooms, baby gem, and new potatoes, pan-fried and served with fresh tomato sauce and hummus.  
*Allergens: Milk, Sulphites*

**HAKE FILLET** 26  
Delicately cooked hake with braised fennel, baby carrots, turnips, finished with lemon crème fraiche and vibrant lime foam.  
*Allergens: Milk, Fish, Mustard*

**CHICKEN BREAST** 29  
Pan-roasted chicken breast with chorizo, black garlic purée, and a bright lemon-garlic yogurt dressing, finished with fresh herbs and peas.  
*Allergens: Milk, Celeriac, Gluten*

**LAMB RUMP** 32  
Grilled Lamb rump and slow-cooked lamb belly, served with artichokes à blanc and smooth caramelised artichoke purée, finished with a mint chimichurri.  
*Allergens: Milk, Sulphites*

**8OZ BEEF FILLET** 40  
Grilled fillet steak, peppercorn sauce, hand-cut chips, mushroom, celeriac puree, cherry tomatoes and baby watercress salad.  
*Allergens: Mustard, Sulphites, Milk*

### STARTERS

**SPRING AWAKENING SALAD** 11  
Heritage tomatoes and baby yellow beetroot with clear tomato consommé, ricotta, oregano, and basil oil.  
*Allergens: Milk, Sulphites, Egg*

**TRUFFLE ASPARAGUS & BROCCOLI SOUP** 15  
Velvety asparagus and broccoli enriched with truffle, topped with a poached egg and crisp garlic chips.  
*Allergens: Eggs, Milk*

**STUFFED LAMB BELLY** 18  
Slow-cooked lamb belly with mushroom duxelles, charred purple sprouting broccoli and wild garlic mayonnaise.  
*Allergens: Egg, Mustard, Sulphites, Milk*

**HAND-DIVED SCALLOPS** 21  
Pan-seared hand-dived scallops on pea and mint purée, with smoked bacon crumb, pickled baby turnips, and a light lemon-coconut emulsion.  
*Allergens: Molluscs, Milk, Sulphites*

**GALICIAN OCTOPUS CARPACCIO** 22  
Tender Galician octopus served with orange segment, shaved fennel salad, capers and lemon anchovy vinaigrette  
*Allergens: Molluscs, Milk, Sulphites, Fish, Mustard*

### SIDES

**GARDEN PEAS** 6.50  
*Allergy: Butter*

**GREEN BEANS WITH BACON & WALNUT** 6.50  
Green beans tossed with bacon and toasted walnuts.  
*Allergy: Milk, Nuts*

**MIXED LEAF SALAD** 6.50  
*Allergy: Mustard, Sulphites*

**FRENCH FRIES** 6.50

