



MONKEY ISLAND BRASSERIE
SUNDAY LUNCH MENU

£50.00 PER PERSON

MAIN COURSES

SLOW ROAST BEEF STRIPLOIN

Served with wholegrain mustard shallots

PORK BELLY

Served with apple sauce and pork popcorn

CORN FED CHICKEN BREAST

Served with wholegrain mustard shallots

SALMON

Served with beurre blanc sauce

MUSHROOM RISOTTO

Creamy risotto with wild mushrooms

SIDES

Yorkshire Pudding | Cauliflower Cheese | Carrots | Roast Potatoes |
Buttered Greens | Jus

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 JERUSALEM ARTICHOKE SOUP

Earthy and comforting, with parsnip, a drizzle of truffle oil,
and toasted pine nuts

BEETROOT CARPACCIO

Thinly sliced beetroot, paired with candied walnuts,
whipped goat's cheese, and merlot vinaigrette

CHESTNUT DUCK RILLETTES

Smooth duck rillettes with pickled swede,
cranberry compote, and toasted brioche

SMOKED SALMON CHEESECAKE

A savoury twist on tradition, served with quail eggs,
pickled cucumber, and smashed avocado

SLOW-COOKED OX CHEEK

Melt in your mouth ox cheek served with
creamy mashed potato, broccoli, and veal jus



BLACKBERRY & PEAR CRUMBLE

Warm, spiced fruits beneath a golden crumble, accompanied by
orange-infused ice cream

CHOCOLATE MILLE-FEUILLE (VE)

Layers of crisp pastry and rich vegan chocolate ganache

CAFE GOURMAND

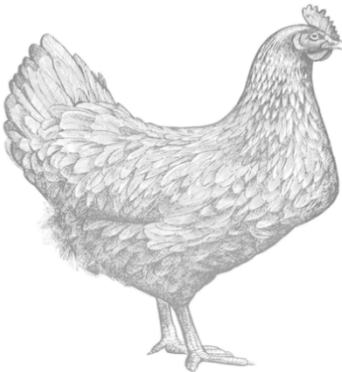
A tasting plate of chocolate mousse, pumpkin-spiced bavaois, mini
cheesecake, and polenta cake

ICE CREAM SELECTION

Ask your server for today's flavors

CHEESE BOARD

A refined selection of cheeses served with grapes, house chutney,
and artisan crackers



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.