



MONKEY ISLAND BRASSERIE

SUNDAY LUNCH MENU

£50.00 per Person

MAIN COURSES

SLOW ROAST BEEF STRIPLOIN

Wholegrain Mustard Shallots

DINGLEY DELL PORK BELLY

Apple Sauce | Pork Popcorn

ROAST CHICKEN BREAST

Crispy Chicken Skin | Wholegrain Mustard Shallots

PAN FRIED STONE BASS

Dill Beurre Blanc

WILD MUSHROOM RISOTTO (V)

Forest Mushrooms | Asparagus | Parmesan Crisp |
Sunflower Seed Pesto

SIDES

Yorkshire Pudding | Cauliflower Cheese | Honey Roast Parsnips |
Carrots | Roast Potatoes | Jus

NOTE FROM OUR CHEF:

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

Justin Gabriel-Brown



WARM BREAD

Flavoured Butter | Olive Oil & Balsamic
£6.50

STARTERS

FRENCH ONION SOUP (V)

Shropshire Blue Cheese Croute

LOCH DUART SMOKED SALMON

Soft Poached Egg | Buttered Rye Bread | Scorched Lemon

MOZZARELLA & PEARLS (V)

Heirloom Tomato | Balsamic Pearls | Basil Oil | Basil Cress

PRAWN COCKTAIL

Atlantic Prawns | Marie Rose Sauce | Cos Lettuce | Scorched Lemon |
Rye Bread & Butter

CHICKEN LIVER PATE

Toasted Brioche | Rocket Salad | Onion Chutney

DESSERTS

DEVONSHIRE BURNT CREAM

Shortbread Crumb | Raspberry Sorbet

APPLE & RASPBERRY CRUMBLE

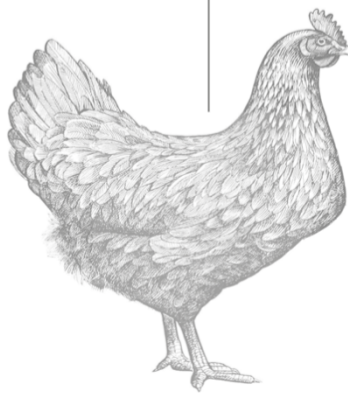
Ice Cream or Custard

ARTISAN CHEESE PLATE (V)

A Selection of Regional Cheese | House Chutney | Crackers |
Grapes | Celery Sticks

SELECTION OF SORBETS & ICE CREAMS

Please Ask Your Server For Today's Flavours



Bon Appetit



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.
(V) Vegetarian