

MONKEY ISLAND BRASSERIE

SUNDAY LUNCH MENU

SHARING DISHES

PLOUGHMAN'S PLATTER

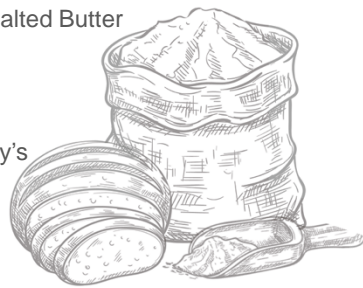
Cobble Lane Charcuterie | Homemade Pickles | Vintage Poacher | Truffled Sausage Roll | Sourdough | Salted Butter

£19

CHEESE & SOLDIERS

Baked Tunworth | Sourdough | Chutney's

£21



STARTER

CAULIFLOWER & CHEESE

Pan Fried Cauliflower | Curry Raisin & Caper Dressing
Berkswell Fondue | Pickled Walnut

£12

PUMPKIN MULLIGATAWNY

Toasted Seed | Butternut Squash Ravioli | Pumpkin Seed Oil

£12

TIGER PRAWN COCKTAIL

Charred Gem lettuce | Avocado | Cucumber
Bloody Marie Rose | Melba Toast Wafer

£13

35-DAY DRY AGED BUCCLEUCH BEEF TARTARE

Gentleman's Relish | Smoked Egg Yolk | Berkswell
Cheese Cured Egg | Nasturtium

£14

CORNISH CRAB WALDORF

Granny Smith Apple | Brown Crab Mayonnaise
Caramelised Walnut | Celery | Sorrel

£16

ESTATE SMOKED LOCH DUART SALMON

Herb infused Goats Curd | Shallot | Capers
Foraged Sea Herbs | Pickled Cucumber

£16



If you have any allergies or intolerances please ask a member of staff for further information. All prices include VAT at the current rate. A discretionary suggested service charge of 12.5% will be added to your bill.



MAINS

WOOD SMOKED PEPPER RISOTTO

Poached Salsify | Wild Mushroom | Sprout
Leaves Butter Crumble

£16

ESTATE PIE OF THE DAY

Seasonal Mixed Vegetables | Baked Potato Mash | Gravy

£17

FISHERMAN'S PIE

Smoked Haddock | Loch Duart Salmon | Béchamel South
Coast Mussels | Tiger Prawn | Gratinated Mash

£19

CORNISH CATCH OF THE DAY

Foraged Sea Herbs | Purple Sprouting Broccoli | Dashi
Anchovy Mayonnaise | Jersey Royals | Poularde Clams

£27

THE ROASTS

*All Served with Roasted Dripping Potatoes, Mixed Seasonal Vegetables
Gravy & Yorkshire Pudding*

OLD SPOT PORK BELLY

Sage Stuffing | Smoked Apple | Crisp Crackling | Gravy

£22

ROOT VEGETABLE WELLINGTON

Mushroom Jus | Mushroom Duxelle | Roast Potatoes

£22

YORKSHIRE HERB FED CHICKEN

Thyme & Onion Stuffing | Bread Sauce | Gravy

£26

LEG OF FREE RANGE LAMB

Mustard & Rosemary Crust | Mint Sauce | Gravy

£27

DRY AGED ROAST PRIME RIB OF BUCCLEUCH BEEF

Horseradish Sauce | Yorkshire Pudding | Gravy

£29

SIDES

French Fries | Estate Side Salad | Seasonal Glazed Vegetables
Baked Potatoes Mash | Minted Crushed Peas
Braised Portobello Mushroom | Dripping Roast Potatoes
(Additional sides charged at £4)

SAUCES

Peppercorn | Red Wine Jus | Chicken Jus Gras | Traditional Gravy
Estate Chimmi Churri | Garlic & Parsley Butter