

# COMPLIMENTARY

BASKET OF SWISS BREAD WITH MALTED BUTTER



## MONKEY ISLAND BRASSERIE

SUNDAY LUNCH MENU

£45 per Person

### MAINS

MONKEY ISLAND CHEESE BURGER Pommes Frites | Burger Sauce (vegan alternative available)

SPICE MARINATED COD Risotto Nero | Winter Pea Velouté| Buttered Greens

FILLET OF DEVONSHIRE DUCK Black Garlic | Pickled Walnut | Honey & Soi Bok Choy

FILLET OF SMOKED HADDOCK Potato Terrine | Bok Choi | Poached Hen's Egg | Dijon Sauce

# STARTERS

SPICED PUMPKIN SOUP (VEGAN) Pan Grattato | Coconut Cream | Pomegranate

SWEET PICKLED BEETROOT Ragstone Goats Cheese | Candied Walnuts | Merlot dressing

BALLOTINE OF FOIE GRAS Duck Egg | Violetta Condiment | Brioche

SCORCHED CORNISH MACKEREL Pickled Vegetables | Horseradish Cream |Smoked Butter Crumb THE ROASTS

Served with roast potatoes, seasonal vegetables & Yorkshire Pudding.

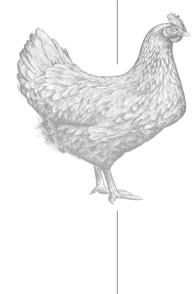
ROASTED SIRLOIN OF HEREFORD BEEF Horseradish Shallots | Yorkshire Pudding

> ROASTED SOMERSET PORK Apple sauce | Crispy Pork Puffs

JERUSALEM ARTICHOKE TATIN (VEGAN) Oyster Mushrooms | Butternut Squash | Salsify

MONKEY ISLAND ESTATE SMOKED SALMON Avocado Mouse | Sesame | Wasabi Pearls





#### SIDES

Hand Cut Chips | Estate Mixed leaves Salad Pan-Fried Greens, Lemon Oil | Cauliflower Cheese Smashed Minted Peas | Roast Potatoes

(Additional Sides £4)

Additional Yorkshire Puddings | Jug Of Gravy (£2)

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 service charge of 12.5% will be added to your final bill.