



Savour seasonal dishes created from winter's finest produce, bringing fresh flavours, rich textures, and comforting warmth to every plate.



MONKEY ISLAND ESTATE

WINTER A LA CARTE MENU

MAINS

ROAST CELERIAC STEAK (VE) 22
Roast celeriac steak with celeriac purée, sautéed mushrooms, glazed baby turnips, basil pesto, crispy shallots and truffle-infused vegan jus.
Allergens: Celery, Gluten, Nuts, Soy, Sulphites

CRISPY PORK BELLY 26
Slow-cooked pork belly with apple purée, celeriac fondant, black pudding crumb, pickled apple and kale, finished with a rich cider and mustard jus.
Allergens: Milk, Celery, Mustard, Gluten, Sulphites

FISH OF THE DAY 29
Served with cauliflower and smoked haddock purée, roasted leek, cavolo nero and a saffron fennel velouté, finished with lemon oil.
Allergens: Fish, Milk, Celery, Sulphites

BRAISED OX CHEEK 28
Slow-braised ox cheek accompanied by parsnip and horseradish purée, glazed heritage carrots, charred baby onions, crispy onions and a red wine thyme jus.
Allergens: Milk, Celery, Gluten, Sulphites

TURKEY ROULADE 30
Stuffed with turkey mousse, wild mushrooms, honey-glazed parsnips, brussels sprouts, fondant potatoes, and cranberry sauce.
Allergens: Milk, Egg, Sulphites, Celery

PAN-ROASTED DUCK BREAST 32
Succulent duck breast with Delica pumpkin purée, confit duck croquette, charred chicory, cherry and orange Madeira jus.
Allergens: Milk, Gluten, Egg, Mustard, Celery

VENISON LOIN 40
Roasted venison loin in a juniper and thyme crust, served with celeriac and truffle purée, wild mushrooms, roasted beetroot, crispy kale and a blackberry red wine jus.
Allergens: Milk, Celery, Mustard, Gluten, Sulphites

SIDES

TRUFFLE PARMESAN FRIES 6.5
Allergens: Milk, Gluten

GARLIC SAUTÉED BUTTON MUSHROOMS 6.5
Allergens: Milk

CHARRED SAVOY CABBAGE 6.5
Allergens: Gluten, Mustard, Milk

BRUSSEL SPROUTS 6.5
Allergen: Milk

PIGS IN BLANKETS WITH CRANBERRY SAUCE 7.5
Allergen: Sulphites

STARTERS

ROASTED PUMPKIN AND BUTTERNUT SQUASH SOUP 12
Velvety roasted pumpkin and butternut squash soup finished with truffle oil, toasted pumpkin seeds, crispy sage and crème fraîche.
Allergens: Milk

ROASTED CARROTS AND WHIPPED GOAT'S CHEESE 12
Roasted heritage carrots with whipped goat's cheese, pickled carrot ribbons, hazelnut and rocket pesto.
Allergens: Milk, Nuts, Sulphites

HOT SMOKED SALMON 15
Hot smoked salmon with horseradish crème fraîche, pickled yellow beetroot, beetroot purée and rye crisp.
Allergens: Fish, Milk, Gluten, Mustard, Sulphites

VENISON AND GAME TERRINE 17
Traditional game terrine served with blackberry gel, celeriac remoulade, pickled baby shallots and toasted sourdough.
Allergens: Egg, Milk, Mustard, Gluten, Sulphites, Nuts, Celeriac

CRISPY CROTTIN DE CHÈVRE 18
Golden-fried goat's cheese served with roasted red and yellow beetroot, fig chutney, candied walnuts and a honey balsamic dressing.
Allergens: Milk, Egg, Gluten, Nuts, Sulphites

PAN-SEARED SCALLOPS 21
Pan-seared scallops with cauliflower purée, chorizo crumb, green apple gel, roasted hazelnuts and an apple cider beurre blanc.
Allergens: Molluscs, Milk, Nuts, Sulphites

Please inform your server of any allergies or dietary requirements. While we take every care, we cannot guarantee the absence of allergens in our kitchen.
All menu prices are inclusive of VAT and a discretionary service charge of 12.5% will be added to the final bill.