



# MONKEY ISLAND BRASSERIE

## A LA CARTE MENU

### MAINS

**BUTTERNUT SQUASH RISOTTO** 18

Luxurious butternut squash risotto, rich and creamy with a hint of sweetness, crowned with a silky feta cheese mousse, scattered with crunchy pumpkin seeds

**PORK TENDERLOIN** 24

Succulent sous vide pork tenderloin, lightly coated in a crisp herb crumb, served with smooth mashed potatoes, grilled leek, and a delicate apple puree, finished with a rich red wine jus

**HERB INFUSED CHICKEN** 26

Succulent herb-infused compressed chicken thigh, artfully presented with silky sweet potato and celeriac puree, accompanied by a refined celeriac pave and drizzled with a luscious red wine jus

**MONKFISH TAIL** 26

Pan-seared monkfish tail, beautifully finished with a drizzle of lemon and butter, served with rich bouillabaisse sauce, tender braised baby fennel and perfectly pan-fried potato gnocchi

**LOCH DUART SALMON** 26

Pan-fried salmon fillet served with a smooth carrot and cauliflower puree, vibrant sauteed baby carrots, adorned with balsamic pearls for a touch of sweetness and finished with a light lemon cream foam

**DUCK BREAST** 28

Tender duck breast, expertly cooked to perfection, served with a delightful medley of tender potatoes, vibrant courgettes and pak choi, enhanced with the earthy celeriac and the umami richness of black garlic

**8oz BEEF FILLET** 38

A perfectly cooked tender and flavourful beef fillet, served with silky mushroom and celeriac puree, accompanied by dauphinoise potatoes and drizzled with truffle infused peppercorn sauce

*Indulge in a menu that masterfully blends the finest seasonal produce with traditional festive flavours.*



### STARTERS

**ROASTED PUMPKIN SOUP** 8

A silky blend of slow-roasted pumpkin, delicately enhanced with a drizzle of aromatic truffle oil, topped with crunchy toasted pumpkin seeds, and a swirl of creme fraiche

**BEETROOT SALAD** 10

Slow cooked herb infused beetroot cylinders, served with smooth beetroot puree and goat cheese, homemade apple gel and finished with candied walnuts

**MUSHROOM & QUAIL EGGS** 11

A decadent marriage of luscious mushroom duxelles and flaky puff pastry, crowned with golden quail eggs and draped in rich hollandaise

**HOMEMADE CURED SALMON** 12

Succulent cured Scottish salmon served with tangy pickled cucumber and a silky avocado mousse

**OX CHEEK CROQUETTE** 14

Perfectly seasoned and fried crispy ox cheek croquettes served with creamy mashed potatoes, and finished with a dollop of homemade chive mayonnaise and veal jus

**HOMEMADE PRAWN RAVIOLI** 16

Indulge in our homemade ravioli, delicately filled with tender prawns, salmon and fresh herbs, all enveloped in a rich and velvety prawn bisque

**GOLDEN SEARED SCALLOP** 18

Perfectly seared scallops, resting on a velvety parsnip puree, finished with crispy chorizo crumb and a touch of pickled compressed apple

### SIDES

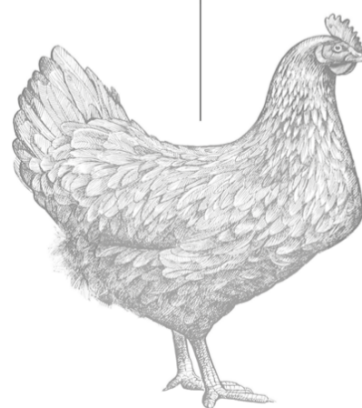
Rocket salad, shaved parmesan, balsamic dressing 5

Skinny fries 5

Polenta chips with parmesan 5

Brussel sprouts 5

Pigs in blankets 7.5



*Bon Appetit*

All menu prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to the final bill

If you do have a food allergy, kindly inform one of our restaurant team so we can minimize the risk of cross contamination during the preparation and service of your food.