

MONKEY ISLAND BRASSERIE

LUNCH MENU

Bon Appetit!



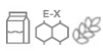
SMALL PLATES

MONDAY – SATURDAY 1200-1700
SUNDAY 1200-1600 1800-2100

*Any three plates + a glass of selected house wine for £35
(only applied during lunch hours)*

TOMATO SALAD WITH GOAT'S CHEESE CURD  9
Fresh tomatoes with goat's cheese curd, oregano, and lemon olive oil dressing.

TRUFFLE ARANCINI  9
Crispy truffle risotto balls served with truffle mayonnaise.

STUFFED CHERRY PEPPERS  10
Sweet cherry peppers filled with creamy cheese.

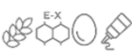
ROASTED BEETROOT SALAD  10
Heritage beetroot with feta cheese, toasted walnuts, and a balsamic glaze.

GRILLED SQUID WITH GREMOLATA  12
Tender grilled squid served with a zesty gremolata dressing.

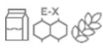
GARLIC BUTTER PRAWNS  13
Pan-seared prawns in rich garlic butter, served with fresh herbs

GRILLED CHICKEN SKEWER  13
Tender grilled chicken skewer served with smoky roasted pepper sauce

MINI FISH AND CHIPS  13
Crispy battered haddock, golden fries, mint peas and a side of tangy tartar

MINI BURGER (BEEF OR PLANT BASE)  14
Choice of beef or plant-based patty, topped with lettuce, gherkins, shallots, and garlic mayonnaise. Served with skinny fries

CHORIZO & HISPI CABBAGE  14
Grilled spicy chorizo served over charred hispi cabbage and spicy yoghurt.

GRILLED LAMB CHOPS  14
Marinated lamb chops with harissa couscous and cooling tzatziki.

STUFFED AUBERGINE  16
Aubergine stuffed with a savoury filling, roasted courgettes, melted parmesan, and fresh tomato

SIDES

MONDAY – SATURDAY 1200-1700
SUNDAY 1200-1600 1800-2100

SKINNY FRIES 5
Crispy, golden shoestring fries lightly seasoned with sea salt.

ROCKET SALAD  5
A fresh, peppery rocket salad tossed with shaved Parmesan and a zesty lemon vinaigrette.

GREEN BEANS  6
Crisp green beans sautéed in creamy butter

TENDERSTEM BROCCOLI  6
Chargrilled tenderstem broccoli topped with crushed nuts and a sweet balsamic glaze.

DESSERTS

MONDAY – SATURDAY 1200-1700
SUNDAY 1200-1600 1800-2100

PETIT FOURS  5
A delightful assortment of delicate miniature desserts

CHOCOLATE MOUSSE  9
Rich chocolate mousse complemented by tart apple gel and sweet raspberry sauce

PANNA COTTA  10
Creamy panna cotta paired with poached apricot, refreshing lemonade granita, and crisp vanilla shortbread

WHITE CHOCOLATE CHEESECAKE  10
Decadent white chocolate cheesecake served with fragrant lavender gelato

TIRAMISU  11
Classic tiramisu with layers of ladyfingers, mascarpone, amaretto, and kahlua

REGIONAL CHEESES  15
A selection of regional cheeses served with honey, chutney, crackers, and fresh grapes

ALLERGEN DETAILS



Embrace the flavours of Summer

*please ask your server about today's special,
crafted with the season's freshest ingredients and
classic flavours.*



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.