



MONKEY ISLAND BRASSERIE
THE ESTATE BREAKFAST

DESSERT MENU

VEGAN CHOCOLATE & CHERRY TART 9

An irresistible blend of rich vegan chocolate ganache, sweet tangy cherries in a crispy pastry shell, accompanied by a refreshing black cherry sorbet

CRÈME BRULÉE 9

Velvety custard made with double cream, egg yolk, and luscious vanilla crowned with a caramelized sugar crust and accompanied by the delicate sweetness of roasted peach

GOOSEBERRY FOOL 9

A traditional British dessert features tangy gooseberries delicately folded into rich double cream, lightly sweetened with a dusting of icing sugar, accompanied by buttery homemade shortbread

HONEYCOMB AND BANANA PARFAIT 9

A seductive blend of ripe bananas, crunchy hazelnuts, and golden honeycomb, drizzled with a luscious vanilla cream

REGIONAL CHEESE PLATE 15

A selection of fine regional cheeses including Montgomery cheddar, Ragstone, and Worcester blue, served with spiced green tomato and apple chutney accompanied with assorted crackers

ICE CREAMS & SORBETS 7

Please ask your server for our daily delicious flavours

PETIT FOURS 3

All menu prices are inclusive of VAT.

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

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