



MONKEY ISLAND BRASSERIE

SUNDAY LUNCH MENU

MAIN COURSES

£50.00 per Person

SLOW ROAST BEEF STRIPLOIN

Wholegrain Mustard Shallots

PORK LOIN

Apple Sauce | Pork Popcorn

ROAST CREEDY CARVER CHICKEN BREAST

Crispy Chicken Skin | Wholegrain Mustard Shallots

PAN FRIED SEA BREAM

Dill Beurre Blanc

WILD MUSHROOM RISOTTO (V)

Forest Mushrooms | Asparagus | Parmesan Crisp |
Sunflower Seed Pesto

NOTE FROM OUR CHEF:

*"Sunday Lunch, hearty and robust flavours.
Comforting dishes, bold and filling served rustic
using regional produce"*



SIDES

Yorkshire Pudding | Cauliflower Cheese | Green Beans |
Carrots | Roast Potatoes | Tenderstem Broccoli | Jus

WARM BREAD

Flavoured Butter | Olive Oil & Balsamic

£5.00

STARTERS

PEA SOUP (VE)

Velvety pea velouté topped with crunchy pangrattato
and natural coconut yogurt

LOCH DUART SMOKED SALMON

Soft Poached Egg | Buttered Bread | Scorched Lemon

BEETROOT SALAD

Vibrant mix of beetroot slices accompanied by creamy
goat cheese mousse, crunchy candied walnut and a drizzle of apple gel

PRAWN COCKTAIL

Atlantic Prawns | Marie Rose Sauce | Cos Lettuce | Scorched Lemon |
Bread & Butter

LAMB SHOULDER

Tender roasted Welsh lamb shoulder served with roasted Romane
pepper and a luscious crème fraiche paired with fragrant Jerusalem
artichoke couscous

DESSERTS

POACHED PEAR (VE)

Succulent Poached Pear elegantly presented with a generous
drizzle of luscious Chocolate Sauce

ALMOND CHOCOLATE CAKE

Rich and moist Almond Chocolate Cake complemented by
a velvety Coffee Ganache and a side of creamy Coconut Sorbet

MANGO AND ROSEMARY PANNA COTTA

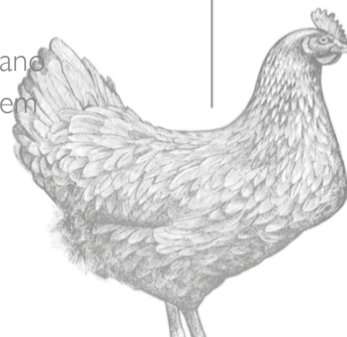
Silky Mango and Rosemary-infused Panna Cotta paired with
a refreshing Coconut Granita

REGIONAL CHEESE PLATE (V)

Cheddar | Ragstone | Montgomery | Worcester Blue Carrott &
Apricot Chutney | Peter's Yard Crackers

COUPE DE GLACES & SORBETS

Please ask your Server for our Delicious Flavours



All prices include VAT at the current rate.
A discretionary service charge of 12.5% will be added to your 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.

(V) Vegetarian (VE) Vegan