



MONKEY ISLAND BRASSERIE

A LA CARTE MENU

"Embrace the vibrant flavours of spring with our meticulously crafted menu, curated by a dedicated team of chefs."

"Indulge in the freshness of seasonal ingredients, expertly prepared to celebrate the arrival of Spring."



SIDES

Rocket salad, shaved parmesan, balsamic	5
Skinny fries	5
Tenderstem broccoli	5
Sautéed mushrooms	5

STARTERS

PEA SOUP Velvety pea velouté topped with crunchy pangrattato and natural coconut yogurt	7.5
BEETROOT SALAD Vibrant mix of beetroot slices accompanied by creamy goat cheese mousse, crunchy candied walnuts and a drizzle of apple gel	9.5
LAMB SHOULDER Tender roasted Welsh lamb shoulder served with roasted Romano pepper and a luscious crème fraiche paired with fragrant Jerusalem artichoke couscous	11
MONKEY ISLAND CURED SALMON Succulent cured Scottish salmon served with tangy pickled cucumber and a silky avocado mousse	12.5
GOURMET FOIE GRAS TERRINE Foie gras terrine accompanied by toasted brioche and a hint of viola oriental mustard	15
PRAWN COCKTAIL Classic prawn cocktail with peeled Atlantic prawns atop a zesty citrus cos salad, drizzled with marie rose sauce, served with buttered brown bread and lemon wedges	16
CHARRED OCTOPUS Grilled octopus served on a bed of silky sweetcorn puree, with flavourful chorizo and tender broad beans	19.5 / 36

MAINS

WARM SPRING SALAD A refreshing mix of spring greens and watercress in a velvety velouté, served with flavourful marmite potatoes	16
HOME MADE FISH AND CHIPS Tender haddock fillet, served with a side of tangy tartare sauce and hand cut chips	17
HAKE Succulent hake served atop braised fennel with crushed new potatoes, accompanied by a delicate fennel sauce	19
MUSSELS Mussels cooked in a fragrant white wine broth, served with skinny fries and a touch of wild garlic	22
CREEDY CARVER CHICKEN BREAST Tender chicken breast served with potato pave, creamy celeriac purée, and a medley of vibrant spring greens, finished with an intense chicken jus	26
LAMB RACK IN HERB CRUST Welsh lamb rack coated in a wild herb crust, served with ratatouille, creamy mushroom purée and a rich lamb jus	32
10oz WEST COUNTRY RIBEYE 10oz Ribeye steak served with crispy hand cut chips, plump cherry tomatoes, and your choice of peppercorn or béarnaise sauce	34

DESSERTS

RHUBARB TART tangy rhubarb tart with burnt honey cream accompanied with refreshing rhubarb sorbet	9
POACHED PEAR spiced white wine infused poached pear served with vegan puff pastry, vegan caramel and chocolate sauce	9
ALMOND CHOCOLATE CAKE almond chocolate cake layered with coffee ganache, serve with homemade creamy coconut sorbet	9
MANGO AND ROSEMARY PANNA COTTA rosemary mango infused panna cotta bed on coconut granita, serve with lemon poppy seed meringue and burnt orange	9
REGIONAL CHEESE PLATE 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	15
COUPE DE GLACES & SORBETS please ask your server for our delicious flavours	7
PETIT FOURS please ask your server for our seasonal selection	3



Bon Appetit