

NOTE FROM OUR CHEF:

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

> WARM BREAD Flavoured Butter

STARTERS

PUMPKIN SOUP (VE) Velvety pumpkin velouté topped with toasted pumpkin seeds, truffle oil and natural coconut yogurt

MONKEY ISLAND CURED SALMON Succulent cured Scottish salmon served with tangy pickled cucumber and a silky avocado mousse

BEETROOT SALAD (V) A vibrant mix of beetroot slices accompanied by creamy goat cheese mousse, crunchy candied walnuts and a drizzle of apple gel

PRAWN COCKTAIL Tossed atlantic prawns with marie rose sauce served with cos lettuce, scorched lemon and buttered bread

OX CHEEK CROQUETTE

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

MONKEY ISLAND BRASSERIE

SUNDAY LUNCH MENU

MAIN COURSES £50.00 per Person

SLOW ROAST BEEF STRIPLOIN Served with wholegrain mustard shallots

PORK BELLY Served with apple sauce and pork popcorn

HERB INFUSED CHICKEN Served with wholegrain mustard shallots

SALMON Served with beurre blanc sauce

BUTTERNUT SQUASH RISOTTO Served with feta cheese mousse and crunchy pumpkin seeds

SIDES

Yorkshire Pudding | Cauliflower Cheese | Carrots | Roast Potatoes | Broccoli | Jus

DESSERTS

APPLE CRUMBLE Served with vanilla ice cream

CREME BRULEE Served with raspberry sauce and lychee sorbet

CHOCOLATE INDULGENCE Chocolate mousse, topped with crunchy candied walnuts, accompanied by a scoop of smooth caramel ice cream

REGIONAL CHEESE PLATE (V) A mixture of cheddar, ragstone, montgomery and worcester blue served with carrot & apricot chutney and crackers

COUPE DE GLACES & SORBETS Please ask your server for our delicious flavours

