



# MONKEY ISLAND BRASSERIE

## A LA CARTE MENU

### MAINS

#### BUTTERNUT SQUASH RISOTTO 16

Luxurious butternut squash risotto, rich and creamy with a hint of sweetness, crowned with a silky feta cheese mousse, scattering with crunchy pumpkin seeds

#### TURKEY BALLOTINE 22

Delight in a medley of perfectly roasted brussels sprouts, enhanced by a drizzle of honey-glazed parsnip, accompanied by elegantly turned potatoes and cranberry sauce and a rich turkey jus

#### HERB INFUSED CHICKEN 24

Succulent herb-infused compressed chicken thigh, artfully presented with silky sweet potato and celeriac purée, accompanied by a refined celeriac pave and drizzled with a luscious red wine jus

#### MONK FISH TAIL 24

Pan-seared monk fish tail, beautifully finished with a drizzle of lemon and butter, served with rich bouillabaisse sauce, tender braised baby fennel and perfectly pan-fried potato gnocchi

#### LOCH DUART SALMON 25

Pan-fried salmon fillet served with a smooth carrot and cauliflower puree, vibrant sauteed baby carrots, adorned with balsamic pearls for a touch of sweetness and finished with a light lemon cream foam

#### DUCK BREAST 26

Tender duck breast, expertly cooked to perfection, served with a delightful medley of tender potatoes, vibrant courgettes and pak choy, enhanced with the earthy notes of celeriac and the umami richness of black garlic

#### 8oz BEEF FILLET 36

A perfectly cooked tender and flavourful beef fillet, served with silky mushroom and celeriac puree, accompanied by dauphinoise potatoes and drizzled with truffle infused peppercorn sauce

*"Enjoy the menu combines the very best seasonal produce with classic festive flavours"*



### STARTERS

#### ROASTED PUMPKIN SOUP 8

A silky blend of slow-roasted pumpkin, delicately enhanced with a drizzle of aromatic truffle oil, topped with toasted pumpkin seeds crunch, and a swirl of creme fraiche

#### BEETROOT SALAD 10

Slow cooked herb infused beetroot cylinders, served with smooth beetroot puree and goat cheese, homemade apple gel and finished with candied walnuts

#### MUSHROOM & QUAILS EGGS 11

A decadent marriage of luscious mushroom duxelles and flaky puff pastry, crowned with golden quail eggs and draped in rich hollandaise

#### BLAZING FLAMED MACKEREL 12

Lightly touched mackerel, served with tender braised baby beetroot, tangy pickled baby onions and apple puree, finished with fragrant fennel sauce

#### OX CHEEK CROQUETTE 14

Perfectly seasoned and fried, our crispy ox cheek croquettes served with creamy mashed potatoes, and finished with a dollop of homemade chive mayonnaise and veal jus

#### HOMEMADE PRAWN RAVIOLI 16

Indulge in our homemade ravioli, delicately filled with tender prawns and fresh herbs, all enveloped in a rich and velvety prawn bisque

#### GOLDEN SEARED SCALLOP 18

Perfectly seared scallops, resting on a velvety parsnip puree, finished with crispy chorizo crumb and a touch of pickled compressed apple

### SIDES

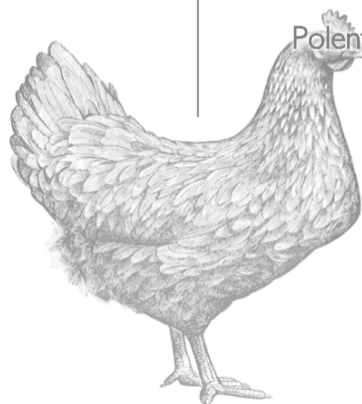
Rocket salad, shaved parmesan, balsamic 5

Skinny fries 5

Green Beans 5

Sautéed mushrooms 5

Polenta Chips with Parmesan 5



*Bon Appetit*

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.