

Monmouth Kitchen

Bespoke Dining Experience

£55

Small Plates

Signature dishes to share

Seabass ceviche with avocado, corn and red onion (430 kcal)

Orange and avocado salad with spicy lemon dressing (310 kcal)

Burrata Pugliese (V) Baby basil, cherry tomatoes (319kcal)

Kitchen Entrées

A choice of main course

Crispy-skinned sea bass fillets with spicy lemon dressing,
sapphire and shredded zucchini (342 kcal)

Pollo a la Brasa, Peruvian grilled chicken served with aji Verde sauces (630 kcal)

Rigatoni pasta with wild mushrooms, chilli and Italian hard cheese (V) (1034 kcal)

Dessert

Vanilla Panna Cotta Rosted Pistachio with banana and pecan
Carmel ice cream (490kcal)

Selection of Gelato (460kcal)
Sicilian Pistachio, Vanilla, Honeycomb

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT. (v) Suitable for vegetarians. Adults need around 2000 kcal per day.

Monmouth Kitchen

Bespoke Dining Experience

£70

Small Plates

Signature dishes to share

Beef carpaccio with dressed rocket, truffle oil and aged Parmesan (332 kcal)

Pan Seared Scallops Sweet potato puree & Garlic Mayo (340kcal)

Tuna Ceviche Rice crisp, avocado, coriander cress (260kcal)

Kitchen Entrées

A choice of main course

Crispy Skin Seabass Tomato & Avocado, olives, chips, Lemon dressing (433kcal)

Honey-Glazed Beef Short Ribs (1250 kcal)

Gnocchi with San Marzano tomatoes, chillies and basil oil (v) (241 kcal)

Desserts

To share

Crème Brûlée with almond ice cream (587 kcal)

Royal Chocolate Dome Raspberry Compote(560kcal)

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