# Monmouth Kitchen

# Bespoke Dining Experience £50

## Small Plates

# Signature dishes to share

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

Orange and avocado salad with spicy lemon dressing v (446 kcal)

Robata corn on the cob with salted chilli and lime v (319 kcal)

# Kitchen Entrées

#### A choice of main course

Pan-fried salmon with Calabrian chilli salsa (553 kcal)

Marinated corn-fed chicken with Peruvian-spiced charred kale (660 kcal)

Roasted grilled aubergine with spiced tenderstem, cherry tomatoes, roasted cumin and garlic v (241 kcal)

## Desserts

## To share

## Café almendra

Coffee brûlée, chocolate cacao, almond ice cream and mascarpone amaretto crème v (509 kcal)

### Gelato selection

Dulce de leche, honey and almond v (410 kcal)

# Monmouth Kitchen

# Bespoke Dining Experience £65

## Small Plates

# Signature dishes to share

Robata king prawns with rocoto (239 kcal)

Black pepper-crusted beef carpaccio with shaved truffle and Parmesan (332 kcal)

Burrata Pugliese with baby basil and San Marzano tomatoes (412 kcal)

# Kitchen Entrées

## A choice of main course

Crispy-skinned sea bass fillets with warm San Marzano tomatoes, avocado and olives (1008 kcal)

Sliced beef fillet with griddled avocado salad and red anticucho (797 kcal)

Roasted and grilled aubergine with spiced tenderstem, cherry tomatoes, roasted cumin and garlic v (241 kcal)

# Desserts

#### To share

## Chocolate caliente

Warm Peruvian chocolate spring rolls served with fresh passionfruit and coconut sorbet v (480 kcal)

## Pera sensación

White chocolate and vanilla mousse, pistachio sponge, honey ice cream and pear compote v (530 kcal)

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.