

À La Carte at Monmouth Kitchen

Experience à la carte dining with Peruvian and Mediterranean flavours

Small Plates

Sea Salt & Rosemary Focaccia (290kcal) (VE)	6.5
Orange & Avocado Salad (310kcal) (VE) Spicy lemon dressing	10
Creamy Hummus (290kcal) (VE) Flatbread & jalapeño oil	11
Spicy Chicken Tacos (395kcal) Rocoto yoghurt	12
Burrata Pugliese (412kcal) (V) Baby Basil and San Marzano Tomatoes	14
Beef Carpaccio (332kcal) Rocket, aged Parmesan & Truffle oil	17
Pan Seared Scallops (340kcal) Sweet potato purée & Garlic Mayo	18
Seabass Ceviche (430kcal) Avocado, corn and red onion	18
Tuna Ceviche (260kcal) Rice crisp	19
Crispy Peppered Calamari (624kcal) Aji panka mayo	19

Sides

Steamed Broccoli (32kcal) (V)(VE)	7
Grilled Asparagus with Lemon & Chili (65kcal) (V)(VE)	7
Creamy Mashed Potato (250kcal) (V)(VE)	7
Steamed Rice (V)(VE)	7
Triple-Cooked Chips (220kcal) (V)(VE)	7

Mains

Potato Gnocchi (241kcal) (VE) Cherry tomato & basil	13.5
Vegan Spinach Risotto (466kcal) (VE) Fresh spinach, plant based finish, vegan cheese	14
Pecorino & Truffle Tortellini (910kcal) (V) Parmesan cream	23
Prawn Ajiverde Risotto (624kcal)	25
Pollo A la Brasa (630kcal) Peruvian grilled chicken with aji verde sauce & triple-cooked chips	26
Honey-glazed Beef Short Ribs (1,210kcal) Sesame seeds, spring onion & sea salt with creamy mash	28
Crispy Skin Seabass (433kcal) With tomato & avocado with lemon dressing	29
Signature Lamb Cutlets (482kcal) Red anticucho, served with asparagus on a hot lava stone	35
28-Day-Aged Rib-Eye Steak (670kcal) Herb butter, steamed broccoli & peppercorn sauce	42

Deserts

Selection of Gelato (460kcal) Sicilian pistachio, vanilla, honeycomb	9.5
Vanilla Panna Cotta (490kcal) Almond ice cream, pistachios	10
Vegan Brownie (410kcal) (VE) Coconut sorbet	11
Crème Brûlée (540kcal) Almond ice cream	11.5
Royal Chocolate Dome (560kcal) Raspberry compote	12.5

Signature cocktails

14.9

Pisco Sour BarSol Quebranta pisco, lime, egg white, sugar and bitters
Peach & Raspberry Sour BarSol Acholado pisco, raspberry, peach purée, Chambord, cranberry, lime and egg white
Passionfruit & Lavender Sour BarSol Quebranta pisco, lavender syrup, passion fruit purée, lime and egg white
Lychee & Elderflower Martini The Botanist Gin, Kwai Feh, elderflower, violette, lemon & cranberry
Margarita Smash Volcan Tierra Blanco tequila, white peach, mint, lime & agave syrup
Cacao Old Fashioned Eminente Reserva infused with Peruvian cacao, Amaro mix, spiced chocolate bitters, sugar, orange oils
Our Bellini White peach, rhubarb cordial and prosecco
Bitter Blush Spritz Homemade blood orange liqueur, Cocchi Americano Rosa, raspberries, pink grapefruit, thyme

Non-alcoholic cocktails

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Mercer St Cooler Pineapple, lemon and grapefruit sherbet, mint, London Essence ginger ale
Lemon Grape Breeze Red grapes, agave syrup, apple, lemon

White Wines

By Glass (175ml / 250ml / Bottle)

Wines Selection (Available 125ml)	
Vinuva Organic Pinot Grigio	9.5 / 12 / 35
Luis Felipe Sauvignon Blanc	11 / 14 / 40
Picpoul de Pinet Belle Perle	11.5 / 14.5 / 40
Élevé Marsanne Viognier	12 / 15 / 44
Domini Villa Lanata Gavi di Gavi	14 / 18 / 52
Mr Bio Friulano DOC Friuli Bio	59 (Bottle)
Mr Bio Pinot Grigio DOC Friuli Bio	57 (Bottle)
Sancerre La Gravelière Joseph Mellot	75 (Bottle)
Chablis Premier Cru Fourchaume	115 (Bottle)

Red Wines

By Glass (175ml / 250ml / Bottle)

Errazuriz Cabernet Sauvignon	9.5 / 12 / 35
Rare Vineyards Pinot Noir	11 / 14 / 40
La Cavea Merlot Pinot Nero	11.5 / 14.5 / 41
Don Jacobo Crianza Rioja	13.5 / 17 / 49
Terrazas Selection Malbec	14 / 18 / 52
Sin Sulfitos Organic Monastrell	59 (Bottle)
Valpolicella Classico Ripasso	62 (Bottle)
Mr Bio Cabernet Franc DOC Friuli Bio	65 (Bottle)
Barbera d’Alba Enrico Serafino	77 (Bottle)

Rose Wine

By Glass (175ml / 250ml / Bottle)

Château La Gordonne Rosé	14 / 18 / 52
Whispering Angel Rosé Château	19.5 / 28/ 83

Sparkling Wine

Bottega Poeti Prosecco Brut DOC	10 / 50
Bottega Poeti Rosé Prosecco DOC	11 / 55
Nyetimber Classic Cuvée English Sparkling Wine	16 / 95
Louis Pommery England Sparkling Wine NV	15.5 / 93
Louis Pommery Champagne Brut	19 / 115

Dessert Wine

125ml / Bottle (375ml)

Château Grand Jauga Muscat	14 / 40
Vin Santo del Chianti Serelle	16 / 45

Draught Beer

Half Pints & Full Pints	4.5 / 8.5
Camden Hells	
Mahou	
Brooklyn IPA	
Camden Hells Pale Ale	

Bottled Water

Acqua Panna Still Water	5.5
Pellegrino Sparkling Water	5.5