



Monroe's Restaurant

AUTUMN 2019 MENU

S T A R T E R S

SCALLOPS - £7.95

Pan seared scallops, belly pork and black pudding

(M - D - G)

TERRINE - £6.95

Game and black pudding terrine, fruit chutney, herb crostinis

(G - S)

PORTOBELLO MUSHROOMS (VEGAN) - £6.25

Mushroom, chestnut purée, red onion marmalade, herb pinenut crust

(N - S - G)

AUBERGINE (VEGAN) - £6.50

Aubergine, ratatouille, vegan cheese, red pepper coulis

GOWER SALAD - £5.95

Poached pear, Parmesan shavings, Parma ham crisps, toasted walnut,
mixed leaves, balsamic glaze

(S - D - N)

SOUP - £5.95

Soup of the day, warm bread and butter

(G - D)

SMOKED DUCK - £6.75

Smoked duck, confit tomato, rocket, beetroot gel



(GF)

ARANCINI - £6.75

Panko breaded prawn and spring onion rice balls, oyster sauce dip

(G - S - So - E - D - C - F)

(M) = Mollusc (F) = Fish (C) = Crustaceans (D) = Dairy (E) = Egg (S) = Sulphates (N) = Nuts
(Mu) = Mustard (Ce) = Celery (G) = Gluten (L) = Lupin (So) = Soya (GF) = Gluten Free





Monroe's Restaurant

AUTUMN 2019 MENU

M A I N S

FILLET MONROE'S - £28.95

Fillet steak served on an olive croûte, topped with pâté, shitake mushrooms,
brandy and shallot jus
(G - D - E - S)

CHICKEN - £19.95

Pan fried chicken breast, wild mushroom parsley and Parmesan mousse,
chorizo cream sauce
(D - E - GF)

3 LITTLE PIGS - £19.75

Slow cooked belly pork, Parma wrapped pork tenderloin, kabanos casserole,
crackling and a wholegrain mustard jus, bubble and squeak croquette
(Mu - S - G - D - E)

ALL ABOUT THE LAMB - £21.95

Slow roast lamb neck fillet, lamb cutlet and a sweetbread cabbage ball,
served with a honey, Jack Daniels and rosemary jus
(S - GF)



ON THE POND - £23.95

Pan roasted duck breast, confit duck leg and a spiced panko breaded duck ball,
served with a honey and wild mushroom saffron rice, Grand Marnier and orange jus
(G - S - E - D)

VENISON CASSEROLE - £19.95

Tender venison pieces in a juniper, silverskin onions, carrot, thyme and red wine casserole,
topped with sliced potato
(S)

(M) = Mollusc (F) = Fish (C) = Crustaceans (D) = Dairy (E) = Egg (S) = Sulphates (N) = Nuts
(Mu) = Mustard (Ce) = Celery (G) = Gluten (L) = Lupin (So) = Soya (GF) = Gluten Free



Monroe's Restaurant

AUTUMN 2019 MENU

GRILLS

28 day aged steaks from our local butchers

8oz RIB EYE - £19.95

8oz SIRLOIN - £20.95

8oz FILLET - £26.95

10oz RUMP - £19.95

Served with beer battered onion rings,
fried mushrooms, grilled tomato and chips

SAUCES - £3.25

Pepper, Blue cheese, Provençale

FISH DISHES

MONK FISH - £19.95

Courgette wrapped monk fish with a
clam and shallot sauce and Parmentier potatoes

(D - S - F - M - GF)

RISOTTO - £17.95

Lobster and king prawn risotto, finished with
pea shoots and Parmesan shavings

(C - S - D - GF)

HAKE - £17.95

Herb crusted hake loin on a bed of crushed potato and
spinach served with a warm pink peppercorn hollandaise

(F - G - D)

COD - £17.50

Courgette wrapped steamed cod loin, prawn and leek
cream sauce, crushed potato and spinach

(C - F - D - S - GF)

TERIYAKI SALMON - £16.95

Teriyaki salmon on a bed of stir fried noodles
and vegetables

(G - E - So)

SEAFOOD LINGUINI - £16.95

Pan fried prawns, cockles, mussels, clams, crab meat,
squid with linguini in a white wine velouté

(D - E - G - S - C - M)

VEGETARIAN & VEGAN DISHES

VEGAN VERSION OF

FILLET MONROE'S - £16.50

Aubergine, butternut squash, olive croûte,
walnut and mushroom pâté, shitake mushroom,
tomato and herb sauce

(G - N)

PAPPADELLE - £15.50

Pappadelle pasta ribbons, olives,
shallot and cherry tomatoes in a herb sauce

(G - E)

CURRY - £12.95

Vegetable and lentil curry served with
saffron rice, naan bread and mango chutney

(G)

SWEET POTATO ROAST - £13.50

Mustard and herb crusted roast sweet potato,
chickpea purée and wild mushroom sauce

(G)

(M) = Mollusc (F) = Fish (C) = Crustaceans (D) = Dairy (E) = Egg (S) = Sulphates (N) = Nuts
(Mu) = Mustard (Ce) = Celery (G) = Gluten (L) = Lupin (So) = Soya (GF) = Gluten Free



Monroe's Restaurant

AUTUMN 2019 MENU

J U S T D E S S E R T

£6.25

VEGAN STICKY TOFFEE PEAR PUDDING

Served with dairy free ice cream

(G)

LEMON MERINGUE MESS

Shards of crisp meringue, whipped cream, lemon curd

(G F - D - E)

BRÛLÉE DUO

Grenadine and vanilla brûlée

(D - S - G - E)

CHEESECAKE

Baileys and chocolate cheesecake served with Nutella ice cream

(G - D - S - N)

BANANA LOAF

Warm banana cake with banana and butterscotch ice cream

(G - D - E)

TRIO OF WELSH CHEESES

Served with grapes, crackers and fruit chutney

NB:

LOOK OUT FOR OUR CHEF'S DAILY SPECIALS BOARD

(M) = Mollusc (F) = Fish (C) = Crustaceans (D) = Dairy (E) = Egg (S) = Sulphates (N) = Nuts
(Mu) = Mustard (Ce) = Celery (G) = Gluten (L) = Lupin (So) = Soya (GF) = Gluten Free

