



FUNKY MONK

OYSTERS & CAVIAR

Carlingford Ireland
Half Dozen 15 / Dozen 28

Jersey England
Half Dozen 16 / Dozen 29

Oscietrav Caviar blinis, crème fraîche
10g 50 / 20g 85

SEAFOOD PLATTERS

On Ice
mixed oysters, dressed crab, Atlantic prawns, green
lipped mussels, cockles, hot smoked salmon fillet

60 / 110
two to share /
four to share

Hot
half grilled lobster, lemon and garlic butter, seared scallops
in the shell, whole tiger prawns, green lipped mussels

65 / 120
two to share /
four to share

FOR THE TABLE

Sourdough Boule and Netherend Farm Butter
tuna and scallion mayonnaise dip

6

Rosemary Baked Camembert
toasted breads, cornichons, apple and date chutney

19

STARTERS

Severn & Wye Cured Smoked Salmon
avocado crème fraîche, lettuce, toasted sourdough

13

Seared Scallops in the Shell
acorn-fed Ibérico chorizo, crushed petits pois

18

Chicken Liver and Brandy Parfait
pistachio crumb, apple and date chutney, toasted bread

12

Chargrilled Whole Wild Tiger Prawns
chilli, garlic olive oil, toasted artisan bread

18

Charred Sweetcorn Sticky Ribs
smoked paprika dip

11

Salt and Pepper Squid
sriracha and yuzu mayonnaise

12

Whitebait
Bloody Mary ketchup, seared lemon

10

King Prawn and Avocado Cocktail
marie rose sauce

14

Dressed Devon Crab
yuzu mayo, artisan breads

18

Soup of the Day
warm sourdough

8

Seafood Tian
crab, smoked salmon, tiger prawns, crème fraîche, avocado

17

Creamed Mushrooms on Sourdough
Gruyère, shallots, wild rocket

12

MAIN COURSES

British Day Boat Fish
our fish are caught wild, by sustainable day boats and fisheries

market price

Native Lobster Grilled or Thermidor
house salad, skin on fries

market price
half / whole

Funky Fish and Chips
hand cut chips, peas, house tartare, lemon

19

Calves' liver and Crispy Prosciutto
Maris Piper buttered mash, curly kale, red wine gravy

26

Steamed Shetland Mussels
shallots, garlic, white wine, cream

13 / 23
500g / 1kg

Soft Shell Crab Burger
crunchy slaw, avocado, samphire, mayonnaise, skin on fries

24

Locally Sourced Dry Aged 300g Rib-Eye
portobello mushroom, hand cut chips
add peppercorn or Béarnaise 4

38

Classic Beef Wellington
confit onion, red wine gravy

39

Poached Salmon Fillet
lobster bisque, spinach, sea salt rosemary new potatoes

26

Essex Coastal Salt Marsh Rack of Lamb
dauphinoise potatoes, red wine gravy

29

Vegan Fish and Chips
ale battered banana blossom, hand cut chips, peas, tartare, lemon

19

Funky Monk Beef Burger
pickles, red onion, baby gem, barbeque relish, fries
add bacon 3, cheese 3

21

Grilled Whole Dover Sole
samphire, caper butter

market price

Garlic Chicken Kiev
buttered mash potato

22

Winter Vegetable Wellington
green lentils, butternut squash, beetroot, spinach, pomodoro sauce

22

Tomahawk Sharing Steak 1200g
add peppercorn or Béarnaise, add three sides

90

A BIT ON THE SIDE

Hand Cut Chips / Skin on Fries

7

Spinach Creamed or Steamed

7

Buttered Mash Potato

7

Heritage Carrots, Clementine Butter

7

Dauphinoise Potatoes

7

House Salad, Baby Gem, Tomatoes, Cucumber

7

Mac and Cheese add lobster tail 7

7

Sea Salt and Rosemary New Potatoes

7

Please inform a member of our team if you have an allergy or intolerance. Full allergen information is available on our website. Fish may contain bones, game may contain shot!
A discretionary 12% service charge will be added to your final bill. All service charges, are paid in full to our team. Spirits served in 25ml. Wines available in 125ml. All prices are inclusive of V.A.T