



FUNKY MONK

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
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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
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STARTERS

Seared Scallops in the Shell acorn-fed Ibérico chorizo, crushed petits pois	18	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	Chicken Liver and Brandy Parfait pistachio crumb, apple and date chutney, toasted bread	14
Severn & Wye Cured Smoked Salmon avocado crème fraîche, lettuce, toasted sourdough	13	Soup of the Day toasted seeds, artisan bread	8
Seafood Tian crab, smoked salmon, tiger prawns, crème fraîche, avocado	17	Creamed Mushrooms on Sourdough Gruyère, shallots, wild rocket	12

SUNDAY ROASTS - Award winning meats supplied by Church's traditional butchers of Epping

all roasts served with roast potatoes, chantenay carrots, buttered green kale, roasted parsnips, green beans, Yorkshire pudding, gravy

Half British Spatchcock Chicken sausage wrapped in smoked bacon, sage and onion stuffing	24
28 Day Dry Aged Striploin of Beef creamed and freshly grated horseradish	26
Outdoor Reared Essex Pork crackling, Bramley apple sauce	24
Winter Vegetable Wellington green lentils, butternut squash, beetroot, spinach, pomodoro sauce	22

KIDS ROASTS

British Chicken Breast sausage wrapped in smoked bacon, sage and onion stuffing	12
28 Day Dry Aged Striploin of Beef creamed and freshly grated horseradish	13
Outdoor Reared Essex Pork crackling, Bramley apple sauce	12
Winter Vegetable Wellington green lentils, butternut squash, beetroot, spinach, pomodoro sauce	11

MAIN COURSES

British Day Boat Fish our fish are caught wild, by sustainable day boats and fisheries	market price	Grilled Native Lobster house salad, skin on fries	market price half / whole
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A BIT ON THE SIDE

Outdoor Reared Essex Pork Crackling, Apple Sauce	5	Roast Potatoes - Jug of Gravy	5
Sage and Onion Pork Stuffing	5	Sausages Wrapped in Smoked Bacon	7
Smoked Applewood and Cheddar Cauliflower Cheese	7	House Salad, Baby gem, Tomatoes, Cucumber	7