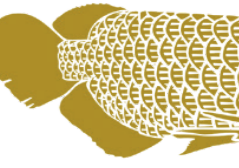


MONK
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FUNKY
EPP
RESTAURAN

THE
FUNKY
COLLECTION

THE
FUNKY

COCKTAILS

Pornstar Martini | 14

vodka, Passoa, lime juice, passionfruit, Prosecco shot

Margarita | 14

tequila, lime juice, Cointreau shaken on the rocks or straight up salted or spicy

Cosmopolitan | 14

vodka, Cointreau, cranberry juice, fresh lime

Long Island Iced Tea | 14

vodka, tequila, gin, Cointreau, rum, lemon juice, Coca-Cola

Pina Colada | 14

dark rum, Coconut rum, coconut cream, lime juice

Winter bramble | 14

gin, lemon juice, Creme De Mure, iced berries

Signature Dish

The Funky Tomahawk

The finest, locally sourced beef, served off the bone, two portions of hand cut chips, mushrooms, tomatoes, choice of two sauces
MP

SALADS

Tuna | 23

seared tuna steak, mango, peanuts, avocado, citron ginger dressing

Mediterranean | 19

Harissa grilled chicken, marinated chickpeas, grilled artichokes, roasted peppers, Kefalonian olives, heritage tomatoes, jasmine rice, hummus, feta cheese

Classic Caesar | 10

baby gem, soft boiled egg, pancetta, anchovies, aged parmesan

Mixed | 11

avocado, fennel, mozzarella, radicchio, walnuts

Add, Prawns, Halloumi, or Chicken | 6

A BIT ON THE SIDE

6 each

Garlic Butter Mushrooms
Creamed Spinach
Creamy Mash
Tenderstem Broccoli

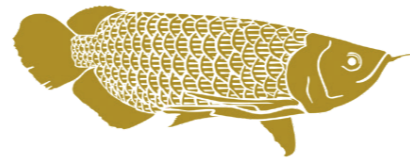
Hand Cut Chips
Skin-on Fries
Buttered Greens
New Potatoes

CHEF'S SIGNATURE SIDES

Truffle Mac & Cheese | 12

Millionaire Fries | 16

Lobster Mac & Cheese | 17



FUNKY MONK

EPPING

RESTAURANT & ROOMS

STARTERS

Burrata and Parma Ham | 15

cherry tomatoes, rocket, basil oil

Beef Carpaccio | 15

Thinly sliced beef, shaved parmesan, capers, rocket, extra virgin olive oil

Grilled Octopus | 18

Lemon, oregano, new potatoes, olives, cherry tomatoes

Shell off Tiger Prawns | 18

white wine tomato sauce, toasted sourdough

Scallops & Bacon | 16

red pepper coulis, pea purée

Salt & Pepper Baby Squid | 14

red pepper aioli & grilled lime

Homemade Arancini | 12

served with garlic aioli, please ask server for the current flavour

Salt Beef | 15

mustard mayo, pickles & toasted sourdough

Smoked Salmon and Avocado | 14

crème fraîche, fennel and toasted bread

Classic Prawn Cocktail | 15

Marie Rose sauce and buttered brown bread

Goats Cheese | 14

toasted ciabatta, caramelised orange, balsamic glaze

Pesto Shrimp Flatbread | 15

fresh pesto, grilled Atlantic shrimp, toasted flatbread

Panko Fried Brie | 12

cranberry sauce, balsamic reduction

Sweet Chilli Beef | 16

crumbled fillet steak strips, sweet chilli dressing, mixed julienne vegetables

FUNKY CLASSICS

Fruits De Mer

The finest chef selected locally sourced seafood platter

Please ask your server for today's selection
Serves 2 to 4 | 80 / 160

Beer Battered Fish and Chips | 22

hand cut chips, mushy peas, tartare sauce, lemon

Meat Skewer | 26

hand cut chips & house salad

King Prawn & Lobster Linguine | 32

lobster tail, garlic, fresh chillies, cherry tomatoes, courgette & lobster sauce

Seafood Paella | 25pp

minimum 2 persons, add chirozo | 4
(Vegetarian option available)
mussels, calamari, prawns, garden peas & mixed peppers

Old Epping Bangers and Mash | 19

Maris Piper mashed potato, red wine gravy, crispy onions

Funky Monk Double Cheese Burger | 21

double beef patty, Monterey Jack, burger relish
add braised beef | 4

Grilled Cauliflower | 18

sweet potato purée, harissa hummus

Spinach and Ricotta Ravioli | 21

creamy tomato sauce, rocket, parmesan shavings

Truffle Tortellini | 24

creamy mushroom sauce

FROM THE SEA

Lobster Thermidor | MP

½ or full lobster served with house salad & skin on fries

Surf & Turf | 75

half lobster, 8oz fillet, served with salad, hand cut chips & two sauces of your choice

Roasted Halibut | 30

new potatoes, grilled vegetables, orange sauce

Monkfish | 28

wrapped in parma ham, new potatoes, tenderstem broccoli, red pepper coulis

Pan Fried Salmon | 28

Maris Piper mashed potato, spinach, creamy saffron sauce

Roasted Fillet of Seabass | 30

New potatoes, cherry tomatoes, olives, lemon marinade

FROM THE LAND

8oz Fillet Steak | 39

hand cut chips, mushrooms, roasted vine tomatoes, choice of sauce

28 Day Aged Ribeye | 36

10oz ribeye, hand cut chips, mushrooms, tomatoes, choice of sauce

Essex Salt Marsh Rack of Lamb | 35

dauphinoise potatoes, Tenderstem broccoli, garlic & rosemary jus

Chicken Supreme | 28

stuffed with mozzarella, sun-dried tomatoes, red pepper sauce, Maris Piper mashed potatoes, Tenderstem broccoli

Garlic & Rosemary Short Beef Ribs | 36

dauphinoise potatoes, green beans, red wine jus

JOIN US ON SUNDAY

Sample of what makes a Funky Sunday

HOST YOUR OWN SHARING ROAST

35pp

Perfect for friends and family, a sharing board with a selection of all of our meats, accompanied with unlimited vegetables & roast potatoes, Yorkshires and our proper gravy.

FOR THE TABLE

Warm Bread | 5

Netherend farm salted butter

British Charcuterie Board | 25/40
cured meats, cheese, olives, pickles and toasted bread

Salt Beef | 15

mustard mayo, pickles & toasted sourdough

Classic Prawn Cocktail | 15

Marie Rose sauce and buttered brown bread

Smoked Salmon and Avocado | 14

crème fraîche, fennel and toasted bread

SUNDAY ROASTS

Award-winning meats supplied by local farms

All roasts served with roast potatoes, carrots, winter greens, braised red cabbage, Yorkshire pudding, gravy

Half British Spatchcock Chicken | 24

sausage wrapped in smoked bacon, sage and onion stuffing

Norfolk Leg of Lamb | 26

slow braised lamb shoulder

Outdoor Reared Essex Pork | 23

crackling, Bramley apple sauce

28 Day Aged Striploin of Beef | 25

creamed horseradish

Vegetable Wellington | 22

ask team for details

SAUCES

3 each

Béarnaise
Mushroom
Peppercorn
Blue cheese

Truffle mayonnaise
Garlic Butter
White Wine
Red Wine

THE
FUNKY
COLLECTION

