



FUNKY MONK
EPPING
RESTAURANT & ROOMS

BREAKFAST MENU

Monday - Friday
9am - 5pm

Saturday - Sunday
9am - 12noon

MAINS

Full English	11
<i>Cumberland sausage, back bacon, two eggs your way, mushrooms, tomato, black pudding, baked beans, hash browns, sourdough toast</i>	
Vegetarian Full English	9
<i>plant-based sausage, two eggs your way, mushrooms, tomato, spinach, baked beans, hash browns, sourdough toast</i>	
Eggs Royale	10
<i>English muffin, smoked salmon, two poached eggs, hollandaise sauce</i>	
Eggs Benedict	9
<i>English muffin, roasted ham, two poached eggs, hollandaise sauce</i>	
Eggs Florentine	8
<i>English muffin, sauté spinach, two poached eggs, hollandaise drizzle</i>	
Eggs on Toast	7
<i>toasted sourdough, two eggs your way</i>	
Beans on Toast	5
<i>toasted artisan bread, baked beans</i>	
American Breakfast	7
<i>two pancakes, bacon, maple syrup</i>	
Fruit Bowl	7
<i>fresh seasonal fruits</i>	
Toast and Preserves	7
<i>toasted sourdough, Netherend Farm butter and preserves</i>	

Extra Items	2
<i>sourdough toast, egg, back bacon, Cumberland sausage, hash browns, mushrooms, tomato, black pudding, baked beans</i>	

DRINKS

Smoothies	6
<i>various flavours</i>	
Eager Juice	3
<i>orange, apple, pineapple, cranberry, tomato</i>	

HOT DRINKS

Coffee

Espresso	3	Cappuccino	4
Macchiato	4	Latte	4
Americano	4	Flat White	4

Teas

Everyday Brew	3	Peppermint	3
Earl Grey Strong	3	Decaf English Breakfast	3
Mao Feng Green	3	Jasmine Pearls	3

non-dairy alternative milks	0.8
<i>soya, coconut, almond, oat</i>	

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A discretionary 12.5% service charge will be added to your final bill. All service charges are paid in full to our team. Spirits served in 25ml. Wines are available in 125ml. All prices are inclusive of V.A.T

LOUNGE MENU

Monday - Saturday

12noon - 5pm

BAR SNACKS

Nuts <i>salted and roasted</i>	3	Wasabi Peas	3	Chilli Crackers	3
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ALL DAY BRUNCH

Full English					11
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Cumberland sausage, back bacon, two eggs your way, mushrooms, tomato, black pudding, baked beans, hash browns, sourdough toast

Vegetarian Full English					9
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plant-based sausage, two eggs your way, mushrooms, tomato, spinach, baked beans, hash browns, toast

LARGE PLATES

Fish and Chips <i>ale battered fish fillet, hand cut chips, peas, house tartare, lemon vegan option available</i>	13	Funky Monk Beef Burger <i>pickles, red onion, baby gem, barbeque relish, skin on fries add bacon 3, add cheese 3</i>	24
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Sea Bream <i>pan-seared fillet, Tenderstem broccoli, parsley and lemon butter</i>	20	Sausage & Mash <i>Cumberland sausages, mash, tenderstem broccoli & red wine gravy</i>	17
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Grilled Salmon Fillet <i>asparagus, tomato, creamy pesto</i>	23	Gammon, Egg & Chips <i>free-range egg, hand cut chips</i>	18
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Soft Shell Crab Burger <i>crunchy slaw, avocado, samphire, mayonnaise, skin on fries</i>	25	Portobello Mushroom Burger <i>Grilled portobello mushroom, skin on fries</i>	15
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Chicken Burger <i>grilled chicken breast, lettuce, tomato, avocado, garlic aioli, skin on fries</i>	16	Peri-Peri Chicken <i>peri-peri spiced chicken breast, buttered mash</i>	16
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SMALL PLATES

Pesto Flatbread <i>sun-dried tomatoes, onions</i>	8	Pork Belly Bites <i>Bramley apple sauce</i>	8
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Soup of the Day <i>warm artisan bread and butter</i>	7	Charcuterie Board <i>selection of meats, cheese, artisan bread and pickles</i>	11 / 20
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Salt and Pepper Squid <i>garlic aioli, lemon</i>	8	Morrocan Hummus <i>toasted flatbreads</i>	7
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Whitebait <i>garlic aioli, lemon</i>	7		
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Butterflied Prawns <i>chilli, garlic, toasted artisan bread, lemon</i>	9		
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Creamed Mushrooms on Sourdough <i>shallots, wild rocket</i>	9		
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Charred Sweetcorn Sticky Ribs <i>charred sweetcorn, BBQ, smoked paprika</i>	9		
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Sourdough Boule <i>Netherend Farm butter, balsamic, virgin olive oil</i>	6		
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Rosemary Baked Camembert <i>toasted artisan bread, cornichons, apple and date marmalade</i>	14		
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Mac & Cheese Bites <i>sweet chilli dip</i>	7		
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SANDWICHES & SALADS

served with skin on fries or house salad

Brioche Lobster Roll <i>lemon, chives, mayonnaise</i>	16
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The Club <i>chicken, bacon, lettuce, tomato, egg, mayonnaise</i>	11
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Fish Finger <i>breaded fish goujons, lettuce, tartare sauce</i>	11
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Mozzarella & Pesto <i>basil pesto, buffalo mozzarella</i>	11
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Cesar Salad <i>romaine lettuce, boiled egg, parmesan, croutons, anchovy dressing add chicken 6, add prawns 7</i>	11
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MAIN MENU

OYSTERS & CAVIAR

Carlingford Ireland	Half Dozen 15 / Dozen 28
Jersey England	Half Dozen 16 / Dozen 29
Oscietrav Caviar <i>blinis, crème fraîche</i>	10g 50 / 20g 85

SEAFOOD PLATTERS

On Ice <i>mixed oysters, dressed crab, Atlantic prawns, green lipped mussels, cockles, hot smoked salmon fillet</i>	60 / 110 <i>two to share / four to share</i>
Hot <i>half grilled lobster, lemon and garlic butter, seared scallops in the shell, whole tiger prawns, green lipped mussels</i>	65 / 120 <i>two to share / four to share</i>

FOR THE TABLE

Pesto Flatbreads <i>tomatoes and onions</i>	7
Rosemary Baked Camembert <i>artisan breads, cornichons, red onion marmelade</i>	19
Artisan Breads and Netherend Farm Butter <i>virgin olive oil, balsamic</i>	6
Charcuterie Board <i>selection of meats, cheese, artisan bread and pickles</i>	11 / 20

STARTERS

Severn & Wye Cured Smoked Salmon <i>fantail prawn, horseradish cream, dressed mixed leaves</i>	13
Chicken Liver and Brandy Parfait <i>red onion marmelade, cornichons, brioche</i>	12
Charred Sweetcorn Sticky Ribs <i>BBQ, smoked paprika</i>	11
Whitebait <i>garlic aioli, seared lemon</i>	10
Seafood Tian <i>crab, tiger prawns, crème fraîche, avocado, tomato</i>	17
Seared Scallops <i>Romesco sauce</i>	18
Chargrilled Whole Wild Tiger Prawns <i>chilli, garlic olive oil, toasted artisan bread</i>	18
Salt and Pepper Squid <i>garlic mayonnaise</i>	12
King Prawn and Avocado Cocktail <i>marie rose sauce</i>	14
Soup of the Day <i>warm sourdough</i>	8
Pork Belly Bites <i>BBQ, sesame seeds</i>	8
Burrata <i>tomatoes, onions, wild rocket, pesto</i>	13

Please ask our team for specials

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MAIN COURSES

Locally Sourced Flat Iron Steak <i>salad or skin on fries</i>		33
Spaghetti Arrabbiata <i>cherry tomato, garlic, olive oil, add chicken 6, add mixed seafood 9</i>		14
British Day Boat Fish <i>our fish are caught wild, by sustainable day boats and fisheries</i>		market price
Funky Fish and Chips <i>hand cut chips, peas, house tartare, lemon</i>		19
Steamed Shetland Mussels <i>shallots, garlic, white wine, cream</i>		13 / 23 starter / main
Locally Sourced Dry Aged 300g Rib-Eye <i>tomato, portobello mushroom, hand cut chips, add peppercorn, add Béarnaise 4</i>		38
Grilled Salmon Fillet <i>asparagus, tomato, creamy pesto</i>		26
Vegan Fish and Chips <i>ale battered banana blossom, hand cut chips, peas, tartare, lemon</i>		19
Grilled Whole Dover Sole <i>samphire, caper butter</i>		market price
Vegetable Wellington <i>green lentils, butternut squash, beetroot, spinach, pomodoro sauce</i>		22
Native Lobster Grilled or Thermidor <i>house salad, skin on fries</i>		market price half / whole
Calves' liver <i>Maris Piper buttered mash, sage butter or bacon and red wine gravy</i>		26
Soft Shell Crab Burger <i>crunchy slaw, avocado, samphire, mayonnaise, skin on fries</i>		24
Essex Coastal Salt Marsh Rack of Lamb <i>dauphinoise potatoes, red wine gravy</i>		29
Funky Monk Beef Burger <i>pickles, red onion, baby gem, barbeque relish, fries, add bacon 3, cheese 3</i>		21
Garlic Chicken Kiev <i>buttered mash potato</i>		22
Outdoor Reared Essex Pork Belly <i>buttered mash potato, tenderstem broccoli, cherry apple, red wine gravy</i>		26
Tomahawk Sharing Steak 1200g <i>add peppercorn or Béarnaise, add three sides</i>		89
Lobster Ravioli <i>ricotta cheese, pea shoots, toasted pine nuts</i>		21
Locally Sourced Beef Short Ribs to share <i>sides and coleslaw</i>		68

A BIT ON THE SIDE

Millionaire Fries, parmesan, truffle oil	8	Hand Cut Chips	5
Skin on Fries	5	Spinach Creamed or Steamed	7
Buttered Mash Potato	6	Heritage Carrots, Clementine Butter	6
Hasselback Potatoes	6	House Salad, Baby Gem, Tomatoes, Cucumber	6
Mac and Cheese <i>add lobster tail 10</i>	8	Sea Salt and Rosemary New Potatoes	7
Asparagus	6	Tenderstem Broccoli, Fresh Chilli	6
		Tomato and Onion Salad	5

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KIDS MENU

Monday - Saturday

DRINKS

Cow's Milk

soya, coconut, almond, oat milk available

2

Eager Juice

orange, apple, pineapple, cranberry, tomato

3

BREAKFAST

served until 12noon

Toast

Netherend Farm Butter and preserves

4

Buttermilk Pancakes

greek yoghurt and fresh berries or Nutella

7

Seasonal Fruits

served with Greek yoghurt

5

Little One's Breakfast

sausage, egg, bacon, hash browns, baked beans

6

LUNCH / DINNER

3 courses with a drink £10

STARTERS

Soup of the Day

warm artisan bread

4

Mini Prawn Cocktail

shredded lettuce

6

Garlic Bread

toasted artisan bread with garlic butter

3

MAINS

Macaroni Cheese

cheese sauce, crispy onions

7

Sausage & Mash

mash potatoes, gravy, garden peas

8

Grilled Chicken Burger

lettuce, tomato, skin on fries

8

Funky Cheeseburger

lettuce, tomato ketchup, skin on fries

8

Breaded Fish Goujons

skin on fries, garden peas, mayonnaise, lemon

8

DESSERTS

Ice Cream

two scoops, chocolate, strawberry, vanilla

5

Mini Chocolate Brownie

5

Fresh fruits

5

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SUNDAY MENU

FOR THE TABLE

Artisan Bread and Netherend Farm Butter <i>olive oil, balsamic</i>	6	Rosemary Baked Camembert <i>toasted breads, cornichons, red onion marmelade</i>	19
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STARTERS

Seared Scallops <i>romesco sauce</i>	18	Chargrilled Whole Wild Tiger Prawns <i>chilli, garlic olive oil, toasted artisan bread</i>	18
Charred Sweetcorn Sticky Ribs <i>BBQ, smoked paprika</i>	11	Salt and Pepper Squid <i>garlic aioli</i>	12
Whitebait <i>garlic aioli, seared lemon</i>	10	Chicken Liver and Brandy Parfait <i>red onion marmelade, cornichons, brioche</i>	14
Severn & Wye Cured Smoked Salmon <i>fantail prawn, horseradish cream, dressed mixed leaves</i>	13	Soup of the Day <i>artisan bread, butter</i>	8
Seafood Tian <i>crab, tiger prawns, crème fraîche, avocado, tomato</i>	17	Creamed Mushrooms on Sourdough <i>parmesan, shallots, wild rocket</i>	12

SUNDAY ROASTS - Award winning meats supplied by local farms

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

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

KIDS ROASTS

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

MAIN COURSES

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

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

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We have nine luxurious, individually designed rooms
ready for you to indulge in.

SPECIAL OCCASIONS

Engagements, Anniversaries, Birthdays We've celebrated them all...
Whatever the occasion, our bookings team would be delighted to plan
the perfect event.

LET'S PLAN TOGETHER

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