

COCKTAILS

French Martini - £8.50
Vodka, Chambord, Pineapple Juice, Lime Juice, Raspberry puree

Passionfruit Martini - £8.50
Vodka, Passoa, Pineapple Juice, Lime Juice, Passionfruit puree, sparkling wine

Mojito - £8.50
Bacardi, Lime, mint leaves, sugar syrup, soda water

Espresso Martini - £8.50
Vodka, Tia Maria, Coffee, Sugar syrup

Bramble - £8.50
Gin, Crème de mure, Lemon juice, Sugar syrup

Margarita - £8.50
Tequila, Cointreau, Lime juice, Sugar syrup (optional)

Dark n Stormy - £8.50
Dark rum, lime juice, Ginger beer, Sugar syrup (optional)

Old fashioned - £8.50
Bourbon whiskey, Demerara sugar, Angostura bitters, Orange zest

Whiskey Sour - £8.50
Bourbon Whiskey, Lemon Juice, Sugar Syrup, Angostura Bitters, Egg Whites

Teal Monkey - £9.00
Raspberry Vodka, Vanilla Vodka, Blue Curacao, Lime Juice, Sugar Syrup, Coconut Puree, Egg Whites

Negroni - £10.50
Sweet vermouth, Campari, Gin

French 75 - £10.50
Hennessy, Lemon juice, Sugar syrup, Sparkling wine

Long Island Iced Tea - £10.50
Gin, Cointreau, Tequila, Vodka, Bacardi, Lemon juice, Sugar syrup, Diet Coke

Garden Party - £10.50
Hendricks Gin, Sauvignon Blanc, Lychee, St Germain, Sugar syrup, Lime juice, Egg whites



STARTERS

Roasted Garlic Focaccia Served with a selection of dips	5	Korean Glazed Pork Belly Pineapple Salsa & Gochujang Mayo	8
Soup of the Day Served With Focaccia	5.00	Steamed Mussels White Wine Garlic Cream & Baked Focaccia	9/12
Cauliflower Buffalo Wings (v)	6.50	Crispy Squid Mojo Rojo & Pickled Cucumber	9
Buffalo Chicken Wings	7.50	Salt & Chilli Chicken Napa Slaw & Chilli Lime Mayo	9

MAINS

Braised Short Rib Smoked Pancetta, Creamy Mac & Cheese & Rustic bread	20
Salt & Chilli Chicken Napa Slaw, Garlic & Coriander Naan and Fries	18
Seared Duck Breast Five Spice Butternut puree, Confit Duck Bon Bon & Baby Fondant Potatoes and Red Wine Jus	26
Celeriac Steak (V) Mushroom Duxelle, Charred Cauliflower Flourett, Charred Shallots & Sun Dried Mojo	16
Seared Chicken Supreme Compressed potato, Manchego & Chilli Bon Bon, Nduja Cream and Tenderstem	20
Seared Seabass Tenderstem broccoli, Pancetta, Charred Shallots, & Celeriac Puree	25
The Monkey Burger Crisp Pork Belly, Jack Cheese, Pickled Onion Ring, Gochujang Mayo & Dressed Bun	17
Duck Ragu Papardelle Pasta, Parmesan & Focaccia	22

THE TEAL MONKEY 17
SUNDAY ROAST
Market Veg & Chefs Potatoes
(Available every Sunday)

SIDES

Tripled Cooked Chips	5
Skin On Fries	5
(Add Truffle & Parmesan)	2
Mash	5
Garlic Cube Potatoes	5
Market vegetables	5

SAUCES

Peppercorn	4.00
Rich Gravy	4.00
Café De paris Butter	2.50

STEAK DINNER FOR TWO

Includes 2 10oz Sirloin Steaks, Sides & Two Glasses of Wine (Every Wednesday & Thursday)

£60

Terms & conditions apply.

KIDS EAT FREE ALL DAY, EVERYDAY!

Maximum 2 kids per family

MEAT & GRILL

Dry Aged 10 oz Rib Eye Tenderstem Broccoli, Asparagus, Café De Paris Butter	29
Dry Aged 10oz Sirloin 10 oz Sirloin, Tenderstem Broccoli, Asparagus, Café De Paris Butter	30
Dry Aged 8oz Fillet 8oz Fillet Steak, Tenderstem Broccoli, Asparagus, Café De Paris Butter	35

DESSERTS

Chocolate Delice served with Raspberry sorbet	7
Cheesecake of The Day Ask your server for details	7
Salted Caramel Brownie Vanilla ice cream, Miso caramel	7
Selection of Sorbets	6

WHITE WINE	Pleno Viura Chardonnay (Navarra, Spain) Crisp, juicy & balanced medium bodied wine with lemon & apple notes. Sustainable viticulture.	£6.50 / £23
	Wildflower Sauvignon Blanc (Recas, Romania) Certified VEGAN! "A more warm-climate style of Sauvignon, full of rich, rounded tropical fruits with vibrant supporting acidity.	£6.50 / £24
	Delheim Estate Chenin Blanc (Stellenbosch, South Africa) (VF) Full flavoured wine with peach, guava & pineapple notes. Great with spice. Sustainable viticulture.	£25
	Vivolo di Sasso Pinot Grigio (Veneto, Italy) Soft, fresh & subtle. Ideal for lighter seafood and poultry dishes.	£26
	Anselmo Mendes Passaros Alvarinho (Albarino) Loureiro (Minho, Portugal) Beautifully structured, medium bodied wine with elegant, floral, stone fruit notes. Ideal for seafood & poultry.	£26
Hunter's Sauvignon Blanc (Marlborough, New Zealand) (VF) Established by Ernie Hunter of Belfast. Rich gooseberry, grapefruit and passionfruit notes. Sustainable viticulture.	£35	
RED WINE	Campo Nuevo Tempranillo (Navarra, Spain) Well balanced medium bodied wine with flavours of strawberry & plum. Sustainable viticulture.	£6.50 / £23
	Pasqua Montepulciano d'Abruzzo (Abruzzo, Italy) Medium bodied wine with juicy red & black cherry notes Great red meat all rounder.	£6.50 / £27
	Quinta da Esperança Escolha Tinto (Alentejo, Portugal) Full-bodied wine, a blend of Touriga Nacional, Trincadeira & Alicante Bouschet. perfumed berry. Aged for 9 months in French oak.	£27
	Finca La Linda Malbec (Mendoza, Argentina) Ripley plum & pitted notes with a hint of spice. From a much awarded family winery founded in 1901. Ideal with beef.	£28
	Domaine Les Yeuses Merlot (Languedoc, France) Medium bodied, beautifully fragrant wine. Ideal for pork, lamb & poultry. In the style of a good value Bordeaux.	£29
	Delheim Estate Shiraz Cabernet Sauvignon (Coastal Region, South Africa) (VF) A full bodied, oak aged blend with fresh berry flavours. Lovely & juicy. Great with steak! Sustainable viticulture.	£30
	Trashumante Rosado (Navarra, Spain) A structured & balanced Rosado. Off dry with notes of cherry & lychees. Great food rose!	£22
SPARKLING	Cecilia Berette Spumante Brut N.V. (Veneto, Italy) A bright & fresh prosecco. Made with secondary fermentation so has champagne cork.	£27
	Louis Nouvelot Brut N.V (Champagne) Fresh mixed fruit & citrus scents. Young & lively on the palate. Gold Medal Champagne (Feminalise Wine Compeon)	£60

BEER	Peroni (Draught)	£6.50
	Asahi (Draught)	£6.50
	Madri (Draught)	£6
	Guinness (Draught)	£5.50
	Magners	£5
	Coors	£4.50
	Corona	£4.50
	Tiger	£4.50
Heineken Zero	£4.50	
VODKA	Grey Goose Vodka	£6
	Belvedere	£5.50
	Smirnoff	£4.50
	Yellaman Vodka	£4.50
GIN	Monkey 47	£6
	Hendrick's Gin	£6
	Shortcross Gin	£5.50
	Tanqueray Gin	£5.50
	Gordon's	£5.00
	Gordon's Pink	£5.00
	Jawbox Gin	£5.00
Bombay Sapphire	£5.00	
WHISKEY	Redbreast 12 Year	£9.50
	Bushmills 12 Year Malt	£8.00
	Bushmills 10 Year Malt	£7.00
	Jameson	£5.00
	Powers	£5.00
	Jack Daniel's	£5.00
	Black Bush	£5.00
	Southern Comfort	£5.00
RUM	Kraken	£4.50
	Bacardi	£4.50
	Morgan Spice	£4.50
	Malibu	£4.50
	Sailor Jerry	£4.50

LIQUEUR	Jagermeister	£5
	Hennessy	£5
	Baileys	£4.50
	Disaronno	£4.50
	Sambucca	£4.50
	Tequila Rose	£4.50
	Tequila	£4.50
	Tia Maria	£4
Fireball	£4	
SOFT DRINKS	Coca Cola	£3.00
	Coca Cola Zero	£3.00
	Diet Coke	£3.00
	Fanta Lemon	£3.00
	Fanta Orange	£3.00
	Sprite	£3.00
	Baby Mixers	£2.50
MOCKTAILS	Virgin French Martini Raspberry puree, Lime juice, Pineapple Juice	£6
	Virgin Strawberry Mojito Strawberry puree, Lime juice, Sugar syrup, Soda water	£6
	Virgin Passionfruit Martini Passionfruit puree, Pineapple Juice, Lime juice, Apple juice on the side	£6

