



**MONKEY
NUTS
DINNER**

HAVE A MARGARITA

Margarita On The Rocks 8.95

rancho viejo blanco tequila, fresh lime, cointreau, sugar, grapefruit bitters

Hellfire Margarita 8.95

chilli & mint - infused rancho viejo tequila, fresh lime, vanilla syrup & a dash of hellfire bitters, served straight up, this one is a little hotty

Ginger & Pale Ale Margarita 8.95

jose cuervo tequila, fresh lime, organic agave nectar, ginger, shaken & served over ice with a pale ale top

Tommy's Margarita 7.95

rancho viejo blanco tequila, fresh lime, organic agave nectar & orange zest, shaken & served straight up

KILLER BURGERS

Our beef patties are made from 100% prime beef, traditionally reared, both grass & grain-fed. All our burgers arrive with fries.

The Classic All Beef Burger 10.95

6oz patty, gherkins, pickled red onion, tomato, house sauce, shredded lettuce

Double-Stack 3.95

Toppings 1.60

crispy bacon, chorizo, fried egg, avocado smash, aged cheddar, onion rings, mushrooms

The Mac Daddy Burger 15.95

2 x 6oz patties, american cheese, gherkins, pickled red onion, tomato, house sauce, shredded lettuce

Devil Burger 12.95

6oz patty, grilled jalapenos, cheddar cheese, fried onions, green chilli relish, sriracha & lime aioli

Memphis Burger 12.95

6oz patty, bacon, onion rings, cheddar, bbq sauce, house sauce, shredded lettuce

Chicken Crunch Burger 12.95

grilled chicken, aged cheddar, tortilla chips, guacamole, sour cream, chipotle sauce

All Day Brunch Burger 12.95

6oz patty, fried egg, american cheese, smoked bacon, chipotle ketchup

The "Schnitz" Burger 12.95

chicken schnitzel, smoked bacon, house sauce, melted cheddar, avocado smash

Falafel & Halloumi Burger V N 10.95

roasted red peppers, grated carrot & beetroot, green chilli relish, hummus, herby yoghurt

STARTERS

Spinach & Artichoke Dip V 5.95

tortilla chips & salsa roja

Guacamole with

Hand Cut Tortilla Chips V 6C 5.95

roasted tomato salsa, sour cream

Grilled Halloumi

& Vegetable Skewers V 6C 6.50

market greens & quinoa salad

Buttermilk Fried Hot Wings 6.50

blue cheese dip

Peri Peri Chicken Skewers 6.25

cucumber ceviche, raw fresh slaw

Crunchy Tiger Prawns 5.95

sweet chilli mayo

Mac 'n' Cheese Pops V 5.75

bbq sauce

Crispy Calamari 6.50

yoghurt & herb dip

Nachos Tray V 8.25

cheese, roquito peppers, bean chilli, guacamole, sour cream, chipotle sauce

Monkey Medley 14.95

peri peri chicken skewers, crunchy tiger prawns, buttermilk fried hot wings, mac n cheese pops, onion rings, sweet chilli mayo, bbq sauce, cucumber ceviche

STEAKS

All our steaks are grass-fed beef and dry aged for 30 days. All our steaks arrive with fries.

10oz SIRLOIN 19.95

7oz FILLET 20.95

10oz RIB EYE 22.95

SAUCES 1.60

béarnaise - peppercorn - garlic & herb butter

60 NUTS BURGERS! ONLY £6.95

CHOOSE A BURGER FROM THE 60 NUTS MENU
MON TIL FRI 12.00 - 18.00 (EXCLUDING BANK HOLIDAYS)

THINGS WE PUT ON PLATES

Buttermilk Chicken

Kiev Schnitzel 12.95

mash, garlic & herb butter

Farmers Market Burrito **V N** 10.95

green rice, black beans, grilled veggies
& feta with avocado, sour cream,
pickled red onions, toasted seeds

Spicy Chicken Fajitas 14.95

guacamole, pico de gallo salsa, sour cream, cheese

Hawaiian Barbeque

Rack Of Beef Ribs 19.95

marinated for 24 hours in fresh pineapple,
soy & ginger sauce then slowbaked for over 5 hours

Steak Frites 11.95

thinly beaten out minute steak with
garlic butter & fries (served pink)

Grilled BBQ Jerk Chicken 13.95

sweet potato fries, slaw, pineapple wedge

Carolina BBQ Pork Ribs 14.95

marinated overnight in our apple spiced bbq
sauce, slow roasted until tender & falling
off the bone

California Fish Tacos 12.95

soft corn tortillas filled with crispy buttermilk cod,
avocado, tomato, chipotle sauce,
marinated onions & cilantro

Smokin' Dog 10.95

beef frankfurter wrapped in bacon,
sweet pickled mustard, cheddar, bbq sauce
& crispy shallots

SIDES

Fries 3.25

A Bowl Of Greens 3.95

Crispy Onion Rings 3.55

Sweet Potato Fries 3.95

The Hangover Fries 5.50

bacon, sour cream, cheese, roquito peppers

Little Caesar Salad 3.95

grated parmesan, croutons

Creamy Slaw 2.95

Toamto & Onion Salad 2.95

SALADS

Chef's Market Salad **V GC** 8.95

market greens, vine tomatoes, artichokes, cucumber,
grated carrot & beetroot, quinoa, avocado,
honey mustard dressing

DELUXIFY YOUR SALAD FOR 3.95

*herby chicken breast - 6oz beef patty
grilled salmon fillet - halloumi*

Chicken & Walnut Salad **N** 12.95

chargrilled chicken with avocado, baby gem lettuce,
spinach, crispy shallots, french beans, croutons,
honey mustard dressing

Warm Goat's Cheese Salad **V** 9.95

roasted vegetables with black olive
tapenade crostini

Grilled Tequila & Lime Salmon Open Taco 14.95

grilled salmon marinated in fresh herbs, lime & tequila,
served on shredded iceberg lettuce, cucumber,
avocado, radish, corn, tequila & lime dressing

SWEET LOVE OF MY LIFE

Homemade Chocolate Brownie **V** 5.65

chocolate sauce, vanilla ice cream

Pear, Blueberry & Hazelnut Crumble **N V** 5.95

vanilla ice cream

Swiss Mountain Chocolate Cheesecake **N V** 5.50

chocolate fudge sauce

Sticky Toffee Pudding **V** 5.65

toffee sauce, vanilla ice cream

Big Bad Monkey Sundae **V** 6.25

chocolate & vanilla ice cream, brownie,
marshmallows, toffee & chocolate sauce,
oreo cookies

Cookie Dough Skillet **N V** 5.95

salted caramel ice cream

Ice Cream In A Bowl **V** 4.95

vanilla, chocolate or salted caramel

N these dishes may contain nuts

V vegetarian **GC** gluten conscious

Please inform your waiter before ordering of any specific requirements that you may have. Many of our dishes are easily adjusted to suit allergies, please ask your waiter for more information. Whilst every care is taken with your meal, we cannot guarantee a 100% allergen free environment; nor can we guarantee against the processes used by our suppliers, unless otherwise stated. Some dishes, whilst not containing any gluten in their ingredients are cooked in our fryers. Unfortunately, whilst our fryers are cleaned and filled with fresh oil regularly, they have also been used to cook wheat products during a service, and the following dishes should be avoided if this level of cross contamination will affect you. Our recipes may change, so please check each time you visit us.

An optional service charge of 12.5% will be added to your bill for the benefit of all our staff. Our staff receive 100% of service charge.

COCKTAILS

French Martini **MT 7.95**

raspberry vodka, chambord, fresh raspberries, pineapple juice

Brazilian Lady **MT 7.95**

cachaca, passion fruit, pineapple, fresh lemon juice

Lemon Mintini **MT 7.95**

gin, fresh lemon juice, mint

Aperol Sunrise **MT 7.95**

tequila, aperol, passion fruit syrup, coconut water & fresh lemon

Drunken Monkey Punch **MT 8.95**

dark rum, white rum, cherry brandy, pineapple, lemon, orange, grenadine

BEERS

Meantime Lager UK 4.5%

1/2 pint **2.90** pint **4.90**

Meantime Pale Ale UK 4.3%

1/2 pint **2.90** pint **4.90**

Chieftain Irish Pale Ale IRELAND 5.5%

330ml can **4.90**

Corona MEXICO 4.6%

330ml **3.95 MT**

Camden Hells Lager UK 4.6%

330ml **4.90**

Camden Pale Ale UK 4.0%

330ml **4.90**

Curious Brew Lager UK 4.7%

330ml **4.70 MT**

Curious IPA UK 5.6%

330ml **4.70 MT**

Curious Brew Apple Cider UK 5.2%

330ml **4.70**

SOFT DRINKS

Still or Sparkling Water 2.15 / 3.95

Coke / Diet Coke / Cherry Coke 2.35

Ginger Beer 2.95

Soda Folk Root Beer 3.25

add float 0.75

Fresh Homemade Lemonade 2.95

Hibiscus Up Beet Iced Tea 2.95

blend of green tea, beets, hibiscus, cranberry & mint

Cranberry Presse 2.95

Fresh Orange Juice 2.95

Oreo Cookie, Banana or Strawberry Milkshake 5.50

SMOOTHIES

Monkey Rise 3.95

strawberry, banana, orange

Green Day 4.25

spinach, apple, lemon, kale, coconut water

WINES

CHEEKY **MT**

Trebbiano Rubicone Rometta, ITALY

White — light and bright with blossom and lemons.

175ml **4.95** 500ml **12.25** Btl **17.25**

Carignan, La Cadence, FRANCE

Red — smack-in-the-face with hints of cherry.

175ml **4.95** 500ml **12.25** Btl **17.25**

FAVOURITE

Chenin Blanc, Journeymaker, S.AFRICA

White — youthful freshness with green apple.

175ml **5.65** 500ml **14.95** Btl **19.95**

Merlot, Lanya, CHILE

Red — round & juicy with black plum & vanilla.

175ml **5.95** 500ml **12.95** Btl **18.95**

GOOD

Pinot Grigio, Veritiere, ITALY

White — tangy italian classic, bursting with lemons.

175ml **6.25** 500ml **17.25** Btl **22.95**

Malbec Melodias, Trapiche, ARGENTINA

Red — ripe & round with blueberry.

175ml **6.25** 500ml **17.25** Btl **22.95**

EXCELLENT

Sauvignon Blanc, The Frost Pocket, NEW ZEALAND

White — classic gooseberry, blackcurrant leaf.

175ml **6.95** 500ml **19.95** Btl **27.95**

Pinot Noir, Yealands Estate, NEW ZEALAND

Red — soft & light with ripe red fruit.

175ml **7.95** 500ml **22.95** Btl **33.95**

CLASSIC

Picpoul de Pinet, Belle Mare, FRANCE

White — aromatic with orange blossom & lemon.

175ml **6.35** 500ml **17.50** Btl **24.95**

Shiraz Cabernet, Mullygrubber, AUSTRALIA

Red — fresh, soft with wild strawberries.

175ml **5.65** 500ml **14.95** Btl **19.95**

OUR PICK

Verdicchio Classico, Umani Ronchi, FRANCE

White — youthful freshness with green apples.

175ml **5.95** 500ml **16.95** Btl **21.95**

Rioja Ramon, Bilbao, SPAIN

Red — brooding deep purple with black forest fruit.

175ml **7.25** 500ml **20.25** Btl **28.95**

ROSÉ

Rosé Maison Saturnin, FRANCE

bright with juicy raspberry fruit.

175ml **5.95** 500ml **14.95** Btl **20.95**

Pinot Grigio Blush, ITALY

rose-petal pink with aromatic elegance.

175ml **6.50** 500ml **17.50** Btl **23.95**

FIZZ

Prosecco, Terre Di Sant'alberto, ITALY

fresh classic lively italian bubbles.

175ml **6.50** Btl **29.95**

MONKEY TIME

50% off selected drinks

5PM - 7PM WEEKDAYS ONLY (excluding public holidays)