

THE LAZY MONKEY



BAR & RESTAURANT

DRINKS MENU

SPIRITS

WHISKY

Jameson	4.25
Glenfiddich	5.45
Glenmorangie	5.45
Monkey Shoulder	4.75

GIN

Tanqueray	4.25
Gordon's	3.45
Whitley Neill	4.25

VODKA

Smirnoff	3.95
Grey Goose	4.95

COGNAC

Hennessey	5.95
Courvoisier	4.95

RUM

Bacardi	3.95
Captain Morgan Spiced	3.95
Kraken	4.25
Malibu	3.75

DRAUGHTS

Cobra	5.45
Atlantic	5
Asahi	5.45
Aspall Cyder	5.45

BOTTLES

Peroni	4.25
Corona	4.25
Kopparberg	5.45
Budweiser	3.95
Alcohol free Lager	3.45
Alcohol free Kopparberg	4.25

WINE

For our full range of wines, please see the bar

	175ml	250ml	Bottle
House Red	4.50	6.50	17.95
House White	4.50	6.50	17.95
House Rosé	4.50	6.50	17.95
Prosecco	5.95	-	24.95

SOFT DRINKS

Pepsi Max	3.45
Lemonade	3.45
Coca Cola	3.45
J2O	3.45
Water (still/sparkling)	2.00

HOT DRINKS

Espresso	2.95
Americano	2.95
Latte	2.95
Cappuccino	2.95
English Breakfast Tea	2.95
Masala Chai	3.45

Get Involved!

Be sure to follow us on social media! Tag us in your stories and share your best pictures with us using the hashtag **#TheLazyMonkeyBar**

  @TheLazyMonkeyBar

THE LAZY MONKEY



SMALL PLATES

STREET STYLE PANIPURI 3.95

Crisp puris filled with spiced potatoes and tangy tamarind water, bringing the vibrant flavours of Indian street food to your table

SAMOSA CHAAT BOMB 4.95

Golden-fried samosas stuffed with spiced potatoes and peas, topped with curried chickpeas, drizzled with tangy chutneys and topped with fresh herbs for an explosion of flavour

FUSION BAO BUNS 5.45

Soft bao buns stuffed with your choice of tender chicken, flavourful paneer, or savoury vegan chicken, paired with crunchy slaw and a spicy mayo kick

INDIAN FISH AND CHIPS 7.45

Battered fish infused with Indian spices, served with masala fries and a side of tangy curry tartar sauce

MUMBAI CHILLI CHEESE TOAST 3.45

Toasted bread loaded with a spicy mix of melted cheese, green chillies, and a hint of garlic, finished with a sprinkle of fresh cilantro

TANDOORI CHICKEN TIKKA 6.45

Juicy chicken marinated in a blend of yoghurt and spices, cooked to perfection in a tandoor oven, served with mint chutney

GARLIC BUTTER PRAWNS 7.25

Succulent prawns sautéed in garlic butter with a touch of chilli and lime, a perfect blend of flavours to start your meal

VEGAN CHICKEN TIKKA 6.95

Plant-based chicken alternative marinated in bold Indian spices, grilled to perfection and served with a tangy vegan mint chutney

PANEER TIKKA POPS 6.25

Skewered and grilled paneer cubes marinated in a spicy yoghurt sauce, charred just right for a smoky finish

LOADED MAC & CHEESE

BBQ BRISKET BLISS 7.25

Creamy mac and cheese topped with tender BBQ brisket, drizzled with smoky barbecue sauce and finished with crispy onion straws

BUFFALO CHICKEN BASH 6.75

Zesty buffalo chicken piled high on mac and cheese, with a drizzle of ranch dressing and a sprinkle of blue cheese crumble

HOT HONEY PEPPERONI 6.45

Crispy pepperoni slices drizzled in spicy hot honey sauce, layered over mac and cheese and topped with a hint of chilli flakes

PUNJABI HOT 6.75

Creamy mac and cheese with spicy chicken tikka and diced peppers, blending rich, smoky Punjabi flavours with cheesy comfort

GARLIC BUTTER PRAWNS 7.25

Indulgent mac and cheese topped with succulent prawns sautéed in garlic butter for a rich, savoury delight

VEGGIE CHICKEN TIKKA 7.25

A vegetarian twist with plant-based chicken tikka and diced peppers, combining bold Indian spices with creamy cheese sauce

GARLIC & HERB CHICKEN 6.75

Cheesy mac topped with tender chicken infused with garlic and herbs, offering a savoury, aromatic experience

WINGS

PERIPERI FIRE 5.95

Juicy wings coated in a fiery PeriPeri sauce, delivering a spicy kick that's balanced with a hint of citrus

SMOKY BBQ BLAST 5.95

Smoky, sweet and savoury, these wings are slathered in rich barbecue sauce and charred to perfection

MANGO HABANERO HEAT 5.95

Sweet mango meets the heat of habanero peppers in these wings, offering a tantalizing contrast of flavours

LEMON PEPPER ZING 5.95

Crispy wings dusted with zesty lemon pepper seasoning for a fresh, tangy flavour with every bite

HOT HONEY GLAZE 5.95

A perfect mix of heat and sweetness, these wings are glazed with hot honey and finished with a sprinkle of chilli flakes

GARLIC PARMESAN CRUNCH 5.95

A fan favourite, these wings are tossed in a garlicky butter sauce and finished with a generous sprinkle of Parmesan cheese

SIMPLY CLASSIC 5.95

Traditional, perfectly cooked wings served with your choice of dip – simple and satisfying

SPECIAL DISHES

PUNJABI LAMB SHANK 17.95

A slow-cooked lamb shank in a rich, spiced gravy so tender it falls off the bone

METHI CHICKEN 9.45

Chicken cooked in a fragrant fenugreek (methi) and tomato-based gravy, offering a unique blend of earthy and tangy flavours

DUM BIRYANI 11.75

Aromatic basmati rice layered with your choice of chicken, lamb or paneer, slow-cooked in a sealed pot to infuse the deep, rich flavours

SIDES

FRIES 3.45

GARLIC PARMESAN FRIES 4.25

MASALA FRIES 3.95

MAC & CHEESE 4.45

RAITA 2.95

RICE

Boiled 3 | Pilau 3.45 | Peri-Peri 3.45

NAAN 2.45

GARLIC NAAN 3.45

ROTI 1.95

CHEESE NAAN (Add chilli or garlic) 4.25

BURGERS

SMASH BURGER SUPREME 9.45

Double-stacked beef patties smashed to perfection, topped with melted American cheese, caramelised onions and our special burger sauce

LOADED BRISKET BEAST 11.45

A juicy beef patty topped with tender BBQ brisket, caramelised onion, cheddar cheese and house-made BBQ sauce, all sandwiched in a toasted brioche bun

BUTTER CHICKEN BURGER 9.45

Chicken burger dunked into our rich butter sauce, served on a bed of salad and topped with sauces

TRIO SLIDER FEAST 8.95

Three mini burgers – one with classic beef, one with spicy chicken and one with tender brisket – served with a variety of toppings and sauces

BOMBAY BAD BOY 8.95

A flavourful vegan burger packed with mixed vegetables, coriander, chilli, lemongrass and lime leaf, all coated in a crunchy red lentil crumb with black onion, sesame and cumin seeds for an irresistible blend of spice and texture

GOURMET CURRIES

Choose Your Protein: Chicken 10 Lamb 12 Prawn 14
Paneer 10 Vegan Chicken Tikka 11

ROYAL KORMA

A rich sweet and creamy curry cooked in a luxurious almond and coconut sauce

CLASSIC BUTTER

This smooth and buttery curry is a beloved favourite, in a rich tomato and cream sauce

SPICY BHUNA

A bold and hearty dish cooked in a thick, flavourful sauce made from caramelised onions and a blend of spices

JALFREZI FUSION

A stir-fried curry with a mix of bell peppers, onions and tomatoes, offering a medium-spicy kick

DESI VINDALOO

A fiery curry simmered in a tangy vinegar-based sauce with plenty of heat

DESSERTS

All served with vanilla ice cream

GULAB JAMUN 5.95

LOTUS BISCOFF CHEESECAKE 6.45

MIXED BERRY CHEESECAKE 6.45

MOLTEN MESS 6.45

CLASSIC VEG

TARKA DAL 7

Creamy lentils tempered with garlic, cumin and mustard seeds, offering a comforting and hearty vegetarian option

CHANNA MASALA 7

Chickpeas simmered in a tangy tomato and onion gravy, spiced with a blend of traditional Indian spices

ALOO GOBI 7

Potatoes and cauliflower cooked together in a spiced tomato gravy, a classic Indian dish full of comforting flavours

INDIAN STYLE PIZZA

MARGHERITA 6.75

BUTTER CHICKEN 7.95

HOT HONEY PEPPERONI 7.45

VEGGIE 7.25

PANEER 7.25

KIDS

NUGGETS 5

FISH FINGERS 5