



RED MONKEY

LINGFIELD

SMALL PLATES

Dragon Chicken Wings	9
Crispy chicken wings coated in a sticky sweet-and-spicy dragon glaze with garlic and chilli. Bold, fiery, and completely addictive.	
Tandoori Lamb Chops	12
Lamb chops marinated in spices and grilled with a smoky finish.	
Veg Jhol Momo	7
Pan-fried vegetable momos served in our house-made creamy jhol – a mildly spiced, tomato-based sauce that's rich, warming, and full of flavour.	
Crispy Pork Dumplings	8
Golden fried dumplings served with a chilli dipping sauce.	
Bao Buns	10
Choose from Chilli Mushroom (V) or Pulled Chilli Tangra Pork.	
Chilli Fish	8
Crispy battered fish tossed in a bold chilli-garlic sauce with peppers and a rich umami kick. Tangy, spicy, and seriously moreish.	
Stop, Duck & Roll	9
Handmade spring rolls filled with duck, served with a sweet chilli dip.	
Lamb Seekh Kebab	9
Minced lamb kebabs seasoned with traditional herbs and spices.	
Vegetable Manchurian	8
Crispy vegetable balls tossed in a garlic, chilli and soy sauce with a tangy finish.	
Chilli Paneer	7
Paneer tossed with peppers, onions and a chilli soy glaze.	
Hari Nagar Masala Whitebait	6
Crispy whitebait tossed in tangy chaat-style spices.	
Chicken Tikka	8
Chicken marinated in yoghurt and spices, cooked in the tandoor.	
Paneer Tikka	7
Paneer marinated in spices with peppers and onions, cooked in the tandoor.	
Onion Bhaji	6
Crispy onion fritters, lightly spiced and served with house chutney.	
Punjabi Samosa	6
Golden fried pastry filled with choice of spiced chicken or vegetables (V).	
Far East Cracker Mix	5
A vibrant mix of crispy oriental shrimp crackers, served with a tangy sweet chilli dipping sauce.	
Poppadom & Chutney Tray	4

CURRY BOWLS

Beef in Black Bean Sauce	15
Beef stir-fried with peppers and onions in a rich black bean sauce. Savoury and full of flavour.	
Chicken Manchurian	12
Chicken cooked in a bold garlic, chilli and soy sauce. Rich, tangy and slightly spicy.	
Butter Chicken	12
Tandoor-roasted chicken tikka simmered in a rich tomato-butter sauce, finished with fenugreek and cream.	
Karahi Murgh Lahori	12
Chicken tikka cooked with shredded chillies, peppers, and onions in a robust tomato and garlic masala.	
Chicken Korma	12
Tender chicken simmered in a creamy coconut, nut-infused sauce with gentle spices – mild, aromatic, and comforting.	
Lahori Garlic & Chilli Chicken	12
Chicken tikka cooked in a garlic and chilli sauce with a warming kick. Homestyle curry, just like Grandad would make.	
Hawaiian Murgh	12
A Parsons Group creation! A mild chicken curry with pineapple, combining sweet and lightly spiced flavours.	
Railway Lamb Curry	14
Slow-cooked lamb with tomatoes, onions and warming spices. A rich, homestyle classic.	
Kashmiri Lamb Rogan Josh	14
Classic Kashmiri lamb curry simmered in a rich tomato-onion gravy infused with fragrant spices.	
Kadai Gosht	14
Diced lamb tossed with peppers, onions, and chillies in a bold tomato and garlic sauce.	
Palak Gosht	14
Lamb simmered in a spinach, garlic and ginger sauce.	

TANDOORI GRILLS

Tandoori Mixed Grill	22
A sizzling platter of chicken tikka, tandoori wings, seekh kebabs and lamb chops, served on a bed of grilled onions and peppers.	
Chicken Tikka Platter	18
Succulent chicken marinated in traditional spices and cooked in the tandoor for a smoky finish.	
Paneer Shashlik Platter	17
Paneer skewers grilled with peppers and onions, marinated in aromatic spices and served with a light char.	

DUNK IT, SCOOP IT, MOP IT UP
HOWEVER YOU EAT IT, IT'S ALL ABOUT
BIG FLAVOURS AND GOOD TIMES.

King Prawn Malabar	16
Succulent king prawns cooked in a rich, coastal-style curry with coconut, curry leaves, and aromatic spices – creamy, fragrant, and full of depth.	
Santa Cruz Salmon Curry	17
Succulent Scottish salmon simmered in a creamy coconut sauce infused with curry leaves and mustard seeds.	
Punjabi Fish Curry	15
White fish cooked in a traditional North Indian curry with aromatic spices.	
Paneer Butter Masala	12
Soft paneer cubes cooked in a silky tomato-butter sauce finished with cream and fenugreek for a rich, indulgent dish.	
Paneer Karahi	12
Paneer stir-fried with peppers, onions, and chillies in a spicy tomato and garlic gravy – a bold and flavourful favourite.	
Veg Manchurian	13
Crispy vegetable balls tossed in a garlic, chilli and soy sauce with a tangy finish.	
Dal Makhani	11
Slow-cooked black lentils enriched with butter, cream and warming spices.	
Chana Masala	11
Chickpeas cooked in a spiced tomato and onion gravy with a tangy finish.	
Pineapple Curry	11
A House speciality – pineapple chunks simmered in coconut milk with mustard seed & curry leaves and gentle spices for a tropical twist.	
Malabar Vegetable Curry	11
Seasonal vegetables cooked in a creamy coconut curry with curry leaves, mustard seeds, and South Indian spices.	

BIRIYANI

SERVED WITH YOUR CHOICE OF
VEG CURRY OR RAITA

Lamb Biryani	18
Tender lamb curry layered with fragrant rice and traditional spices, finished with fried onions and coriander.	
Chicken Biryani	16
Aromatic saffron rice layered with spiced chicken curry, garnished with caramelised onions and coriander.	
Paneer & Pineapple Biryani	15
A medley of paneer & pineapple layered with saffron rice, infused with aromatic spices and fresh herbs. A refreshing take on a classic.	
Vegetable Biryani	14
A medley of seasonal vegetables layered with saffron rice, infused with aromatic spices and fresh herbs.	

SIGNATURE DISHES

Chilli Chicken Rice Bowl	16
Fiery chilli chicken on a bed of fluffy rice, crowned with a fried egg – bold, comforting, and packed with flavour.	
Monkey King Fried Rice	
Wok-tossed rice with crisp vegetables, soy, and a hint of garlic – light, fluffy, and full of flavour.	
Vegetable	15
Chicken	16
Chicken & Prawn	19
Chow Mein	
Classic stir-fried noodles cooked with fresh vegetables in a rich, savoury sauce, delivering that comforting, umami-packed finish.	
Vegetable	15
Chicken	16
Chicken & Prawn	19



SIDES & EXTRAS

Steamed Basmati Rice	3
Pilau Rice	3
Garlic Egg Fried Rice	5
Coconut Rice	4
Butter Naan	4
Garlic Naan	4
Chilli Garlic Naan	4.50
Peshwari Naan	5.50
Keema Naan	5.50
Cheese Garlic Naan	5



THE
PARSONS GROUP
Distinctly British, Boldly Indian, Proudly Local

STARTERS

- Brie Bites** ✓ 7
Hand crafted wedges of Brie, coated in breadcrumbs served with cranberry relish
- Sesame Prawn Bites** 7
Crispy golden prawn toasts, sesame-coated and lightly fried for a delicate crunch. Served with a sweet mango chutney
- Calamari Rings** 8
Hand-cut calamari rings coated in crisp panko breadcrumbs, fried until golden, and served with a sriracha mayo.
- Kentucky BBQ Chicken Wings** 7
Juicy chicken wings, perfectly crisped and tossed in our signature BBQ glaze.
- Homemade Chicken Goujons** 7
Tender chicken strips in a seasoned golden crumb, served with smoky BBQ dip
- Classic Whitebait** 6
Classic fried whitebait fish served with tartar sauce
- Halloumi Fingers** ✓ 5
Panko-coated halloumi, fried until golden and served with sweet mango chutney.
- Far East Cracker Mix** 5
A vibrant mix of crispy oriental shrimp crackers, served with a tangy sweet chilli dipping sauce.
- Marinated Olives** ✓ 4

SMALL PLATES IDEAL FOR SHARING

- Masala Camembert** ✓ 11
Whole oven-baked camembert with a velvety melt, layered with mango chutney and sweet chilli sauce. Served with toasted ciabatta for dipping.
- Loaded Nachos** ✓ 10
A generous stack of warm tortilla chips topped with melted nacho cheese, sour cream, chunky salsa, guacamole, and jalapeños for a perfect sharing starter.
- Black Truffle Parmesan Fries** ✓ 8
Skin-on fries with black truffle and Parmesan

SALAD BOWLS

- Chicken Caesar Salad** 14
Grilled chicken breast with crispy bacon on mixed leaves, croutons, parmesan & creamy Caesar dressing.
- Mediterranean Feta Salad** ✓ 14
Fresh seasonal leaves topped with feta cheese, olives and house dressing.



RED MONKEY LINGFIELD

COMFORT CLASSICS

- Cod & Chips** 14
A British classic — large beer-battered cod fillet, served with chunky chips, peas and tartare sauce.
- Bombay Cod & Chips** 16
A spiced twist on a pub classic — cod fillet in a fragrant Indian batter, served with masala chips, peas and spicy mayo.
- Scampi & Chips** 14
Golden whole-tail scampi in crisp breadcrumbs, served with chunky chips and peas.
- Gammon Steak** 15
10 ounce gammon steak grilled to perfection, topped with your choice of fried egg or pineapple. Served with chunky chips and salad.
- Hunters Chicken** 14
Grilled chicken breast topped with smoked bacon, smothered in BBQ sauce and melted cheese. Served with chips.
- Kentucky BBQ Ribs** 17
Half rack of tender pork ribs smothered in BBQ sauce. Served with house fries and a side salad.
- Rosemary & Mint Lamb Shank** 22
Slow-cooked lamb shank infused with rosemary and mint, served with creamy mash, seasonal vegetables and rich gravy.
- Sausage & Mash** 13
Cumberland sausage ring served with creamy mash, seasonal vegetables and rich onion gravy.
- Crab & Crayfish Ravioli** 15
Fresh pasta filled with crab and crayfish, served in a tomato and herb sauce.
- Chicken Schnitzel** 15
Chefs Special - Crispy breaded chicken breast served with creamy mash and a mushroom sauce.
- Short Rib Lasagne** 22
Slow-cooked beef short rib layered with pasta, rich tomato sauce and melted cheese, baked until golden. Served with a side salad.
- Seared Scallop Linguine** 23
Pan-seared scallops served over silky linguine in a creamy garlic sauce, finished with fresh herbs and, chilli flakes.

PIE & MASH

- Beef & Ale Pie** 15
Slow-cooked chuck steak in a rich ale gravy, topped with a golden puff pastry lid.
- Chicken, Ham & Leek Pie** 15
Tender chicken and ham hock with leeks in a creamy sauce, topped with a golden puff pastry lid.
- Homity Pie** ✓ 15
A comforting open pie layered with potato, leek, garlic and mature cheddar in a creamy sauce.

EAST MEETS WEST PIZZA

SIGNATURE SOURDOUGH PIZZAS

- Tandoori Chicken Pizza** 15
Chicken tikka with peppers and onions, served with tikka masala sauce — perfect for dunking.
- Paneer Tikka Masala Pizza** ✓ 15
Paneer tikka with peppers and onions, served with tikka masala sauce — perfect for dipping.
- Hot Honey Pepperoni Pizza** 14
Pepperoni and jalapeños finished with a drizzle of hot honey.
- BBQ Pit Boss Pizza** 14
Crispy bacon topped over a rich BBQ base, finished with sweet caramelised onions and melted mozzarella for the ultimate smoky-sweet indulgence.

LOADED BURGERS

ALL BURGERS ARE SERVED WITH HOUSE FRIES
Swap for Sweet Potato Fries 3

- Monkey Business Burger** 20
Juicy grilled chicken breast stacked with a succulent beef patty, crispy bacon and sweet caramelised onions, topped with melted cheddar cheese and finished with rich smoky BBQ sauce, served with golden onion rings.
- Holy Moly Crispy Chicken Burger** 18
Crispy chicken fillets topped with melted cheese, mayo and fresh salad in a toasted bun — so good it'll have you saying holy moly.
- Bacon & Cheese Beef Burger** 16
Beef patty topped with crispy bacon, melted cheddar, and salad
- Classic Chicken Burger** 16
Grilled chicken breast topped with cheese, fresh salad and mayo in a toasted bun.
- Halloumi Stack Burger** ✓ 15
Double fried crispy halloumi layered over fresh lettuce, onion & tomato, topped with spicy mayo & sweet chilli sauce.

LIGHT BITES

TOASTED WRAP SERVED WITH HOUSE FRIES

- Chicken Tikka Wrap** 12
- Seekh Kebab Wrap** 12
- Grilled Halloumi Wrap** ✓ 12
- Paneer Tikka Wrap** ✓ 12

SIDES & EXTRAS

- House Fries** ✓ 3
- Sweet Potato Fries** ✓ 4.5
- Chunky Chips** ✓ 3
- Grilled Halloumi** ✓ 5
- Onion Rings** ✓ 4.5
- Bacon Truffle Mash** 6
- Side Salad** ✓ 3
- Seasonal Vegetables** ✓ 3

SUNDAY ROAST

A TRADITIONAL ROAST SERVED WITH CRISPY ROAST POTATOES, SEASONAL VEGETABLES, YORKSHIRE PUDDING AND RICH GRAVY

- Sunday Roast** 16
- Lamb Shank Roast** 22
- Children's Roast** 12
- Cauliflower Cheese** 6
- Pigs in Blanket** 6

All our food is prepared in a kitchen where nuts, cereals, gluten and other allergens are present and menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.

- ✓ Suitable for vegetarians.
✓ 9 Suitable for vegans.

Whilst we take care to preserve the integrity of our vegetarian product, we must advise that these products are handled in a multi-product kitchen Fish & chicken may contain small bones. We use refined vegetable oil, which is produced from genetically modified soya.