



DRUM & MONKEY

Oysters, Lobster and Dover sole fresh every day (weather permitting)
Please see the daily blackboard

Trio of smoked salmon, Atlantic prawns and Whitby crab, rocket salad 11.50

Classic Atlantic prawn cocktail 7.95

The Drum fish soup served with croutons 6.95

Smoked salmon pate, toast and lemon 6.95

Grilled Cornish sardines, fennel, cucumber and red onion salad, charred chicory 7.95

Queen scallops with garlic butter glazed with cheese 9.95 / 14.95

Courgette, pea, walnut and mint risotto 6.95

Seared king scallops with squash, ginger and pumpkin seed crumble 12.95

Home cured salmon Gravavlax with house pickles 11.95

King prawns in garlic, chilli and olive oil 8.95

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Classic smoked haddock Florentine 16.50

Roasted fillet of cod, creamed wild mushroom fricassee, chive gnocchi 17.95

Pan-fried Scottish salmon with samphire, clams and a fine herb beurre blanc 16.95

Drum fish pie topped with creamed mash, cheese crust 14.95

Grilled fillet of seabass with madras curry sauce, braised onions and tender stem 16.95

Whole roast Nidderdale trout with capers, almonds and seeds, brown butter 16.95

Fillet of hake, braised leek, pancetta, lobster and Pedro Ximenez sauce 17.95

Farfalle pasta with smoked trout in a creamy pistachio and pine nut sauce 15.95

Cold platter: Oysters, crab claws, langoustines, crevettes, smoked salmon, anchovies, prawns 23.95

Hot shellfish bowl with garlic butter: crevettes, prawns, crab claw, langoustines,
queen scallops and oyster 23.95

Add half lobster to either of the above (M.P)

10oz sirloin steak, roasted tomato, rocket salad 27.95

Surf `n` Turf (10oz sirloin and ½ garlic lobster) 39.95

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Dauphinoise 3.95 Creamed mashed potato 2.95 New potatoes 2.95

Sautéed green veg 3.75 Mixed Salad 3.50

Honey roast root veg 3.50 Garden peas 2.95 Spinach 3.50

Please inform a member of the team if you suffer from any food allergies