



DRUM & MONKEY

## SHELLFISH

COLD OYSTERS (6) 14.00	(1) 2.75
<ul style="list-style-type: none"><li>• Natural with lemon, Tabasco and shallot vinegar</li></ul>	
HOT OYSTERS (6) 15.00	(1) 3.00
<ul style="list-style-type: none"><li>• Kilpatrick (Smoked bacon and Worcester sauce)</li><li>• Grilled with garlic butter</li></ul>	
MOULES MARINIÈRES with cream	8.50 / 13.95
COLD SEAFOOD PLATTER	25.50/ 49 for 2
Oysters, crab claws, langoustines, crevettes, smoked salmon, anchovies, prawns, mussels, cockles	
COLD SEAFOOD PLATTER ROYAL	43/ 85 for 2
½ Lobster, oysters, crab claws, langoustines, crevettes, smoked salmon, anchovies, prawns, mussels, cockles	
HOT SHELLFISH BOWL WITH GARLIC BUTTER	24.50
Crevettes, prawns, crab claw, langoustines, queen scallops, oyster, mussels, cockles	
	add ½ LOBSTER 43
1LB TO 1¼LB FRESH NATIVE LOBSTERS WHOLE OR HALF	MP
<ul style="list-style-type: none"><li>• Thermidor sauce</li><li>• Garlic butter</li><li>• Cold with crisp salad and mayonnaise</li></ul>	

## CLASSICS

The ones you love that never get old....

TO START (served with granary bread and Yorkshire butter)	
Trio of smoked salmon, Atlantic prawns and Portland crab, rocket salad	12.50
Classic Atlantic prawn cocktail	7.95
Scottish Queen scallops with garlic butter glazed with cheese	11.50/ 15.95
Smoked salmon pate, served with toast	6.95
TO FOLLOW	
Classic smoked haddock Florentine	15.95
Drum fish pie topped with creamed mash, cheese crust	15.50
Whole roast Nidderdale trout with capers, almonds, seeds, brown butter	16.95
Grilled Dover sole with herb butter and tartare sauce (if available ask for details)	MP

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



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# A L A C A R T E

TO START (served with granary bread and Yorkshire butter)

Deep fried butterfly sardines, saffron aioli	7.95
Wild mushroom and ricotta risotto (v)	6.95
Seared Scottish king scallops, curry sauce, lime pickle, parsnip crisps	12.95
King prawns in garlic, chilli, olive oil on toasted sourdough	8.95
Home cured salmon pastrami with rye bread, soft cheese and pickles	11.95
Smoked haddock chowder	6.95
Local Nidderdale pheasant and chestnut terrine, toasted brioche	7.50

TO FOLLOW

Roasted fillet of cod, tempura oyster, oxtail ragu, buttered cabbage	18.95
Thai green marinated monkfish tail, udon noodle, lemongrass broth	17.50
Grilled fillet of sea bream, kohlrabi fondant, mussel butter sauce	16.95
Fillet of hake, braised leek, pancetta and lobster Pedro Ximenez sauce	17.95
Farfalle pasta with smoked trout in a creamy pistachio and pine nut sauce	15.95
Pan-fried Scottish salmon with samphire, clams, a fine herb beurre blanc	16.95
Salt baked celeriac, wild mushroom fricassee, white truffle (v)	15.50
10oz local salt aged sirloin steak, roasted tomato, rocket salad	27.95
Surf `n` Turf (10oz local salt aged sirloin and ½ garlic lobster)	39.95

TO ADD

Dauphinoise potatoes	3.95
Creamed mashed potato	2.95
Buttered new potatoes	2.95
Sautéed seasonal green vegetables	3.75
Buttered Spinach	3.50
Honey roasted winter root vegetables	3.75
Garden peas	2.95
Mixed Salad with house dressing	3.70
Granary bread and butter	2.50

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