



DRUM & MONKEY

Lindisfarne oysters

Cold: lemon, shallot vinegar, tabasco

(1) 4 / (6) 23.00

Hot: garlic butter

(1) 4 / (6) 23.00

Cold seafood platter

Oysters, crab claw, langoustine, crevettes, smoked salmon, prawns, mussels, clams
29.95 / 59 for 2

Cold seafood royale

Half lobster, oysters, crab claw, langoustine, crevettes, smoked salmon, prawns, mussels, clams
56 / 100 for 2

Hot shellfish bowl

Crevettes, prawns, crab claw, langoustines, queen scallops, oysters, mussels, clams, wine and garlic butter
29.95
add half lobster (market price)

Moules

garlic, shallots, cream, white wine
13.50 / 19.95

Fresh native lobster

whole (1-1.4lb) 49.95 / half 25

Choice of:

Classic Thermidor

Grilled with garlic butter

Cold with crisp salad and mayonnaise

Queen scallops

garlic butter, gruyere
13.95 / 18.95

FISH ON THE BONE

Grilled Dover sole

herb butter, tartare sauce
49.95

Whole Nidderdale trout

beurre noisette, capers, almonds, seeds
21.95

SURF AND TURF

Local sirloin steak 10 oz

roasted tomato, rocket salad
28.00

Half native lobster

and a 10oz local sirloin steak,
51.95



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STARTERS

Marinated Manzanilla olives
4.75

Granary bread and butter
3.75

Smoked salmon pate
toasted granary bread
10.95

Trio of smoked salmon, Atlantic
prawns, Portland crab
rocket salad
13.95

Lobster & langoustine
bisque
8.95

King scallops
tomato fondue, charred saffron
cauliflower, parsnips crisps
14.50

Smoked scallop & crab mousse
pickled cucumber, radish,
olive oil crostini
11.95

Classic prawn cocktail
marie-rose sauce
9.50

Tuna tartare
scallop toast, sesame, citrus
13.75

Harrogate blue
& fig salad (v)
frisee, pomegranate, walnuts,
honey mustard dressing
9.95

MAINS

Pan fried salmon
baby leeks, petit pois, smoked
pancetta fricassee, herb oil
23.95

Pan Seared Hake
roasted butternut squash
puree, samphire, pearl onion,
garlic & ginger butter
26.50

Drum fish pie
creamed mash, cheese crust
19.95

Halibut
Puy lentils & wild mushroom
fricassee, petit pois, chive oil
29.50

King prawn & crab linguine
lobster & crevette broth
toasted pine-nuts, chilli, rocket
19.50

Risotto (v)
salt baked heritage beetroot, wild
sorrel, crème fraiche, toasted
pumpkin seeds
8.95 / 16.95

Smoked haddock
pomme puree, pancetta,
wholegrain mustard,
poached egg
21.95

Sea bream
sauteed smoked chorizo,
cherry tomato & black olive,
courgettes
24.95

SIDES

Gratin dauphinois
5.00
Buttered new potatoes
4.50
Creamed mashed potato
4.50

Mixed salad, house dressing
4.50
Honey roasted root vegetables
4.50

Seasonal green vegetables
4.50
Minted garden peas
4.50
Wilted baby spinach
4.60

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