



## DRUM & MONKEY

### Lindisfarne oysters

Cold: lemon, shallot vinegar, tabasco

1 oyster: 4 / 6 oyster: 23.00

Hot: garlic butter

1 oyster: 4 / 6 oyster: 23.00

### Cold seafood platter

oysters, crab claw, langoustine,  
crevettes, smoked salmon,  
prawns, mussels, clams  
34.50 / 67 for 2

### Cold seafood royale

half lobster per person, oysters,  
crab claw, langoustine,  
crevettes, smoked salmon,  
prawns, mussels, clams  
59.95 / 118 for 2

### Hot shellfish bowl

crevettes, prawns, crab claw,  
langoustines, queen scallops,  
oyster, mussels, clams, wine  
and garlic butter  
34.50  
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  
14.95 / 22.95

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## FISH ON THE BONE

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### Grilled Dover sole

(on the bone only)

herb butter, tartare sauce  
49.95

### Whole Nidderdale trout

(on the bone only)

beurre noisette, capers,  
almonds, seeds (n)  
26.50

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## SURF AND TURF

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### 8oz Yorkshire dry aged sirloin steak

roasted roscoff onion, rocket salad,  
peppercorn sauce  
31.95

### Half native lobster

and 8oz Yorkshire dry aged  
sirloin steak  
54.00

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



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## STARTERS

### Smoked salmon pate

toasted brown bread

10.95

### King scallops

pan fried terrine of pork belly,  
apple sauce, lemon balm

14.95

### Smoked scallop & crab mousse

pickled cucumber, radish,  
olive oil crostini

11.95

### Trio

Atlantic prawns, smoked salmon,  
Portland crab, rocket salad

13.95

### Tuna tartare

sesame scallop toast,  
sweet chilli, wakame mayo

13.95

### Lobster & langoustine

bisque, croutons

9.95

### Classic prawn cocktail

marie rose sauce

9.95

### Blue Waldorf salad (v)

blue cheese, celery, apple, grapes,  
walnuts, lemon mayo dressing (n)

9.95

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## MAINS

### Pan seared salmon

shellfish & pancetta chowder

25.50

### Roasted Halibut

asparagus, mini fondant potato,  
chicken butter sauce, herb oil

29.95

### Risotto (v)

Asparagus, parmesan crisp

9.95 / 17.95

### Pan fried cod

crushed new potatoes,  
broad beans, peas, shallots,  
crispy capers & spinach sauce

27.50

### Smoked haddock

creamed mash, pancetta,  
wholegrain mustard sauce,  
poached egg

23.50

### Drum fish pie

creamed mash, cheese crust

22.95

### King prawn linguine

chilli, garlic, cherry tomato,  
parsley, rocket & pine nuts (n)

22.50

### Pan fried sea bream

prawn, artichoke & chive  
risotto, wild garlic oil

26.95

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## SIDES

Marinated Manzanilla olives

4.75

Granary bread and butter

3.90

Gratin dauphinois

5.60

Mixed salad, house dressing

4.90

Minted garden peas

4.80

Buttered new potatoes

4.90

Seasonal green vegetables

5.00

Wilted baby spinach

4.90

Creamed mashed potato

4.90

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