



## 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,  
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

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## FISH ON THE BONE

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### Grilled Dover sole

herb butter, tartare sauce  
49.95

### Whole Nidderdale trout

beurre noisette, capers,  
almonds, seeds  
21.95

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## SURF AND TURF

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### Local sirloin steak 10 oz

roasted tomato, rocket salad  
28.00

### Half native lobster

and a 10oz local sirloin steak,  
51.95

## Lunch Menu



**Monday to Friday**

**12 - 1.45**

**2 Courses**

**£25.00**

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## STARTERS

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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 \***supplement £3.00**

Lobster & langoustine

bisque

8.95

King scallops

tomato fondue, charred saffron

cauliflower, parsnip crisps

14.50 \***supplement £3.00**

Classic prawn cocktail

marie-rose sauce

9.50

Moules

garlic, shallots, cream,

white wine

13.50 / 19.95

Smoked scallop & crab mousse

pickled cucumber, radish,

olive oil crostini

11.95

Harrogate blue

& fig salad (v)

frisee, pomegranate, walnuts,

honey mustard dressing

9.95

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## MAINS

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Pan fried Salmon

baby leeks, petit pois, smoked

pancetta fricassee, herb oil

23.95

Sea bream

sauteed smoked chorizo,

cherry tomato & black olive,

courgettes

24.95

Halibut

Puy lentils & wild mushroom

fricassee, petit pois, chive oil

29.50 \***supplement £5.00**

King prawn & crab linguine

lobster & crevette broth

toasted pine-nuts, rocket

19.50

Pan seared hake

roasted butternut squash puree,

samphire, pearl onion,

garlic & ginger butter

26.50

Risotto (v)

salt baked beetroot, wild sorrel,

creme fraiche,

toasted pumpkin seeds

8.95/16.95

Smoked haddock

pomme puree, pancetta,

wholegrain mustard,

poached egg

21.95

Drum fish pie

creamed mash, cheese crust

19.95

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## SIDES

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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 vegetable

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