



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
31.95 / 63 for 2

Cold seafood royale

half lobster, oysters, crab
claw, langoustine, crevettes,
smoked salmon, prawns,
mussels, clams
58 / 115 for 2

Hot shellfish bowl

crevettes, prawns, crab claw,
langoustines, queen scallops,
oyster, mussels, clams, wine
and garlic butter
31.95
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
14.95 / 22.95

FISH ON THE BONE

Grilled Dover sole

herb butter, tartare sauce
49.95

Whole Nidderdale trout

beurre noisette, capers,
almonds, seeds
23.95

SURF AND TURF

Local sirloin steak 10 oz

roasted tomato, rocket salad
28.00

Half native lobster

and a 10oz local sirloin steak,
52.95



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STARTERS

Smoked salmon pate
toasted brown bread
10.95

King scallops
herb marinated beetroot carpaccio,
crispy Parma ham, citrus dressing
14.50

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
13.75

Lobster & langoustine
bisque, croutons
8.95

Classic prawn cocktail
marie-rose sauce
9.80

Wellington blue salad (v)
poached pear, frisée, chicory,
pickled walnuts
9.95

MAINS

Pan seared salmon
Yorkshire asparagus,
hollandaise sauce
24.95

Roasted Halibut
tenderstem broccoli, classic
romesco sauce, wild garlic oil
29.50
(contains nuts)

Risotto (v)
broad bean, pea,
wild garlic
9.95 / 17.95

Pan fried cod
crushed new potato, shallot,
tomato, lemon clarified butter,
crispy capers
26.50

Smoked haddock
creamed mash, pancetta,
wholegrain mustard sauce,
poached egg
22.95

Drum fish pie
creamed mash, cheese crust
21.00

King prawn & crab linguine
lobster & crevette broth,
toasted pine-nuts, chilli, rocket
21.50

Pan fried sea bream
Portland crab risotto, lemon
balm, watercress salad
27.95

SIDES

Marinated Manzanilla olives
4.75

Granary bread and butter
3.80

Gratin dauphinois
5.50

Mixed salad, house dressing
4.80

Seasonal green vegetables
4.60

Buttered new potatoes
4.80

Tenderstem broccoli, hollandaise
5.50

Minted garden peas
4.60

Creamed mashed potato
4.80

Wilted baby spinach
4.80

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