



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
33.50 / 66 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
33.50
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

FISH ON THE BONE

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

SURF AND TURF

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

Lunch Menu

Smoked salmon pate
toasted brown bread
10.95

King scallops
celeriac puree, poached celery,
apple, crispy Parma ham
14.95 *supplement 3.00

Moules
garlic, shallots, cream,
white wine
13.50 / 19.95

Pan seared salmon
leek, petit pois & smoked pancetta
cream, herb oil
24.95

Roasted Halibut
grilled hispi cabbage,
baby carrots, cider beurre blanc
29.50 *supplement 5.00

Risotto (v)
wild mushroom, crème fraîche,
parmesan crisp
9.95 / 17.95



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STARTERS

Trio
Atlantic prawns, smoked salmon,
Portland crab, rocket salad
13.95 *supplement 3.00

Tuna tartare
sesame scallop toast,
sweet chilli, wakame mayo
13.95 *supplement 3.00

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

MAINS

Pan fried hake
butternut squash puree,
sautéed rainbow chard,
sauce vierge
26.95

Smoked haddock
creamed mash, pancetta,
wholegrain mustard sauce,
poached egg
23.50

Monday to Friday
12 - 1.45
2 Courses
27.00
**excluding any supplements*

Lobster & langoustine
bisque, croutons
9.00

Classic prawn cocktail
marie rose sauce
9.80

Wellington Blue salad (v)
chicory, frisée, cranberry,
toasted pecans (n)
9.95

Drum fish pie
creamed mash, cheese crust
21.95

King prawn & crab linguine
lobster & crevette broth,
toasted pine nuts, chilli, rocket (n)
22.50

Pan fried sea bream
Portland crab risotto, lemon
balm, watercress salad
28.50 *supplement 4.00

SIDES

Marinated Manzanilla olives
4.75

Granary bread and butter
3.80

Gratin dauphinois
5.60

Mixed salad, house dressing
4.80

Seasonal green vegetables
4.80

Buttered new potatoes
4.80

Honey roasted root vegetables,
toasted almond flakes (n)
5.50

Minted garden peas
4.60

Creamed mashed potato
4.80

Wilted baby spinach
4.80

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