

## Lunch & Early Bird Menu

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Smoked salmon pate  
toasted brown bread  
10.95

King scallops  
pan fried terrine of pork belly,  
apple sauce, lemon balm  
14.95 \*supplement 3.00

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

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Pan seared salmon  
shellfish & pancetta chowder  
25.50

Roasted Halibut  
asparagus, mini fondant potato,  
chicken butter sauce, herb oil  
29.95 \*supplement 5.00

Risotto (v)  
Asparagus, parmesan crisp  
9.95 / 17.95

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DRUM & MONKEY

## 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

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

## MAINS

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

## SIDES

Marinated Manzanilla olives  
4.75

Gratin dauphinois  
5.60

Buttered new potatoes  
4.90

Creamed mashed potato  
4.90

Mixed salad, house dressing  
4.90

Seasonal green vegetables  
5.00

Granary bread and butter  
3.90

Minted garden peas  
4.80

Wilted baby spinach  
4.90

Monday to Friday  
12noon - 1:45pm  
5:30pm - 6:30pm  
2 Courses

£27.00

*\*excluding any supplements*

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