DRUM & MONKEY

Lindisfarne oysters

Cold: lemon, shallot vinegar, tabasco
1 oyster: 4.50 / 6 oyster: 25.00
Hot: garlic butter
1 oyster: 4.50 / 6 oyster: 25.00

Cold seafood platter

oysters, crab claw, langoustine, crevettes, smoked salmon, prawns, mussels, clams
35 / 68 for 2

Cold seafood royale

half lobster per person, oysters, crab claw, langoustine, crevettes, smoked salmon, prawns, mussels, clams
62 / 120 for 2

Hot shellfish bowl

crevettes, prawns, crab claw, langoustines, queen scallops, oyster, mussels, clams, wine and garlic butter
35.95
add half lobster (market price)

Moules

garlic, shallots, cream, white wine
14.95 / 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 / 24.95

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)
27.95

SURF AND TURF

8oz Yorkshire dry aged sirloin steak

tempura onion rings, rocket salad, peppercorn sauce
37.95

Half native lobster

and 8oz Yorkshire dry aged sirloin steak
60.95

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

Lunch & Early Bird Menu

DRUM & MONKEY

Monday to Friday
12noon - 1:45pm
5:30pm - 6:30pm
2 Courses
£28.00
****excluding any supplements***

STARTERS

Smoked salmon pate
toasted brown bread
11.50

King scallops
maple seared king scallops,
roasted cauliflower, cauliflower puree,
crispy Parma ham & raisins
14.95 *supplement 3.50

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

Trio
Atlantic prawns, smoked salmon,
Portland crab, rocket salad
13.95 *supplement 3.50

Tuna tartare
sesame scallop toast,
sweet chilli, wakame mayo
14.95*supplement 3.50

Moules
garlic, shallots, cream,
white wine
14.95 / 19.95

Lobster & langoustine
bisque, croutons
9.95

Classic prawn cocktail
marie rose sauce
9.95

Yorkshire Blue salad
poached pear,
walnut & cranberry (n)
9.95

MAINS

Pan seared salmon
peas à la Française,
braised ham hock, pearl onions,
roasted baby gem
25.95

Pan fried hake
mussels, samphire, red
grapes, lightly curry velouté
27.50

Risotto
wild mushroom risotto,
truffle oil, parmesan crisp
9.95 / 18.95

Roasted Halibut
sautéed wild mushrooms,
parsnip purée, parsnip crisp,
chicken butter sauce
31.00 *supplement 5.00

Smoked haddock
creamed mash, pancetta,
wholegrain mustard sauce,
poached egg
25.50

Drum fish pie
creamed mash, cheese crust
23.50

King prawn linguine
chilli, garlic, cherry tomato,
parsley, rocket & pine nuts (n)
23.50

Pan fried sea bream
prawn, leek, lemon &
parmesan risotto
26.95

SIDES

Marinated Manzanilla olives
4.75

Granary bread and butter
3.95

Gratin dauphinois
5.60

Buttered new potatoes
4.90

Creamed mashed potato
4.90

Mixed salad, house dressing
4.90

Honey roasted root vegetables
5.50

Seasonal green vegetables
5.00

Minted garden peas
4.80

Wilted baby spinach
4.90

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