

## Lunch Menu

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DRUM & MONKEY

**Monday to Friday**

**12 - 1.45**

**2 Courses**

**26.50**

*\*excluding any supplements*

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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 \*supplement 3.00

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

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

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

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

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

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## MAINS

Pan seared salmon  
Yorkshire asparagus,  
hollandaise sauce  
24.95

Roasted halibut  
tenderstem broccoli, classic  
romesco sauce, wild garlic oil  
29.50 \*supplement 5.00  
( 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  
21.95

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

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## 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