



DRUM & MONKEY

Lindisfarne oysters

Cold: lemon, shallot vinegar, tabasco

1) 3.95 / (6) 22.00

Hot: garlic butter

(1) 3.95 / (6) 22.00

Cold seafood platter

Oysters, crab claw, langoustine, crevettes, smoked salmon, prawns, mussels, clams
29.95 / 58 for 2

Cold seafood royale

Half lobster, oysters, crab claw, langoustine, crevettes, smoked salmon, prawns, mussels, clams
56 / 99 for 2

Hot shellfish bowl

Crevettes, prawns, crab claw, langoustines, queen scallops, oysters, mussels, clams, wine and garlic butter
29.95
add half lobster (market price)

Moules

garlic, shallots, cream, white wine
9.95/15.95

Fresh native lobster

whole (1-1.4lb) 47.95 / half 23.95

Choice of:

Classic Thermidor

Grilled with garlic butter

Cold with crisp salad and mayonnaise

Queen scallops

garlic butter, gruyere
12.95/17.95

FISH ON THE BONE

Grilled Dover sole

herb butter, tartare sauce
49.95

Whole Nidderdale trout

beurre noisette, capers, almonds, seeds
19.95

SURF AND TURF

Local sirloin steak 10 oz

roasted tomato, rocket salad
28.00

Half native lobster

and a 10oz local sirloin steak,
51.95

Autumn Lunch Menu



Monday to Friday

12 - 1.45

2 Courses

£25.00

STARTERS

Marinated Manzanilla olives

4.50

Granary bread and butter

3.70

Smoked salmon

shallot and caper dressing

12.95

Smoked scallop & crab
mousse

pickled cucumber, radish,

olive oil crostini

11.50

Lobster & langoustine

bisque

8.50

King scallops

tomato fondue, charred saffron

cauliflower, parsnip crisps

14.50 ***supplement £3.00**

Classic prawn cocktail

marie-rose sauce

8.95

Tuna tartare

scallop toast, sesame, citrus

13.50

Harrogate blue & fig salad

(v)

frisee, pomegranate, walnuts,

honey mustard dressing

9.95

Smoked salmon pate

toasted granary bread

10.95

MAINS

Pan fried Salmon

baby leeks, petit pois, smoked

pancetta fricassee, herb oil

23.95

Sea bream

sauteed smoked chorizo,

cherry tomato, black olive

& courgettes

24.95

Halibut

Puy lentils & wild mushroom

fricassee, petit pois, chive oil

29.50 ***supplement £5.00**

King prawn & crab linguine

lobster & crevette broth

toasted pine-nuts, rocket

18.95

Pan seared hake

roasted butternut squash puree,

samphire, pearl onion, garlic &

ginger butter

25.50

Risotto (v)

salt baked beetroot, wild sorrel,

creme fraiche,

toasted pumpkin seeds

8.95/16.95

Smoked haddock

pomme puree, pancetta,

wholegrain mustard,

poached egg

21.95

Drum fish pie

creamed mash, cheese crust

19.50

SIDES

Gratin dauphinois

5.00

Buttered new potatoes

4.50

Creamed mashed potato

4.50

Mixed salad, house dressing

4.50

Honey roasted root vegetables

4.50

Seasonal green vegetable

4.50

Minted garden peas

4.50

Wilted baby spinach

4.60

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