



## Sample Menu

½ pint shell on prawns **£7.00**

Half dozen Colchester oysters **£11.00**

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Classic Atlantic prawn and avocado cocktail **£7.50**

Home cured salmon gravadlax, horseradish cream **£8.50**

The Drum soup **£5.25**

Smoked Salmon Pate with granary toast **£6.80**

Queen scallops with garlic butter glazed with cheese **£8.95/£12.95**

Moules Mariniere with cream **£8.50**

Trio of smoked salmon, Portland crab and prawns **£9.50**

Grilled sardine fillets with a wholemeal crouton salad **£6.95**

Seared king scallops, parsnip pomme puree, apple and fennel salad **£9.90**

Warm goat's cheese salad, beetroot and pickled pears, walnut bread **£6.95**

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Drum Fish Pie with a cheese crust (please allow 25 minutes) **£14.50**

Smoked haddock with corned beef mash, wilted spinach, black pudding, seed mustard sauce **£15.95**

Roast fillet of cod, confit fondant potato, mushy peas, tartar sauce **£15.25**

King prawn Thai green curry with coconut rice **£15.50**

Fillet of hake with crab mayonnaise, spring cabbage, shellfish and orange sauce **£16.50**

Lightly grilled sea trout with root vegetable salad and hollandaise **£14.95**

Whole Nidderdale trout with brown butter, capers, almonds, and seeds **£14.95**

Cold Seafood Platter: crevettes, prawns, crab claw, mussels, langoustines, smoked salmon, oyster **£18.95**

Hot shellfish bowl with garlic butter: crevettes, prawns, crab claw, mussels, langoustines, queen scallops and oyster **£19.95**

Add Half Lobster to either of the above M.P.

Whole Fresh 1lb-1 1/4lb Lobster: Thermidor, garlic butter or cold with crisp salad and mayonnaise M.P.

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Dauphinoise **£3.50** Spinach **£3.50** Sugar snaps with shallot butter **£3.50**

Mixed Salad **£3.50** New Potatoes **£2.95** Garden Peas **£2.95**

