

The Drummond Sample Menu

Lemon & thyme infused olives £3.25 (ve)

Bread board - warm sourdough boule with butter £4 (v)

Starters & sharers

Lemon & thyme infused olives £3.25 (ve)

To share - vegetable patch - chargrilled asparagus, rosemary & lemon breaded courgettes, olives, sun dried tomatoes, curried beans, garlic-studded melting camembert, spicy cauliflower fritters, houmous and crudités £21 (a, v)

Chicken wings in yakiniku BBQ glaze and Asian-style slaw £5.25

Pan-fried king prawns and chorizo on toasted sourdough £6

Fried squid with a sweet chilli glaze £6

Marmalade-roasted beets with feta, lentils and pickled walnuts drizzled with sunflower seed & herb dressing £5.25 (v, n)

To share - rosemary & garlic baked camembert baked in sourdough with celery £13 (v)

Beef carpaccio served with capers and celeriac remoulade £7.25

Salads & light mains

Avocado & papaya salad, served with red pepper and onion, drizzled with citrus dressing £9.50 (ve)

Caesar salad with chargrilled chicken breast, gem lettuce, anchovies, olives and Caesar dressing, topped with shaved cheese, bacon and toasted sourdough croutons £10

Seared tuna served on a bed of fine beans, sun dried tomatoes, olives and red onion £12.75

Main courses

Fish & chips - line caught cod, ale-battered, served with triple-cooked chips, mushy peas and tartare sauce £12.25 (a)

Handmade British beef burger in a brioche bun with bacon and melted cheese, served with a gherkin and fries £11.95

Pork belly rib served on chorizo bubble and squeak, topped with a free-range fried egg £15

Breaded chicken katsu burger in a brioche bun, served with fries £12.95

Handmade chicken kiev, creamy mash and cavolo nero £10.50

Roast Atlantic cod with peas, leeks and a chorizo & pea ragu £15.50 (a)

Slow-braised rabbit leg on barley risotto with confit garlic and stem broccoli £15.50

21-Day aged sirloin steak, mini Yorkshire puddings filled with caramelised onions, triple-cooked chips and a horseradish butter £15

Red pepper & quinoa burger in an ancient grain bun with marmalade-roasted beets, lentils and pickled walnuts drizzled with a sunflower seed & herb dressing £10.25 (ve)

Sides

Fries £3

Onion rings £2.50 (a)

Side salad £3.50

Sweet potato fries £3.50

Triple-cooked chips £3

Desserts

British cheese board including Cornish blue, Wensleydale with cranberry, Sandham's crumbly Lancashire and St. Helen's Farm goat's cheese, served with celery, savoury biscuits & red onion chutney £7.75

(v)

To share - an almond choux pastry ring filled with chocolate cream,
served with hot chocolate sauce and hazelnut ice cream £11.75 (n)

Warm chocolate brownie served with hazelnut ice cream £5.50 (v, n)

Chantilly cream-filled profiteroles with caramel sauce £5.50 (v)

(a) contains alcohol, (v) vegetarian, (ve) vegan, (n) contains nuts