



# RESTAURANT MENU

## STARTERS

### Seasonal Melon Cocktail

*served with homemade sorbet*

### Italian Bruschetta

*Garlic bread with red pepper, red onion, sunkissed tomato, rocket pesto, & balsamic reduction.*

### Soup of the Day

*With House Baked Bread*

### Prawns Timbale

*Cold water praws, tomato concasse, mixed leaves, marie rose sauce*

### Oriental Pork Ribs

*With five spice sauce, shredded spring onion & Asian slaw*

### Sticky Chicken Wings

*With spring onion, Asian Slaw & house sweet chilli*

### Breaded Garlic Mushrooms

*Mushrooms deep fried in breadcrumbs served with garlic aioli, rocket & basil pesto*

## VEGGIE COMPLETE MEALS

### Mushroom Carbonara

*Fettuccine with mushrooms, parmesan cheese, sour cream & garlic sauce, served with garlic bread & naan bread.*

### Drummond House Veggie Curry with Basmati Rice

*Chef's own freshly prepared vegetable curry served with basmati rice*

### Terriyaki Noodles with Wok Asian Vegetables

*Terriyaki egg noodles tossed with wok Asian vegetables*

## SIDE DISHES

chips / skinny fries / garlic potato / salt & chilli fries / sweet chilli fries & sour cream / creamed potato / champ / lyonnaise potato tobacco onions / French fried onions / baby Caesar salad / tossed salad / steamed basmati rice / seasonal vegetables / sauté onions / sauté mushrooms

## SAUCES

white wine & mushroom sauce / pepper sauce / house jus (good gravy) / chorizo cream sauce / Diane sauce / chasseur sauce bacon & leek sauce

## MAINS

### Chicken Caesar Salad

*Grilled fillet of chicken, crispy bacon, baby gem, croutons, parmesan & caesar dressing*

### Americano Chicken Stack

*Stacked seasoned chicken escalope served with bell pepper sauce & topped with crispy leeks*

### Pan Fried Chicken Escalope

*served with tobacco onions & a choice of sauce*

### Chicken Maryland

*Breaded chicken fillet, two rashers of bacon, banana & pineapple fritters, peas & sweetcorn*

### Chicken Goujons

*Panko style breaded chicken tenders served with garlic mayo & homemade chilli sauce*

### Cajun Chicken

*Spice chicken wit chorizo sauce & tobacco onions.*

### Harissa Chicken Tacos

*with peppers, red onion, coriander, piri piri mayo and sour cream.*

### Drummond House Burger

*Served with bacon, cheese, lettuce, red onion & tomato*

### Beef Lasagne

*Chefs homemade beef lasagne served with garlic bread slice & creamy coleslaw*

### 9oz Sirloin Steak \*£4.50

*9oz sirloin steak cooked to your liking, garnished with onions & mushrooms*

### Steak Ciabatta \*£2.00

*Prime sirloin slices served on ciabatta & smothered in sauté onions & chefs own pepper sauce*

### Grilled Gammon Steak

*served with melted cheese & garden peas*

### Mixed Grill \*£4.00

*A meat feast of steak, chicken, bacon, pork chop, homemade sausage, fried egg, sauté mushrooms, grilled tomato & peas*

### Whole Tail Scampi

*Deep fried scampi served with peas, tartar sauce & lemon wedge*

### Beer Battered Cod

*Cod dipped in homemade beer batter and deep fried till golden brown & crispy, with peas & tartar sauce*

### Pan Seared Salmon \*£3.50

*Served with Asian greens, dill butter & lemon*

All above served with choice of potato, side salad or seasonal vegetable

## COMPLETE MEALS

### Roast of the Day

*Roast beef or roast stuffed turkey & ham with all the trimmings*

### Slow Roast Beef \*£2.50

*Slow roast beef with buttery champ, tobacco onions & chasseur sauce*

### Bit of Both \*£3.50

*4oz sirloin, 6 oz chicken fillet, both pan-fried set on a bed of champ & garnished with a pepper cream sauce & tobacco onions*

### Mushroom & Bacon Carbonara

*Fettuccine with smoked bacon, mushrooms, parmesan cheese, sour cream & garlic sauce, served with garlic bread*

### Drummond House Chicken Curry

*Chef's own freshly prepared chicken curry served with basmati rice & naan bread*

### Terriyaki Chicken Noodle Stirfry

*Terriyaki marinated chicken strips, wok vegetables, egg noodles*

Freshly prepared home from home food - 1 course £11.95 - 2 course £15.95 - 3 course £19.95

\*surcharge applies

For parties of 15 and over set dinner menu available

## FOOD ALLERGY & INTOLERANCE NOTICE

If you have a food allergy, intolerance or special dietary requirement, please inform a member of staff  
Most of our dishes can be adapted for gluten free option



# WINE MENU

## WHITE WINES

- 1 Willowglen Semillon Chardonnay** ♦ australia **£15.50**  
A New World blend that shows excellent ripe lemon and grapefruit flavours.
- 2 Paulita Sauvignon Blanc** ♦ chile **£15.50**  
A superb Chilean Sauvignon Blanc, packed full of clean fruit flavours with a slight touch of spice, both on the nose and palate.
- 3 Pinot Grigio Rocca Ventosa** ♦ italy **£15.95**  
Pinot Grigio is rapidly becoming one of the most 'trendy' white wines. From Italy's most famous area for this type of wine, this is fruity, with a delicate flowery touch. Full bodied, well balanced and well structured.
- 4 Babington Brook Chardonnay** ♦ australia **£15.95**  
A very attractive, pure ripe Chardonnay with notes of pear and apple flavours with crisp acidity and good length.
- 5 Ten Rocks Sauvignon Blanc** ♦ Marlborough n. zealand **18.95**  
From a top Marlborough producer, Lawsons Dry Hills, a classic dry white with lots of fruit and crisp acidity.
- 6 Bradgate Chenin Sauvignon Blanc** ♦ s. africa **16.95**  
Crisp and elegant with tropical pear flavours complimented by a ripe green fig intensity.
- 7 Chablis Domaine La Marguerite** ♦ france **19.95**  
Bone dry, elegant and well balanced, a very good wine from an excellent grower.

## RED WINES

- 8 The Accomplice Shiraz** ♦ australia **£15.50**  
Fresh berry fruits with a touch of spice and vanilla. A medium bodied wine with vibrant redcurrants and dark cherry flavours and a hint of sweetness. Smooth, soft oak tannins finishing with peppery spice.
- 9 Paulita Cabernet Sauvignon** ♦ chile **£15.50**  
Well structured wine with clear blackcurrant aromas, full of vibrant juicy fruit.
- 10 Conde Valdemar Rioja Crianza** ♦ spain **£15.95**  
The hallmark of quality Spanish wine is its aging in barrel and bottle, delivering here an elegant rich still bright with cherries and layers of delicious savoury spice.
- 11 Bodega Lurton Malbec Piedra Negra** ♦ argentina **£16.50**  
A vibrant, juicy wine with good rich fruit flavours - ripe plum and blackberry fruit layered with a mocha note.
- 12 Windy Peak Pinot Noir** ♦ australia **£16.95**  
A rich, soft, velvety textured well-balanced yet complex wine displaying maximum varietal fruit.
- 13 Les Chaises Merlot** ♦ France **£16.00**  
Delicious juicy plummy fruits with mocha and herbaceous notes
- 14 Château Bonnet Réserve** ♦ france **£21.00**  
Ample, rich and full of concentrated flavours with aromas of oaky toast, vanilla and blackberries on the nose and dominant Cabernet flavours enhanced by ripe tannins and hints of spice on the palate.

## ROSÉ WINE

- 15 Devil's Ridge White Zinfandel** ♦ california **£15.50**  
Smooth and rounded, aromas and flavours of soft red summer fruits such as strawberries and raspberries

## QUARTER BOTTLE SELECTION

- Willowglen Semillon Chardonnay** ♦ australia **£4.95**  
Ripe lemon and grapefruit flavours. Quite full on the palate and a favourite with most types of seafood.
- Paulita Sauvignon Blanc** ♦ chile **£4.95**  
Packed full of clean fruit flavours with a slight touch of spice, both on the nose and palate.
- Giuliana Pinot Grigio** ♦ italy **£4.95**  
Delicate hints of rosepetal aromas on the nose, cool climate orchard fruit flavours, but with ripeness balancing a crisp acidity and persistent length
- Devil's Ridge White Zinfandel** ♦ california **£4.95**  
Smooth and rounded, this has aromas and flavours of soft red summer fruits such as strawberries and raspberries.
- Willowglen Shiraz Cabernet** ♦ australia **£4.95**  
A lovely blend of Shiraz and Cabernet, soft and full flavoured with lots of fruit.
- Paulita Cabernet Sauvignon** ♦ chile **£4.95**  
Well structured wine with clear blackcurrant aromas, full of vibrant juicy fruit.
- Les Chaises Merlot** ♦ france **£4.95**  
Delicious juicy plummy fruits with mocha and herbaceous notes
- Valdo Prosecco Extra Dry** ♦ italy **£7.95**

## SPARKLING & CHAMPAGNE

- 16 Marca Oro Prosecco di Valdobbiadene DOC** ♦ italy **£18.95**  
Golden hues has an unmistakable fruity aroma reminiscent of pears and wild apples.
- 17 Valdo Nerello Mascalese Prosecco Rosé** ♦ italy **£18.95**  
Distilled strawberries and cream, bursting with bubbles.
- 18 Champagne Taittinger Brut Réserve** ♦ reims **£48.00**  
Full-bodied with plenty of fruit matched by soft balancing acidity.