



BISTRO MENU

STARTERS

Combo Platter for 2 £9.95

Crispy Garlic Mushrooms, Sticky Chicken Wings, Cheesy Garlic Bread, Vegetable Falafel

Soup of the Day £4.50

With House Baked Bread

Chilli Beef Nachos with Sour Cream £4.95

Guacamole & Salsa, Cheese & Jalapenos

Oriental Pork Ribs £5.50

With five spice sauce and shredded spring onion

Sticky Chicken Wings £4.95

With Asian Slaw

TACOS £10.95

Served with choice of potato, side salad or seasonal vegetables

Pulled Chilli Beef

Chipotle glazed pulled beef, shredded lettuce, sour cream, salsa & guacamole in soft tortilla

Piri Piri Chicken

Marinated chicken strips, shredded lettuce, piri piri mayo, salsa & guacamole in soft tortilla

Vegetable Falafel

Inhouse vegetable falafels, shredded lettuce, cucumber & mint raita, salsa & guacamole in soft tortilla

MAINS

Served with choice of potato, side salad or seasonal vegetables

Whole Tail Scampi £9.95

Served with peas, tartar sauce & lemon wedge

Beer Battered Cod £9.95

Served with peas, tartar sauce

Pan Seared Salmon £14.50

Served with mange tout, lemon & dill butter

Americano Chicken Stack £11.95

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

Pan Fried Chicken Escalope £11.50

Pan fried chicken escalope served with tobacco onions & a choice of sauce

8oz Sirloin Steak £14.95

8oz sirloin steak cooked to your liking, garnished with onions, mushrooms & roast tomato.

Slow Roast Beef £11.95

Slow roast beef with buttery mash & chasseur sauce

Bit of Both £14.50

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

Chicken Maryland £11.50

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

Chicken Goujons £11.95

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

Mixed Grill £14.50

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

10oz Grilled Gammon Steak £10.50

Grilled gammon steak served with melted cheese & garden peas

Roast of the Day £10.50

Choose from roast silverside of Irish beef or roast stuffed turkey & ham: both are served with roast & creamed potatoes & a selection of vegetables

Beef Lasagne £10.50

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

Mushroom & Bacon Carbonara £10.50

*(Vegetarian Option also)
Fettuccine pasta, smoked bacon, mushroom, parmesan, sour cream*

Steak Ciabatta £10.95

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

Drummond House Chicken Curry £8.95

*(Vegetarian Option also)
Chef's own freshly prepared chicken curry served with basmati rice*

HOUSE BURGERS £9.95

All burgers are made from 100% Irish Beef, they can be cooked to your liking. All served in a brioche bun with a garnish of lettuce, red onion, tomato & gherkin. Served with choice of potato, side salad or seasonal vegetables

The Mexican Burger

Served with guacamole, cheese, pineapple, corn salsa & tortillas

The Hot Head Burger

Served with bacon, cheese, jalapenos & spicy salsa

The Texas Burger

Served with bacon, cheese, onion rings & BBQ Sauce

The Drummond Burger

Served with bacon, cheese, fried onions

Portobello 'Dig It' Mushroom Burger

Braised field mushroom fritter, garlic parsley butter, cheese sauce, tarragon and mayo

Daily Bistro Lunch – 12.15 – 3.00pm

Freshly prepared home from home food - £6.95

SAUCES £2.95

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

SIDE DISHES £2.95

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

FOOD ALLERGY & INTOLERANCE NOTICE

If you have a food allergy, intolerance or special dietary requirement, please inform a member of staff. Thank you



WINE MENU

WHITE WINES

- 1 Willowglen Semillon Chardonnay** ♦ australia **£14.50**
A New World blend that shows excellent ripe lemon and grapefruit flavours.
- 2 Paulita Sauvignon Blanc** ♦ chile **£14.50**
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 **£14.95**
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 **£14.95**
A very attractive, pure ripe Chardonnay with notes of pear and apple flavours with crisp acidity and good length.
- 5 Ten Rocks Marlborough Sauvignon Blanc** ♦ n. zealand **17.95**
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 **15.95**
Crisp and elegant with tropical pear flavours complimented by a ripe green fig intensity.
- 7 Chablis Domaine La Marguerite** ♦ france **18.95**
Bone dry, elegant and well balanced, a very good wine from an excellent grower.

RED WINES

- 8 Willowglen Shiraz Cabernet** ♦ australia **£14.50**
A lovely blend of Shiraz and Cabernet, soft and full flavoured with lots of fruit.
- 9 Paulita Cabernet Sauvignon** ♦ chile **£14.50**
Well structured wine with clear blackcurrant aromas, full of vibrant juicy fruit.
- 10 Conde Valdemar Rioja Crianza** ♦ spain **£14.95**
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 **£14.95**
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 **£15.95**
A rich, soft, velvety textured well-balanced yet complex wine displaying maximum varietal fruit.
- 13 Les Chaises Merlot** ♦ France **£15.00**
Delicious juicy plummy fruits with mocha and herbaceous notes
- 14 Château Bonnet Réserve** ♦ france **£19.95**
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 **£14.50**
Smooth and rounded, aromas and flavours of soft red summer fruits such as strawberries and raspberries

QUARTER BOTTLE SELECTION

- Willowglen Semillon Chardonnay** ♦ australia **£4.50**
Ripe lemon and grapefruit flavours. Quite full on the palate and a favourite with most types of seafood.
- Paulita Sauvignon Blanc** ♦ chile **£4.50**
Packed full of clean fruit flavours with a slight touch of spice, both on the nose and palate.
- Giuliana Pinot Grigio** ♦ italy **£4.50**
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 **£4.50**
Smooth and rounded, this has aromas and flavours of soft red summer fruits such as strawberries and raspberries.
- Willowglen Shiraz Cabernet** ♦ australia **£4.50**
A lovely blend of Shiraz and Cabernet, soft and full flavoured with lots of fruit.
- Paulita Cabernet Sauvignon** ♦ chile **£4.50**
Well structured wine with clear blackcurrant aromas, full of vibrant juicy fruit.
- Les Chaises Merlot** ♦ france **£4.50**
Delicious juicy plummy fruits with mocha and herbaceous notes
- Valdo Prosecco Extra Dry** ♦ italy **£6.95**

SPARKLING & CHAMPAGNE

- 16 Marca Oro Prosecco di Valdobbiadene DOC** ♦ italy **£15.95**
Golden hues has an unmistakable fruity aroma reminiscent of pears and wild apples.
- 17 Valdo Nerello Mascalese Prosecco Rosé** ♦ italy **£15.95**
Distilled strawberries and cream, bursting with bubbles.
- 18 Champagne Taittinger Brut Réserve** ♦ reims **£45.00**
Full-bodied with plenty of fruit matched by soft balancing acidity.