



BISTRO MENU

STARTERS

Seasonal Melon Cocktail

served with homemade sorbet

Italian Bruschetta

Grilled bread with red pepper, red onion, tomato, chive & garlic dressing.

Soup of the Day

With House Baked Bread

Prawn Timbale (GFO)

cold water praws, tomato concasse, mixed leaves, marie rose sauce

Oriental Pork Ribs (GFO)

With five spice sauce and shredded spring onion

Sticky Chicken Wings (GFO)

With Asian Slaw

Breaded Garlic Mushrooms

Mushrooms deep fried in breadcrumbs served with garlic aioli

VEGGIE COMPLETE MEALS

Mushroom Carbonara

Fettuccine with mushrooms, parmesan cheese, sour cream & garlic sauce, served with garlic 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 / 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

SAUCES

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

MAINS

Drummond House Burger

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

Chicken Caesar Salad (GFO)

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

Pan Seared Salmon *£3.50 (GFO)

Served with Asian greens, dill butter & lemon

Americano Chicken Stack

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

Pan Fried Chicken Escalope (GFO)

served with tobacco onions & a choice of sauce

9oz Sirloin Steak *£4.50 (GFO)

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

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

Mixed Grill *£4.00 (GFO)

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

Grilled Gammon Steak (GFO)

served with melted cheese & garden peas

Beef Lasagne

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

Steak Ciabatta *£2.00

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

While Tail Scampi

Ddeep 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

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

COMPLETE MEALS

Roast of the Day (GFO)

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

Slow Roast Beef *£2.50 (GFO)

Slow roast beef with buttery mash & chasseur sauce

Bit of Both *£3.50 (GFO)

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 (GFO)

Chef's own freshly prepared chicken curry served with basmati rice

Terriyaki Chicken Noodle Stirfry

Terriyaki marinated chicken strips, wok vegetables, egg noodles

Daily Bistro Lunch – 12.15 – 3.00pm

Freshly prepared home from home food - 1 course £11.50 - 2 course £15.50 - 3 course £19.50

***surcharge applies**

For parties of 15 and over our banqueting menus are available.

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 Sauvignon Blanc** ♦ Marlborough 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.