

# LUNCH AT THE DRUMMOND AT ALBURY



The pub's the best place to hide from winter's short days and long nights. Settle in for slow-cooked pork from Jimmy Butler, a warming venison shepherd's pie, or a board of British cheese. Gather with good friends, good cheer, and let us bring you the good stuff.

#### APÉRITIFS

Aperol Spritz 8.75 Kir Royale 11.00 Champagne Piper-Heidsieck 10.50

## DELI

Warm Artisan Ciabatta *Garlic Butter & Marmite Butter* 6.00 v Marinated Olives, Feta & Garlic 4.75 v Buttermilk Fried Chicken, Wild Garlic Mayo 7.50 Halloumi Fries, Bloody Mary Ketchup 7.50 v Harissa & Preserved Lemon Houmous, Crispy Chickpeas & Flatbread 6.50 Jimmy Butler's Honey Mustard Chipolatas & Crispy Shallots 7.00 Tempura Courgette Fries, Truffle Cheese Dip 6.25 v

## STARTERS

Free-range Chicken & Parma Ham Terrine, Pickles, Ciabatta 9.25 Garlic & Paprika King Prawns, Roast Tomatoes, Toasted Sourdough 10.50

Today's Spring Soup, Ciabatta - See Blackboard 7.75 V

Devon Crab Cake, Avocado, Radish & Pea Shoots 9.95

Grilled Courgette & Artichokes, Whipped Crematta, Romesco Sauce, Basil & Toasted Almonds 8.50 🥧

Baked Somerset Camembert, Apple, Walnuts & Honey, Croûtes 9.75 V

# MAINS

Merrifield Duck Leg, Potato Purée, Hispi Cabbage, Wild Garlic & Jus 20.50 Pea & Broad Bean Risotto, Goats' Cheese, Herb Crumb 15.50 V Miso-glazed Cod, Black Rice, Choi Sum, Lime, Chilli & Coriander 24.50 Free-range Chicken Schnitzel, Garlic & Parsley Butter, Rocket, Parmesan & Fries 19.50 Daily Market Fish, Brown Butter, New Potatoes, Rocket - Market Price 14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 17.95 Fish & Chips - Haddock Fillet, Crunchy Batter, Chips, Peas & Tartare Sauce 18.50 Sri Lankan Sweet Potato, Spinach & Chickpea Curry, Coconut Sambal, Basmati Rice & Chapati 16.00 🧠 Cornish Lamb Shepherd's Pie, Spring Greens 22.50 Watermelon, Edamame & Rice Noodle Salad, Chilli,

Peanuts & Tom Yum Dressing 14.75 Add Crispy Duck or Halloumi Croutons V 3.75 Add 30z Fillet Medallion 7.50

### GRILL

Enjoy British grass-fed beef from Aubrey Allen, 28 day dry-aged for incredible flavour. We only serve the best! Steaks served with Chips & Rocket | Add Onion Rings 4.75 Add Béarnaise or Peppercorn Sauce 2.75

8oz Rump Cap Steak 23.00 12oz Sirloin on the Bone 33.00 Steak Diane - Fillet Steak Medallions, Mushroom, Shallot & Cream Sauce 32.00 *Add extra 30z Fillet Medallion 7.50* Aubrey's Double Cheeseburger, Burger Relish, Butter Leaf & Fries 16.75 Dirty Vegan Burger, Marmite Onions, Smoked Cheese, Tomato Relish & Fries 16.50 *Add Free-range Bacon 2.50 or Marmite Onions 1.50* **V** 

#### SANDWICHES Add Chips or Soup 3.50

Fish Goujon Brioche, Tartare Sauce & Butter Leaf 9.75 Mushroom Shawarma, Flatbread, Coconut Yoghurt & Molasses 8.75 Salt Beef Brioche, Mustard Mayonnaise & Pickles 9.75

## SIDES

Thick-cut Chips or Skinny Fries 4.95 Courgette, Broad Beans, Peas, Mint & Olive Oil 4.75 Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.75 Truffle Mac & Cheese 5.00 V Purple Sprouting Broccoli, Toasted Almonds 4.75 V

# PUDS & BRITISH CHEESE

Lemon Meringue Baked Alaska, Raspberry Coulis 9.25 V Rhubarb & Stem Ginger Cheesecake, Crumble 8.50 V Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 8.00 Amarena Cherry Bakewell, Clotted Cream 7.75 V Warm Chocolate Fondant, Caramel Cookie Dough Ice Cream,

Honeycomb 9.50 V Jude's Ice Cream & Sorbet 7.25 V (Choose Three: Madagascan Vanilla, Strawberry, Chocolate or Caramel Cookie Dough Ice Cream, Raspberry or Blood Orange Sorbet)

Mini Pud & Tea or Coffee 6.95 Chocolate Brownie or Smidgen of Cheese with your choice of Tea or Coffee

Our cheese changes with the season & are all served ripe & ready with Chutney, Apple & Peter's Yard Crackers

Choose from: Baron Bigod | Driftwood Goats v | Maida Vale v | Quicke's Vintage Cheddar | Northern Blue v

All Five Cheeses 13.00 | Any Three Cheeses 8.50 | Smidgen of Cheese 4.50

v Vegetarian Ingredients

dients 🦳 🗠 Vegan Ingredients Please note - some items may be cooked in multi-purpose fryers.

Allergens: before ordering, please speak to our team. Dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens. If you want to know more about how our dishes are cooked or prepared, please talk to us. A 25p contribution from the superfood salad goes to The Bigger Peach, which raises funds to support good causes in our local communities. Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team.