



DRUMMONDS
HOTEL & STEAKHOUSE

EVENING

STARTERS

Chef's Freshly Made Soup Of The Day V served with a petit pain	£3.95
Deep Fried Haggis Fritters In Tempura Batter served with plum and ginger chutney	£3.95
Smoked Salmon & Crayfish Cocktail	£5.95
Baked Camembert V with crusty bread balsamic vinegar and olive oil - large 8oz portion ideal for sharing	£6.95
Sauted Garlic Mushrooms On Chargrilled Crostini V served with crisp leaf salad	£3.95
Chicken Liver Parfait with highland oatcakes & redcurrant jelly	£4.45
Mussels In A Red Thai Broth with fresh crusty bread	£5.95
Half Rack Of Tender Pork Ribs with Drummonds smokey BBQ Sauce	£6.95

SIDES

Giant Homemade Onion Rings cooked in a crispy batter	£2.95
Crisp And Fresh Seasonal Salad	£2.95
Handcut Chips	£2.95
Freshly Made Coleslaw	£2.95
Iceberg Lettuce Wedge with honey mustard dressing	£2.95
Chargrilled Garlic Bread	£2.95

MAINS

Asparagus And Chargrilled Aubergine Roulade V on a Tomato and basil sauce	£9.95
Mussels In A Red Thai Broth with fresh bread	£9.95
Pasta Carbonara V served with chargrilled garlic bread	£8.95
Full Rack Of Drummonds Tender Pork Ribs with a smokey BBQ Sauce and coleslaw side	£11.95
Grilled Fillet Of Sea bass set on a creamy smoked haddock risotto	£12.50
Pan Fried Supreme of Chicken Veronique market fresh vegetables & fondant potatoes	£12.50
Stir Fried Duck oriental vegetable ribbons plum & hoisin gravy with cardamom scented rice	£12.95 £10.95 V
Escalope Of Pork Set In A Brandy & Mushroom Cream fondant potato served with fresh seasonal vegetables	£10.95
Slow Cooked Lamb Shank with creamy mash in a red wine jus	£12.95
Beef Stroganoff tender strips of beef fillet in a paprika, mushroom & garlic cream sauce served with saffron rice	£11.95 £10.95 V

LOVE ME TENDER FROM THE CHARGRILL

We endeavour to serve the very best steaks possible. We do that by buying the finest beef possible, mostly Scottish and some sourced from farms within 10 miles and supplied by our local butcher. All our beef is aged to perfection and cooked to your liking on the chargrill by our expert chefs. Enjoy!

OUR STEAKS

All served with handcut fries or baked potato – vine tomato and flatcup mushrooms and a side of iceberg wedge with honey mustard dressing

Rump Steak 8oz firm and full of taste and rich flavour, recommended medium or medium rare	£10.95
Ribeye 10oz a juicy cut well-marbled and tender	£16.95
Sirloin 8oz so good we knighted it!	£15.95

Fillet 8oz the premium cut and most tender of our steaks	£21.95
T-Bone 16oz best of both fillet & sirloin cooked on the bone for extra flavour	£21.95
Tomahawk 14oz to 16oz our house special, prime rib of beef chargrilled on the bone	£21.95
Chateaubriand - for two people 16oz the top of the fillet beautifully tender and made for sharing	£39.95

Steak & Ribs 8oz Rump steak and a half rack of drummonds smokey barbeque ribs	£16.95
Chargrilled King Prawns the perfect accompaniment for your steak	£6.95
or try as tasty main course	£14.95
10oz Gammon Steak served with either fried egg or pineapple, handcut fries and peas	£9.95

Delicious Sauces & Butters: Peppercorn/Diane/Chasseur/Bordelaise £1.95 each | Garlic Butter or Herb & Parsley Butter £1.00 each

GOURMET BURGERS

WHY ARE OUR BURGERS SO TASTY? All we can tell you is that we use a grind of three cuts of beef and add a hint of secret seasoning. Our chefs hand form each 100% beef burger and then cook them to perfection on the chargrill.

Drummonds Burger	£8.95
Double Burger when one burger just isn't enough	£12.95
Cheeseburger cheddar cheese, or try our smoked cheese version!	£9.50
Skinny Burger served without a bun - lose the carbs	£7.95
Chicken Burger chargrilled chicken breast	£8.95
Veggie Burger breaded veggie burger V	£7.95
Venison Burger lean and tender	£8.95
Cheese & Bacon Burger	£9.95
Pork & Chorizo Burger	£8.95

All served on our special burger buns with handcut fries and fresh leaf salad.

All our burgers are approximately 7oz uncooked weight

HOMEMADE DESSERTS

Sticky Toffee Pudding with a butterscotch sauce and vanilla ice cream	£4.95
Terry's Chocolate Orange Cheesecake with fresh double cream	£4.95
Banoffee Pie served with ice cream	£4.45
Apple & Cinnamon Tart with crème anglaise	£4.45
Mixed Berry Crème Brulee served with shortbread	£4.45
Trio of Ice Cream with raspberry coulis set in a brandy snap basket	£3.95

SUNDAY ROAST

Choose from Two Roasts of the Day which are just as good as (if not better than) Mum's

Roast Potatoes | Yorkshire Puddings | Pan Gravy | Seasonal Veg

Two Course £9 | Three Course £12 Served 12 - 7pm

Dishes marked with V can be adapted for vegetarian choices | Some of our dishes can be served as a veggie option!

NUT & ALLERGY DISCLAIMER – Whilst our menu dishes do not have nuts as a main ingredient unless stated there may still be traces of nuts and nut oil present. Please inform your server if you have allergies we should know about.