

SNACKS

Sourdough, crisp bread, salted butter	4.5
Mozzarella sticks, chipotle mayo	9
Serrano ham croquettes, mustard mayo	8.75
Devilled whitebait, tartare	8.75
Buffalo chicken wings, sour cream	9

SET LUNCH SAVER

Two courses £24 / Three courses £28

Monday to Friday, 12pm - 3pm

SIDES 4.5

Sprout tops, bacon and chestnuts

Honey roast parsnips

Creamed mashed potatoes

Triple cooked chips / French fries

Watercress, chicory and rocket salad, crisp shallots

thedrummingsnipe.co.uk

We hope that our team wow you and we give you the option to tip at your discretion upon receiving your bill. For your convenience, tables of 6 or more will have an optional service charge of 12.5% added to the final bill.

All prices are inclusive of VAT. Game dishes may contain shot.

Please inform us of any allergens and ask to speak to a manager for allergen advice.

SUNDAY MENU

STARTERS

White onion soup, truffled 'Cheddar' croquette (pb)	9
Heritage beets, ash rolled goat's cheese, chicory and pear, candied walnuts (v)	9.5
Dorset coppa, Waldorf slaw	11
Salt and chilli squid, Sriracha mayo	9.5
Cured Scottish sea trout, fennel, radish, rye	10.5
Grilled smoked mackerel, squid bolognaise	12
Half dozen Jersey No.2 rock oysters, shallot dressing	18

SUNDAY ROASTS

All roasts are served with bottomless sides of Yorkshire pudding, pigs	in blankets,
roast potatoes, cauliflower cheese, carrots, greens and gravy	
Roast sirloin of native breed beef, horseradish	23
Tamworth pork leg, apple sauce, crackling	19.5
Grain fed chicken, bread sauce	21
O'Brien's nut roast, mushroom gravy	19
'All In' ~ a Sunday feast for two of roast beef, pork and chicken	32pp

BURGERS

Served with triple cooked chips or French fries	
Double chuck and rib cheeseburger, fried onions, pickles	19.5
Fried buttermilk chicken thigh, kimchi slaw, Korean hot sauce	19.5
'Symplicity' vegan burger, vegan Applewood cheddar, fried onions, pickles (pb)	19.5

MAINS

TTruffled celeriac risotto, salsify crisps, shaved 'Parmesan' (parmesan')	b) 17.5
Cauliflower steak, barley, roast cauliflower purée,	18.5
black cabbage, confit chestnuts (pb)	
Roast Scottish hake, crab and butterbean stew,	22
saffron potatoes, samphire	
Whole Cornish plaice, crayfish, samphire, dill butter sauce	24

PUDDINGS 8

Apple and blackberry crumble, custard	9
Dark chocolate mousse, salted caramel	9
Vanilla cheesecake, steeped cranberries (pb)	9
Sticky toffee pudding, clotted cream, butterscotch	9
British cheeseboard, sourdough crackers,	14