



WINTER AT THE DRUMMOND

Baby, it's cold outside! No matter, the pub is the best place to hide from short days and long nights, with good friends, good cheer and good food. Our fresh native fish, a magnificent pork chop from Jimmy Butler, a warming vegetable curry, or a sweet cherry bakewell (in tart or cocktail form) will all make winter recede for a while. Find a comfortable spot by the fire or near the bar and let us bring you the good stuff.

APÉRITIFS

Champagne Piper-Heidsieck 9.50
Kir Royale 10.00 | Aperol Spritz 8.25
Villa Ascenti Peach Grand Gin & Tonic 9.50

SMALL PLATES

Great for sharing over a drink while you decide.

Nocerella, Gaeta & Cerignola Olives 3.95 🍷
Jamón Serrano, Salchichón & Chorizo 5.75
Warm Ciabatta & Garlic Butter 4.95 🍷
Jimmy Butler's Honey Mustard Chipolatas, Spring Onions & Crispy Shallots 4.95
Halloumi Fries & Bloody Mary Ketchup 5.75 🍷
Shawarma-spiced Houmous, Crispy Chickpeas & Flatbread 4.75 🍷

STARTERS

Venison, Bacon & Pheasant Terrine, Cranberry Chutney, Toast 8.75
King Prawn Cocktail, Crab Mayonnaise 9.75
Crown Prince Pumpkin Soup,
Toasted Seeds & Rustic Wholemeal Croutons 6.25 🍷
Baked Somerset Camembert, Truffle Honey,
Walnut Crust & Sourdough 8.95 🍷
Pan-fried Native Scallops,
Puréed Cauliflower & Sherry-soaked Raisins 12.25
Moroccan-baked Beetroot & Lentil Salad, Hazelnuts, Coriander & Mint, Yoghurt Dressing & Dukkah 7.00/13.00 🍷
Add Honey & Mustard Pork 3.50 or Halloumi Croutons 3.00 🍷
A 25p contribution from this salad goes to Peach Foundation, which raises funds to support good causes in our local communities.

MAINS

Free-range Chicken Schnitzel, Garlic & Parsley Butter, Rocket, Parmesan & Fries 17.25
Braised Blade of Beef, Crispy Maple-cured Ham, Roasted Roots & Creamy Mash 18.50
Fish & Chips - Haddock Fillet, Crunchy Batter, Chips, Peas & Tartare Sauce 15.00
Thai Red Curry - Cauliflower, Pak Choi, Potato & Coconut, Basmati Rice 14.75 🍷
Daily Market Fish, Brown Butter,
New Potatoes, Wilted Spinach - Market Price
Mushroom, Chestnut & Spinach Pie, Squash Purée 15.00 🍷
Jimmy Butler's 100z Pork Chop, Roast Pumpkin, Apple, Brown Butter & Sage 18.75
Roast Cod Fillet, Brown Shrimps, Pea Purée & Cucumber 21.50

GRILL

We serve the best British beef. Grass-fed, naturally slow-grown on carbon-capturing pasture. 28 Day dry-aged by Aubrey Allen for incredible flavour. When only a steak will do, make it one of these beauties.

Steaks served with Chips & Rocket
Add Béarnaise or Peppercorn Sauce 2.00 | Add Onion Rings 4.00 🍷

8oz Rump Cap Steak 21.50
12oz Sirloin on the Bone 29.00
Steak Diane - Fillet Steak Medallions, Mushroom, Shallot & Cream Sauce 28.50
Add extra 30z Fillet Medallion 5.50

Dirty Vegan Burger, Marmite Onions, Smoked Cheese, Tomato Relish & Fries 15.00 🍷
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Gherkin & Fries 15.00
Add Free-range Bacon 2.00 or Marmite Onions 1.50

SIDES

Thick-cut Chips or Skinny Fries 4.25 🍷
Truffle Mac & Cheese 3.75 🍷
Green Salad, Chardonnay Vinaigrette,
Toasted Pumpkin Seeds 4.25 🍷
Sautéed Brussels Sprouts, Confit Shallots, Maple-cured Ham 4.25
Braised Red Cabbage 4.25 🍷

PUDS & BRITISH CHEESES

Warm Chocolate Fondant,
Crème Fraîche & Pistachio Crumb 8.25 🍷
Apple Tarte Tatin, Vanilla Ice Cream 7.25 🍷
Mulled Wine Poached Pear, Blackcurrant Sorbet 6.75 🍷
Crème Brûlée, Shortbread 6.75 🍷
Amarena Cherry Bakewell Tart, Yoghurt Ice Cream 7.75 🍷
Salcombe Dairy Ice Cream & Sorbet 6.00 🍷
(Choose Three: Vanilla, Chocolate, Raspberry Ripple, Honeycomb, Blackcurrant or Mango Sorbet)
Mini Pud & Tea or Coffee 6.25
Chocolate Brownie or Smidgen of Cheese with your choice of Tea or Coffee
Our British cheeses change with the season & are all served ripe & ready with Chutney, Apple & Peter's Yard Crackers
Choose from: Baron Bigod | Blanche 🍷 | Rutland Red 🍷 | Maida Vale 🍷 | Beauvale
All Five Cheeses 12.75 | Any Three Cheeses 8.00 | Smidgen of Cheese 4.50

🍷 Vegetarian dishes 🍷 Vegan dishes We're also happy to adapt other dishes, please ask.

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. **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.

WE ALWAYS SERVE THE GOOD STUFF

Naturally, since it's what we want to eat and drink ourselves. We enjoy long relationships with our food and drink suppliers because we have always sought out producers who feel the same way. With thanks to some of our favourites.

www.makinglifepeachy.com



British Game

Wild Venison from suppliers who are passionate about farming sustainably



British Cheese

Great-tasting cheese from excellent cheesemakers; Cropwell Bishop Creamery, Fen Farm Dairy and Clawson Cheesemakers to name a few



Purity Brewery

Award-winning beer, local to our Warwickshire pubs



Chase Distillery

British field to bottle single estate distillery, creating superb spirits



Aubrey Allen

Grass-fed, dry-aged British beef



Jimmy Butler

Free-range Blythburgh pork

Portwood Asparagus

Grown in Norfolk and served only in season, because British is best



Colchester day-boats

Native crab & fish



Union Hand-Roasted

Ethically-sourced speciality coffee, for 20 years



Nyetimber Estate

World-renowned English Sparkling Wine Producer from West Sussex, Hampshire & Kent



Severn & Wye Smokery

Smoking salmon traditionally



Capreolus Fine Foods

Award-winning charcuterie, using local, free-range or wild meat



Laverstoke Farm

Hampshire-made buffalo mozzarella



Merrifield Duck

Free-range & from a farm where welfare really counts



Cornish Lamb

Quality lamb from traditional pastures



Salcombe Dairy

Award-winning ice-cream & sorbets



Brixham day-boats

Cornish sardines, pollock & flat fish

THE DRUMMOND AT ALBURY

MAKING LIFE PEACHY



We're proud members of The Sustainable Restaurant Association, aimed at accelerating environmental change within hospitality. Our **Three Star Accreditation** makes us best in class, and a leading sustainability pub company.