



# GLUTEN-FREE MENU

*As our kitchens and fryers contain gluten, and dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens.*

## APÉRITIFS

- Champagne Piper-Heidsieck 9.50
- Aperol Spritz 8.25
- Kir Royale 10.00
- Pineapple Daiquiri 8.75

## SMALL PLATES

*Great for sharing over a drink while you decide.*

- Nocellara, Gaeta & Cerignola Olives 3.95 🍷
- Shawarma-spiced Houmous, Crispy Chickpeas & Gluten-free Toast 4.95 🍷
- Rosemary & Garlic-studded Camembert, Gluten-free Toast 8.95 v
- Jamón Serrano, Salchichón & Chorizo 5.75

## STARTERS

- Today's Winter Soup, Gluten-free Bread - See Blackboard 6.25 v
- Free-range Chicken & Ham Hock Terrine, Apple & Raisin Salad 8.75
- Pan-fried Native Scallops, Chorizo, White Bean & Leeks 12.25
- Roast Squash & Red Pepper Salad, Black Rice, Ginger & Sesame 7.00/13.00 🍷

## MAINS

- Jimmy Butler's 10oz Pork Chop, Roast Pumpkin, Apple, Brown Butter & Sage 19.00
- Thai Red Curry - Cauliflower, Pak Choi, Coconut & Potato, Toasted Cashews & Basmati Rice 14.75 🍷
- Today's Winter Vegetarian Special - Please Ask v
- Daily Market Fish, Brown Butter, New Potatoes, Wilted Spinach - Market Price
- Merrifield Duck Shepherd's Pie, Confit Duck Crumb & Pickled Red Cabbage 18.50
- Cornish Monkfish Fillet, Persian-spiced Aubergine, Pomegranate & Pine Nuts 24.50

## 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 New Potatoes & Rocket*

- 8oz Rump Cap Steak 21.50
- 12oz Sirloin on the Bone 29.00
- Add Béarnaise or Peppercorn Sauce 2.00

## SIDES

- Butter Leaf Salad, Toasted Seeds, Soft Herbs & Chardonnay Vinaigrette 4.25 🍷
- Leeks & Maple-cured Ham 4.75
- Creamed Spinach, Roast Garlic & Nutmeg 4.25 v

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## PUDS & BRITISH CHEESES

- Lemon Pannacotta, Poached Rhubarb, Almond Crumble 6.75 v
- Salcombe Dairy Ice Cream & Sorbet 6.00 v
- (Choose Three: Vanilla, Chocolate, Raspberry Ripple, Honeycomb, Blackcurrant or Mango Sorbet)
- Our British cheeses change with the season & are all served ripe & ready with Chutney, Apple & Gluten-free Toast
- Choose from: Baron Bigod | Blanche v | Rutland Red v | Beauvale
- All Five Cheeses 12.75 | Any Three Cheeses 8.00 | Smidgen of Cheese 4.50

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v 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. A 25p contribution from every salad goes to Peach Foundation, which raises funds to support good causes in our local communities. 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](http://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



### Brixham day-boats

Cornish sardines, pollock & flat fish



### Salcombe Dairy

Award-winning ice-cream & sorbets

# 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.