



Main Menu

Monday - Saturday 12 noon - 9 pm

To Start

- Our Home-Made Soup OF The Day with Toasted Loaf £6.50 (VE/GF+O)
- 6-Coated Mozzarella Sticks, Sweet Chilli Dip, Garlic Ciabatta £7.50 (V)
 - Crispy Beef Teriyaki, Mixed Leaf, Chilli £9.50
 - Crispy Squid, Cajun Mayo, Fresh Leaf £8.00
- Sauteed Garlic Mushrooms, White Wine Cream, Toasted Bloomer £8.50 (V)
- Garlic & Rosemary Baked Camembert, Toasted Bread, Red Onion Chutney £12.50
 - Chicken Liver Pate, Toasted Bloomer, Red Onion Jam £7.50 (GF+O)
 - Homemade Cod & Brie Fishcake, Mixed Leaf & Cranberry Jam £8.50
 - 5-Homemade Garlic Dough Balls with Garlic Butter £5.00 (V)

Main Course

- Beer Battered Cod & Chips, Tartare Sauce & Mushy Peas £16.50 (GF+O)
- King Prawn or Chicken Linguini with Fresh Chilli, Chorizo, Spring Onion, sweet Chilli & Coriander Cream £16.50
- Steak & Ale Pot Pie, Puff Pastry Lid, Mash Potatoes and Steamed Vegetables, Gravy Boat £16.50
 - Chicken Tikka Masala, Steamed Rice, Chips & Garlic Naan Bread £16.00
 - Homemade Chicken Kiev, Creamy Mash or Chunky chips, Fresh Vegetables £16.50
 - Wholetail Breaded Scampi, Chunky Chips, Garden Peas Tartare Sauce £13.50
 - Sea Bass Fillets, Crushed New Potatoes, Lemon Sauce, Seasonal Greens £18.50 (GF)
 - Pulled Lamb Shepherd's Pie, Cheesy Mash Topping, Fresh Vegetables & Gravy £15.50
- Beetroot & Butternut Squash Wellington, Mash Potatoes, Fresh Greens Veggie Gravy £14.50 (VE)
 - Puff Pastry Cheese & Potato Pie, Spring Onion, Fresh Greens and Gravy £14.00 (V)

DIETARY CODES (GF) = GLUTEN FREE; (GF+O) GLUTEN FREE OPTIONAL AVAILABLE;
(V) VEGETARIAN; (VE) VEGAN

Please bear in mind our dishes are cooked to order so there is a standard 20-minute wait.
This may increase at peak times.

Add A Little Side...

French Fries £3.00 / Creamy Coleslaw £3.00 / Chunky Chips £3.00/

Beer Battered Onion Rings £3.00 /

Mixed Leaf Salad £3.00 / Seasonal Vegetables £3.00 / Baked Beans £ 2.00

Burgers & Grill

- Classic Beef Burger, Bacon, Melted Cheddar £15.00
- Cajun Spiced Chicken Breast, Bacon, Melted Cheddar £15.00
- Bird & Beast, Grilled Chicken & Beef Burger, Melted Cheddar & Bacon £16.50
- Vegetable Plant Based Burger £13.50

All our Burgers are Served with Brioche Bun, Lettuce, Tomato, Fries, Onion Ring and Creamy Slaw. Gluten Free Optional

- 10oz Ribeye Steak £25.50/ ◦ 8oz Rump Steak £16.50 or Double Up for an extra £7 /
- 8oz Fillet Steak £29.95

Add a Sauce Creamy Peppercorn / Stilton Cream / Garlic Butter £3.00

All Our Steaks are 28 Day Matured and served with Fries or Chunky Chips, Roasted Tomato, Onion Ring Rocket & Parmesan Salad

Why Not Add King Prawn Surf & Turf for £4.50

- 12oz Gammon Steak, Chips Pineapple Peas and Free-Range Eggs £16.50

La Pizza

- Classic Margarita Pizza £13.00
- The Pepperoni £14.50
- The Veggie; Peppers, Onion, Mushroom, Tomato Rocket and Balsamic Glazed £14.00 (VE)
- Tandoori Spiced Chicken, Peppers and Onion £14.50
- BBQ Chicken, Red Onion, Jalapenos and Chilli £14.50
- Meat Feast; Chicken, Pepperoni, Bacon & Spiced Beef £15.50

All Pizzas Are 14" Hand Stretched With Tomato & Cheese Base

Sunday Lunch

12 noon - 7 pm Every Sunday

Roast Sirloin of Beef £17.50

Roast Leg of Lamb £17.50

Roast Turkey £16.50

Trio Of all Roasts £18.50

Nut Roast £12.50 (VE)

All served with Crispy Roast Potatoes, Mash, Pigs in Blankets, Fresh Greens, Sage & Onion Stuffing, Yorkshire & Gravy. Add Cauliflower Cheese for £2.00. Gluten Free Optional.

The Little Print

- A non-refundable deposit of £10.00 per person must be paid for all parties of 10 guests and above at the time. (Please note we cannot accept multiple payments – only one payment for the amount outstanding)
- For payment we accept all credit and debit cards (with the exception of American Express) and cash – payments can be taken over the phone or in person
- Each party must nominate a designated organiser who will be responsible for making any alterations to the booking, menu selections etc. and who will be the key contact for all arrangements relating to it.
 - For parties of 10 guests or over we will require food to be pre order and will ask that this is returned to us 2 days prior to booking
- Special dietary requirements – we ask that prior notification is given to us about any special dietary requirements (allergies, intolerances etc.) that are applicable to guests dining with us in order that our kitchen and front of house staff can be notified beforehand
- The Drill Inn reserves the right to accommodate parties in the dining area most appropriate to their size and is unable to guarantee that specific requests for certain tables or areas can be met.