

STARTERS



FRESH OYSTERS

Served with sherry vinager, tarragon oil and shallots40:-/each

DRUMBAR'S HAGGIS

Our own homemade traditional Scottish Haggis served with, tatties and pickled swede and whiskey sauce 135:-

BURRATA

Served with semi dried cocktail tomatoes, mizuna salad and balsamic reduction...149:-

BEEF TARTARE

With fried Jerusalem artichoke chips, capers, cured egg yolk and dijonnaise.....169:-

SALT BAKED BEETS

With creamy goat's cheese, tarragon and mustard seeds.....155:-

FRIED CHICKEN TENDERS

Served with honey mustard dip..... 149:-

DRUMBAR'S CHEESE AND CHARCUTERIE BOARD

With local salami from Österlen, cheeses, pickles, whisky marmalade and sourdough bread from Pâtisserie David..... 215:-

GARLIC BREAD

Served with aioli and a small salad.....75:-

Add Swedish cheddar and mozzarella..... +10:-

