

ALL DAY MENU

OUR SELECTION OF DELICIOUS DISHES & NIBBLES, HANDCRAFTED COCKTAILS & BEAUTIFUL BEERS

START AS YOU MEAN TO GO ON

With a delightful cocktail or mocktail, lovingly handcrafted by our expert mixologists

WHILE YOU WAIT

ITALIAN GREEN OLIVES (v) 3.75

♥ PADRON PEPPERS (v) 3.95 ♥

SMOKED ALMONDS (v) 3.50
Maldon salt

SOURDOUGH (v) 4.95
Salted english butter

FLATBREAD & SHARING BOARDS

CRISPY DUCK FLATBREAD 10.95
Cucumber, spring onion, sesame & hoisin

CHARCUTERIE BOARD 12.95
Selection of cured meat: salami, chorizo & prosciutto

NAPOLI FLATBREAD (v) 9.95
Sun-dried tomato, pesto, mozzarella & parmesan

OUR SIGNATURE STEAKS

Hand-cut, matured for at least 21 days, char-grilled to perfection for a succulent, smokey flavour

STEAKS

Served with chips & watercress

FLAT IRON 10oz 16.95

RIB-EYE 10oz 19.95

SIRLOIN 8oz 16.95

ADD peppercorn, bearnaise or blue cheese sauce 2.95

MAINS

BEER-BATTERED HADDOCK & CHIPS 11.95
Tartare sauce

FISH PIE 10.50
Cheddar potato crust

BANGERS & MASH 10.50
Red onion gravy

MADRAS VEGETABLE CURRY & RICE (v) 10.50
ADD Chicken 12.95 ADD Prawns 13.95

ROAST CAULIFLOWER & PESTO FETTUCCINE (v) 10.95
Raisins, spinach & lemon

BEEF & ALE PIE 13.95
Mash

BUTTERNUT SQUASH RISOTTO (v) 10.50
Mascarpone

SEABASS 13.95
Braised fennel, spinach & chorizo

PAN-FRIED SALMON 12.95
Braised lentils & confit garlic sauce

(v) Vegetarian

We ♥ this

STARTERS

♥ PRAWN LOLLIPOPS 6.95 ♥
Sweet chilli & soy

VIETNAMESE SPRING ROLL (v) 6.50
Tofu & thai sesame dressing

CHICKEN SATAY 6.50
Peanut sauce & sesame

SCOTCH EGG 6.25
Chorizo & smoked paprika mayonnaise

CRAB BRUSCHETTA 7.95
Brown & white crab meat with lemon

HERITAGE BEETROOT (v) 6.95
Whipped goat's cheese & walnuts

♥ SALT SZECHUAN PEPPER SQUID 6.75 ♥
Lemon mayonnaise

LUCKY DIP 17.00

Choose any 3 starters

GOT SOMETHING TO CELEBRATE?

Why not host a party here & let us take care of the details

SALADS

CRISPY DUCK 9.95
Cucumber, wonton, peanuts & hoisin

CHARGRILLED TUNA 12.95
Green papaya, cucumber, peanuts & lime dressing

KALE CAESAR 9.95
Anchovy dressing & parmesan croutons
ADD Chicken 12.95 ADD Prawns 14.50

GIANT COUSCOUS (v) 10.95
Butternut squash, cashews & harissa

HOT SMOKED SALMON SALAD 11.95
Watercress, poached egg, garlic croutons & lemon dressing

BURGERS & SANDWICHES

Served with chips & available skinny or gluten free

UPGRADE your fries for £1

CHEESEBURGER 11.95
8oz british beef, lettuce, tomato & mayonnaise

WAGYU BURGER 16.50
Blue cheese & tomato chutney

BUTTERMILK CHICKEN BURGER 11.75
Chipotle mayonnaise

CHICKEN BLT 11.75
Bacon, lettuce, tomato & mayonnaise

SIRLOIN STEAK SANDWICH 13.75
Horseradish, mayonnaise & truffle oil dressing

PULLED PORK BURGER 11.75
Barbecue sauce

♥ BACON & CHEESE BURGER 13.75 ♥
Smoked bacon & blue cheese

HALLOUMI BURGER (v) 11.50
Hummus, red pepper & flat mushroom

BUILD YOUR OWN BURGER

Add bacon 1.50 Upgrade to blue cheese 1.00

Add fried egg 1.50 Add 8oz beef patty 4.95

UPGRADE your fries 1.00

FAMOUS FRIES

SWEET POTATO FRIES 4.50

CHIPS 3.25

LOUISIANA FRIES 4.50
Cajun spice

COWBOY FRIES 4.50
Honey, chilli & garlic

ROMAN FRIES 4.50
Parmesan, truffle & rosemary

TRIO OF FRIES 9.95
Cowboy, louisiana & roman

SIDES

ROCKET SALAD 3.95
Parmesan

ONION RINGS 3.25

BUTTERED SPINACH 4.50

GREEN BEANS 3.95

TENDERSTEM BROCCOLI 3.95
Almonds

MAC & CHEESE 4.95

PUDS

CREME BRULEE 5.95
Biscotti

BLACK FOREST KNICKER
BOCKER GLORY 7.95
Ideal for sharing

♥ CHOCOLATE BROWNIE 5.95 ♥
Vanilla ice cream

MIXED BERRY CRUMBLE 5.95
Vanilla ice cream

WESTCOMBE CHEDDAR 6.95
Chutney & oatcake biscuits

CHOOSE ANY 3 DESSERTS 17.00

For when you really can't decide!

SWEET SIPS

See our drinks menu for even more creative cocktails

VANILLA ESPRESSO MARTINI 8.95
Ketel one vodka, vanilla, kahlua coffee liqueur, espresso & sugar

TIPSY AFFOGATO 7.95
Vanilla ice cream with espresso, kahlua & amaretto

♥ HAG'S COTTAGE 8.95 ♥
Ciroc vodka, frangelico, almond milk reduction, lemon juice, peychaud's bitter & egg white

LOSE YOURSELF IN A FAIRYTALE WORLD WITH MATTEO'S DELIGHTFUL HANSEL & GRETEL-INSPIRED COCKTAIL

DRAKEANDMORGAN.CO.UK

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f DRAKEANDMORGANCOLLECTION



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All items are subject to availability. Regrettably we cannot guarantee that any of our menu items are free from nuts. Please let us know if you have any allergies or require information on ingredients used in our dishes. VAT is included in all prices. A discretionary service charge of 12.5% will be added to all bills.

WINE LIST

EXPLORE OUR WELL-TRAVELLED WINE LIST, SHOWCASING NEW & OLD FAVOURITES FROM AROUND THE WORLD

SPARKLING & CHAMPAGNE

	125ml	Bottle
PROSECCO SPUMANTE DOC EXTRA DRY, CECILIA BERETTA Veneto, italy NV	5.95	28.95
ROSATO SPUMANTE EXTRA DRY, CECILIA BERETTA Veneto, italy NV	5.95	28.95
PROSECCO SUPERIORE DOCG EXTRA DRY, PIANER LE COLTURE Veneto, italy NV	7.25	34.95
CHAPEL DOWN, BRUT Kent, england NV	7.50	36.95
JUSTERINI & BROOKS, SARCEY, BRUT, PRIVATE CUVÉE Epernay, france NV	8.50	39.95
POMMERY, BRUT ROYAL Reims, france NV	9.50	49.95

	125ml	Bottle
VEUVE CLICQUOT YELLOW LABEL, BRUT Reims, france NV		59.95
BOLLINGER, SPECIAL CUVÉE, BRUT Ay, france NV		74.95
LAURENT-PERRIER, ROSÉ BRUT Tours-sur-marne, france NV		84.95
POMMERY, GRAND CRU, VINTAGE Reims, france 2005		84.95
RUIINART, BLANC DE BLANC Reims, france NV		90.00
DOM PERIGNON, BRUT Epernay, france 2005		165.00



WHITE

INSPIRE & DISCOVER

	175ml	250ml	Bottle
CHARDONNAY, INTIPALKA VINAS QUEIROLO Ica valley, peru 2016			28.95
PICPOUL DE PINET, DE MORIN-LANGARAN Languedoc-roussillon, france 2015/16	6.45	8.45	24.50
PINOT GRIS, SANTA FLORENTINA Valles del famatina, argentina 2015/16			22.95
PECORINO, POGGIO ANIMA GABRIEL Terre di chieti, italy 2014	6.30	8.30	23.95

APERITIFS & EASY DRINKING

CHENIN BLANC, LONG BEACH Robertson, south africa 2015	4.75	6.25	18.25
PINOT GRIGIO, BRUME DI MONTE Trentino, italy 2015	5.60	7.40	21.95
SAUVIGNON BLANC, OCHAGAVIA Valle central, chile 2015	5.95	7.95	22.95
HOMER, RIESLING Marlborough, new zealand 2014/15			29.50
ALBARINO, ADEGAS GALEGAS Rias baixas, spain 2015/16	7.55	9.80	28.95

AROMATIC, VIBRANT & MINERAL

CHABLIS, VINCENT DAMPT Burgundy, france 2015/16	9.00	11.15	32.95
ANA, SAUVIGNON BLANC Marlborough, new zealand 2016	7.80	9.95	29.95
ANDAINA GODELLO, ADEGAS GALEGAS Monterrei, spain 2015			27.95
SANCERRE, DOMAINE DE NOZAY Loire valley, france 2015/16			36.95
GAVI DI GAVI, ANTONIO E RAIMONDO Piedmont, italy 2015/16			27.95
MACON-UCHIZY, DOMAINE TALMARD Burgundy, france 2014	7.05	9.20	26.95
SAUVIGNON BLANC, CLOUDY BAY Marlborough, new zealand 2016			54.95

OPULENT & FOOD FRIENDLY

THE SOUTHERLY, CHARDONNAY South east australia 2015			25.95
CHARDONNAY, BODEGA RUCA MALEN Mendoza, argentina 2015/16			29.95
PINOT GRIGIO LA TUNELLA Veneto, italy 2015	9.00	11.15	33.95
VIOGNIER, JEAN D'ALIBERT IGP pays d'oc, france 2015/16	6.45	8.45	24.50
POUILLY-FUISSE, DOMAINE DOMINIQUE CORNIN Burgundy, france 2015/16			44.95

ROSÉ

	175ml	250ml	Bottle
SOURCE GABRIEL ROSÉ Cotes de provence, france 2015/16	7.70	9.95	29.50
PINOT GRIGIO ROSÉ, MONTEVENTO Veneto, italy 2015/16	6.30	8.30	23.95
LA BROUETTE ROSÉ, PLAIMONT IGP cotes de gascogne, france 2015/16	5.40	7.10	19.95
ROSÉ NELSON ESTATE Paarl, south africa 2015/16	6.95	9.05	26.50

RED

INSPIRE & DISCOVER

	175ml	250ml	Bottle
PARTICULAR CARINENA BODEGAS San valero, spain 2015			26.95
CARMENERE, CASA FELIPE Central valley, chile 2015/16			22.95
SYRAH VINAS QUEIROLO, INTIPALKA Ica valley, peru 2015	7.45	9.65	28.50
RHEBOKSKLOOF PINOTAGE Coastal region, south africa 2015			32.95

SOFT, DELICATE & EASY DRINKING

CABERNET SAUVIGNON, BARTON & GUESTIER Vin de pays, france 2015	6.50	8.60	24.95
PINOT NOIR RESERVA, VINA MAR Casablanca, chile 2015/16			29.95
MERLOT, DOMAINE ST ESTEVE IGP pays d'oc, france 2015/16			19.95
TEMPRANILLO GARNACHA CARINENA San valero, spain 2015/16	5.70	7.60	20.50
PINOT NOIR, PENCARROW ESTATE Martinborough, new zealand 2013	7.80	9.95	29.95

BRIGHT, RIPE & SMOOTH

MONTEPULCIANO, ROCCASTELLA Abruzzo, italy 2015/16	7.05	9.20	26.95
COTES DU RHONE, VIGNOBLES GONNET Rhone valley, france 2015/16			27.50
RIOJA, ALTOS DE BAROJA Rioja, spain 2014/15	7.45	9.65	28.50
CABERNET SAUVIGNON, DE SAISSAC IGP pays d'oc, france 2014/15	5.80	7.70	21.95
GRENACHE / MERLOT, BARTON & GUESTIER Vin de france 2015	4.75	6.25	18.25
CHIANTI CLASSICO, TERRE DI PRENZANO Tuscany, italy 2015			39.95
VALPOLICELLA BERETTA, RIPASSO CECILIA Veneto, italy 2014			39.95
BOURGOGNE PINOT NOIR, CYROT-BUTHIAU Burgundy, france 2014			42.95
CABERNET SAUVIGNON, KIRSTENBOSCH Coastal region, south africa 2015	7.05	9.20	26.95

BOLD, INTENSE & ROBUST

PINOT NOIR, CARMEL ROAD Monterey county, USA 2014/15			39.95
MALBEC, CHAMUYO Mendoza, argentina 2016	6.80	8.90	25.95
RIOJA RESERVA, BODEGAS ZUGOBER Rioja, spain 2010/11	11.00	13.15	37.95
CHATEAUNEUF-DU-PAPE, GONNET Rhone valley, france 2014/15			49.95
MALBEC, BODEGA RUCA MALEN Mendoza, argentina 2014/15			35.95
CABERNET / MERLOT BIN 19, CRANSWICK SMITH New south wales, australia 2015/16			23.95
THE SOUTHERLY SHIRAZ South east australia 2014			28.95
CROZES HERMITAGE, GUILLAUME BELLE Rhone valley, france 2015			42.95

WINE FLIGHT SAMPLING

Discover something new, speak to a member of our team if you would like to see our wine flights menu



We've teamed up with Pennies, the digital charity box, to help an amazing charity, Maggie's, support local people affected by cancer. Just press 'yes' when you pay by card to donate 50p. Every penny goes to charity: 90% goes to Maggie's (registered charity no. SCO24414) and 10% goes to Pennies (registered charity no. 1122489).