



# STEP INTO SPRING AT DRAKE & MORGAN WITH PETER GORDON

The clocks have gone forward, the days are brighter and to help put a spring in your step Drake & Morgan's bars and restaurants, including the recently refurbished [Devonshire Terrace](#), [The Folly](#), [The Parlour](#) and [The Anthologist](#), bring you a stunning new menu featuring an extended range of vegan and vegetarian options and irresistible botanical cocktails.

New for spring/summer 2018, and proving salads needn't be boring, is an inventive selection courtesy of the 'godfather of fusion,' – chef, restaurateur and food writer, Peter Gordon. Inspired by Peter's book 'Savour – Salads for All Seasons', the five salads showcase his flair for fusing interesting global ingredients and flavours to create delicious dishes.

Must tries include baby beetroot with broad beans, goat's curd and hazelnuts; kohlrabi with watermelon, tofu, mangetout and candied walnuts; and roast cauliflower with seeds, olives, broad beans, peas and olive tapenade.

Also, on the menu is an exciting array of new vegetarian and vegan options sure to appeal to even the most committed of carnivores with must-tries including a flat mushroom burger with smoked vegan mozzarella, tomato and beetroot hummus; pearl barley risotto, watercress, asparagus and vegan pecorino; and avocado hummus on toasted gluten-free flat bread with dukkah and pomegranate.

Whilst the new menu puts a spotlight on veg, there are plenty of small plates, sharing boards, burgers and mains featuring impeccably sourced meat, fish and seafood such as a rump of lamb with mash, samphire, cherry tomatoes, shallots and currant salsa; seabass with wilted greens and beurre blanc; and chicken wings with maple, ale and chilli glaze.

Business breakfasts and brunches never looked better with new dishes such as fritters with poached egg, labneh and mint; ricotta bruschetta with lemon, basil and honey; and grilled pink grapefruit with crème fraîche and pistachios. The Full Works comes as a vegetarian plate as well as the classic and you can top-up on your five a day with fresh juices and smoothies, blended to order.

The cocktail list has also had an extensive, botanical makeover for spring with creations by Drake & Morgan mixologist Fabrizio Cioffi of Edinburgh's The Refinery, in partnership with London Essence and Chris Edwards of cocktail consultancy 'Salts of the Earth'.

The list features classic and experimental cocktails characterised by the use of the herbs, spices, berries and vegetables found in an English country garden. Innovative, bespoke cocktails include the Yoga Mat & Cha, a blend of spit-roasted pineapple gin by the Boutique-y Gin Company, yoghurt, almond milk, honey green tea, baking soda, lemon, sage and hazelnut and the Grassland with Ketel One vodka, absinthe, apple juice, lemon, dandelion and burdock bitters, grapefruit and rosemary tonic. An extended range of zero proof concoctions have also been introduced, many of which are super skinny coming in at less than 50 calories.



With a wonderful selection of terraces to choose from too at [The Allegory](#), [The Listing](#), [The Sipping Room](#), [The Happenstance](#), [The Refinery Bankside](#) and [The Refinery Spinningfields](#) – Drake & Morgan offers the perfect al fresco dining and drinking destinations, come rain or shine.

Whether vegetarian, vegan, flexitarian, teetotal or cocktail connoisseur, Drake & Morgan have it covered – check out the new Spring/Summer 18 Menu at your favourite bar and restaurant. For a full list of Drake & Morgan venues [click here](#).

View the Drake & Morgan spring/summer look book [here](#).

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## Notes to Editors

### About Peter Gordon

Peter Gordon is renowned for his unique culinary philosophy, influenced by his extensive travels around the world. Peter has restaurants both in Auckland ([Bellota](#), in Federal Street, SKYCITY and [The Sugar Club](#) on level 53 of the Sky Tower) and London ([The Providores and Tapa Room](#)). Peter has written eight cook books, the most recent being [SAVOUR: Salads for all Seasons](#), and contributed to more than a dozen others.

### About Drake & Morgan

Drake & Morgan is a stylish and contemporary collection of individual all-day bar and restaurants. Founded in September 2008, it has a portfolio of bars and restaurants in landmark sites across London, Manchester and Edinburgh. Sites include Drake & Morgan Kings Cross, The Refinery Bankside, The Parlour at Canary Wharf, The Refinery Regent's Place and nine City sites including The Folly, The Anthologist, The Drift and The Fable. It will open its 23rd site in Manchester this summer.