

# Sparkle Set Menu

£27.50 per person

 Vegetarian  Vegan  Gluten friendly

## Starters

Butternut squash soup   
Coconut yoghurt & wheat free sourdough croutons


"Shrimp" lollipops   
Vegan shrimp & sweet chilli dipping sauce

Grilled chicken skewers   
Hot honey & flaked almonds

British "calamari"  
Furikake seasoning & chipotle mayonnaise

## Mains

Chicken breast   
Celeriac purée, wild mushrooms & spinach

Superstraccia & 'Nduja tortellini   
Vegan superstraccia cheese, vegan 'nduja,  
pumpkin velouté, baby spinach & seeds

Fish & chips  
Beer batter, mushy peas & tartare sauce

Cheeseburger  
7oz British beef, Applewood cheese,  
lettuce, tomato, mayonnaise & chips

'Simplicity' burger   
Applewood vegan cheese & a tomato salad

Add to your burger .....

Upgrade to blue cheese • 1.50

Bacon • 2.50

Vegan cheese  • 2.50

'THIS'™ Isn't Bacon'  • 4.00

7oz beef patty • 4.95

## Add a side


Rocket salad   • 4.95  
Vegetarian Grana Padano

Broccoli   • 5.50  
Flaked almonds, lemon & chilli

Halloumi sticks • 5.50  
Za'atar seasoning & chipotle mayonnaise

## Desserts

Chocolate brownie   
Vanilla ice cream

Apple & winter berry crumble   
Vegan vanilla ice cream

Sticky toffee pudding   
Salted caramel ice cream

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).



Scan me to view allergen & calorie information

Before you order your food and drinks, please speak to our staff if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens. All items are subject to availability. VAT is included in all prices. A discretionary service charge of 12.5% will be added to all bills.

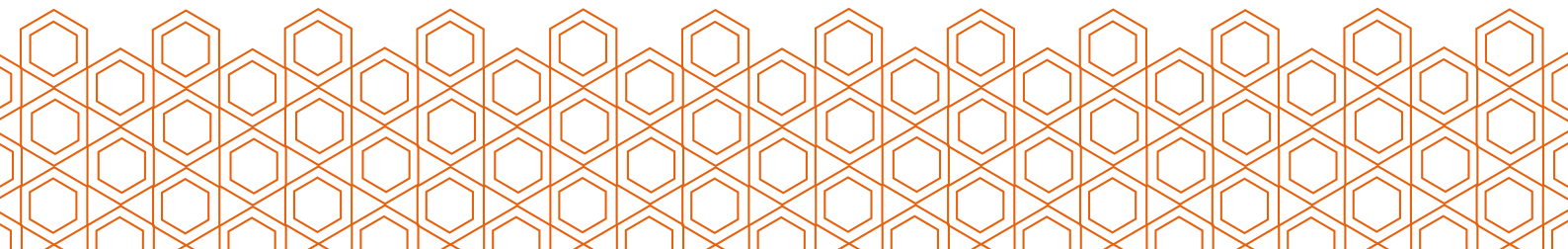
## Why not pre-order some wine?

Enjoy a glass of Botter prosecco  
& half a bottle of Viognier by  
Drake & Morgan, Carignan Vieilles  
Vignes by Drake & Morgan *or*  
Sanziana Rosé Recas Cramele

£22.50 pp

Enjoy a glass of Tissot-Maire  
Crémant du Jura Brut & half  
a bottle of Picpoul de Pinet,  
Malbec Domaine Bousquet *or*  
Indisio Pinot Grigio Rosé

£31.50 pp







# Shimmer Set Menu

£37.50 per person

 Vegetarian  Vegan  Gluten friendly  Low carbon\*

## Nibbles

Nocellera olives  

"Wildfarmed Flour"  
baked sourdough    
Salted butter, balsamic  
& olive oil



## Starters

Grilled chicken skewers   
Hot honey & flaked almonds

Salt & pepper scampi  
Lemon mayonnaise


"Shrimp" lollipops   
Vegan shrimp & sweet chilli dipping sauce




British "calamari"  
Furikake seasoning &  
chipotle mayonnaise

Butternut squash soup    
Coconut yoghurt & wheat free  
sourdough croutons

## Mains

Goan curry  
Basmati rice & "Wildfarmed Flour" flatbread  
*With:* silken tofu   *or* grilled chicken

Superstraccia & 'Nduja tortellini   
Vegan superstraccia cheese, vegan 'nduja,  
pumpkin velouté, baby spinach & seeds

Winter rainbow bowl     
Vegan superstraccia cheese, avocado, roasted  
squash, hummus, mixed seeds, buckwheat,  
sauerkraut, pickled carrot & puffed rice

Chicken breast   
Celeriac purée, wild mushrooms & spinach

Salmon fillet   
Saffron sauce & roasted purple potatoes

Rump steak  
7oz 21-day Himalayan salt-aged British beef & chips

*Add to your steak* .....

Béarnaise, peppercorn *or* blue cheese sauce • 2.95

## Add a side

Rocket salad   • 4.95  
Vegetarian Grana Padano

Broccoli   • 5.50  
Flaked almonds, lemon & chilli


Halloumi sticks • 5.50  
Za'atar seasoning & chipotle mayonnaise


*Please speak to our lovely team to  
add on more delicious sides*

## Desserts

Caramel affogato   
Salted caramel ice cream, coffee & cinnamon churros

Chocolate brownie   
Vanilla ice cream

Apple & winter berry crumble   
Vegan vanilla ice cream

Sticky toffee pudding   
Salted caramel ice cream

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£22.50 pp

Enjoy a glass of Tissot-Maire Crémant du Jura Brut & half a bottle of Picpoul de Pinet, Malbec Domaine Bousquet *or* Indisio Pinot Grigio Rosé

£31.50 pp



\*Our low carbon dishes have less than 0.7kg CO<sub>2</sub>e per serving & the data to calculate the impact has been provided by Foodsteps. Please visit [drakeandmorgan.co.uk/change-by-drake-morgan](https://drakeandmorgan.co.uk/change-by-drake-morgan) to find out more.

# Set Menus

*by* DRAKE & MORGAN

**D&M**  
AW.23

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