




# Sparkle Set Menu

£32.95 per person

 Vegetarian  Vegan  Gluten friendly  Low carbon\*

## Starters


Butternut squash soup     
Coconut yoghurt & wheat-free sourdough

Sweet potato falafel    
Hummus, pomegranate & puffed rice




Grilled chicken skewers   
Ssamjang mayonnaise, Korean chilli, sesame & honey glaze


British "calamari"  
Furikake seasoning & chipotle mayonnaise

## Mains




Marmite mac & cheese   
Toasted crumb

Fish & chips  
Beer batter, mushy peas & tartare sauce



Roast butternut squash     
Sumac, vegan superstraccia cheese,  
pomegranate, harissa & mint

Roast chicken breast   
Celeriac purée, wild mushroom & spinach

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

Fable™ mushroom burger     
Pulled shiitake mushrooms, rich in umami,  
with Applewood vegan cheese & a tomato salad

Add to your burger .....

Blue cheese • 1.50      'THIS™ Isn't Bacon'  • 2.50  
Bacon • 2.50      7oz beef patty • 4.95  
Vegan cheese  • 2.50

## Add a side

Rocket salad   • 4.95  
Vegetarian Grana Padano



Broccoli   • 5.50  
Flaked almonds, lemon & chilli


Halloumi sticks  • 5.95  
Za'atar seasoning  
& chipotle mayonnaise

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

## Desserts

Chocolate brownie   
Salted caramel fudge & vanilla cream

Apple & winter berry crumble    
Custard

Sticky toffee ginger pudding   
Salted caramel ice cream

## Why not pre-order some wine?

Enjoy a glass of  
Luca Botter by JK Prosecco  
& half a bottle of Chemin  
de la Serre by Drake & Morgan  
Viognier or Carignan, or  
Indesio Pinot Grigio Rosé  
£22.50 pp

Enjoy a glass of Laytons  
Brut Reserve Champagne  
& half a bottle of Domaine Bousquet  
by JK Organic Malbec or Mount  
Brown Estates by JK Sauvignon Blanc  
or Mirabeau Pure Provence Rosé  
£30.00 pp

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 £1. Every penny goes to charity: 90% goes to Maggie's (registered charity no. SC024414) and 10% goes to Pennies (registered charity no. 1122489).

Proudly supporting  
  
MAGGIE'S  
Pennies!

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.



\*Our low carbon dishes have less than 0.7kg CO2e 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.


# Shimmer Set Menu

£44.95 per person

 Vegetarian  Vegan  Gluten friendly  Low carbon\*


## Nibbles

Nocellara olives 


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


## Starters

Wild mushroom arancini   
Truffle mayonnaise


Spiced cauliflower bites   
Zhoug vegan mayonnaise

British "calamari"  
Furikake seasoning & chipotle mayonnaise

Grilled chicken skewers   
Ssamjang mayonnaise, Korean chilli,  
sesame & honey glaze

Butternut squash soup   
Coconut yoghurt  
& wheat-free sourdough

## Mains

Roast chicken breast   
Celeriac purée, wild mushroom & spinach

Burrata & truffle tortelloni   
Cream, vegetarian parmesan, baby spinach & seeds

Fish & chips  
Beer batter, mushy peas & tartare sauce

Roasted salmon   
Mussels, samphire & cream sauce

Goan curry  
Basmati rice & "wildfarmed flour" flatbread  
*Choose:* tofu  *or* grilled chicken

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  • 5.95  
Za'atar seasoning  
& chipotle mayonnaise

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

## Desserts

Chocolate brownie   
Salted caramel fudge & vanilla cream

Apple & winter berry crumble   
Custard

Sticky toffee ginger pudding   
Salted caramel ice cream

Chocolate opera cake   
Pistachio & chantilly cream

## Why not pre-order some wine?

Enjoy a glass of  
Luca Botter by JK Prosecco  
& half a bottle of Chemin  
de la Serre by Drake & Morgan  
Viognier *or* Carignan, *or*  
Indesio Pinot Grigio Rosé

£22.50 pp

Enjoy a glass of Laytons  
Brut Reserve Champagne  
& half a bottle of Domaine Bousquet  
by JK Organic Malbec *or* Mount  
Brown Estates by JK Sauvignon Blanc  
*or* Mirabeau Pure Provence Rosé

£30.00 pp

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# Glow Set Menu

£59.95 per person

 Vegetarian  Vegan  Gluten friendly  Low carbon\*

## Nibbles


Nocellara olives 

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


Smoked almonds 


## Starters

Prawn lollipops  
Prawn crackers & gochujang sauce


Spiced cauliflower bites   
Zhoug vegan mayonnaise

Sweet duck steamed bao buns  
Hoisin mayonnaise


Grilled chicken skewers   
Ssamjang mayonnaise, Korean chilli,  
sesame & honey glaze


Butternut squash soup   
Coconut yoghurt  
& wheat-free sourdough


## Mains

Roast chicken breast   
Celeriac purée, wild mushroom & spinach

Roasted salmon   
Mussels, samphire & cream sauce

Cornish roast cod   
Creamed leeks & girolles

Burrata & truffle tortelloni   
Cream, vegetarian parmesan,  
baby spinach & seeds

Roast butternut squash   
Sumac, vegan superstraccia cheese,  
pomegranate, harissa & mint

Sirloin steak  
8oz 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   
Vegetarian Grana Padano • 4.95


Broccoli   
Flaked almonds, lemon & chilli • 5.50

Halloumi sticks   
Za'atar seasoning & chipotle mayonnaise • 5.95


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add on more delicious sides*

## Desserts

Chocolate opera cake   
Pistachio & chantilly cream

Chocolate brownie   
Salted caramel fudge & vanilla cream

Tiramisu   
*Served tableside by your waiter*

Apple & winter  
berry crumble   
Custard

Sticky toffee  
ginger pudding   
Salted caramel ice cream



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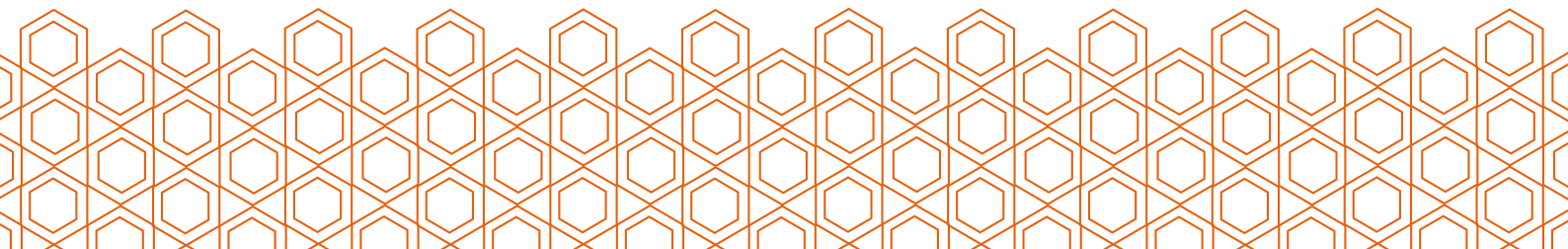
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# Set Menus

*by* DRAKE & MORGAN

**D&M**  
AW.24

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