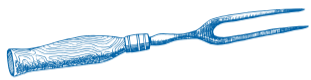


Food



While you wait

- Nocellara olives 3.75
- Padron peppers 4.25
- Smoked almonds 3.75
- Tortano bread 3.95
Olive oil & balsamic
- Sourdough to share 5.50
Salted English butter



Grill

- Half jerk chicken 12.95
Pimenton butter
- Lamb chops 12.95**
Mint sauce
- Chargrilled cauliflower heart 11.95
Spiced confit onions, brown butter, watercress, maple syrup & hazelnut dukkah
- Sea trout 13.95**
Buttered samphire & salsa verde
- Sea bass 14.95**
Broccoli, almonds, lemon & caper butter
- Hake 12.95**
Orange, rocket & tarragon mayo
- Sirloin steak 15.95**
British beef, 8oz
- Rib-eye steak 17.95**
British beef, 10oz

ADD peppercorn sauce or Béarnaise sauce 2.95

Sweet sips

Fancy a liquid dessert? These gorgeous pudding cocktails are the perfect after dinner sip.

- Espresso martini 7.95**
Ketel One vodka, Kahlua coffee liqueur, espresso & sugar
- Crème brûlée martini 7.95**
Bulleit bourbon, Golden Falernum, homemade vanilla syrup, cream & egg
- Choc brownie martini 7.95**
Ketel One vodka, crème de cacao, hazelnut milk, brownie syrup & chocolate bitters
- After eight martini 7.95**
Ketel One vodka, Briottet crème de menthe, Cadbury's drinking chocolate & mint

To start or to share

- Chicken wings 6.95**
Maple, ale & chilli glaze
- Crayfish cocktail 6.95**
Granny Smith apple, buckwheat blinis
- Fish taco(s) 5.95/7.95**
Lime-cured cod, tomato salsa, guacamole & pickled red cabbage
- Burrata 6.95**
Rocket, orange & warm fig
- Smoked beef brisket croquettes 6.95**
Black garlic aioli
- Roasted rainbow carrots 6.95**
Black quinoa, baby spinach & pomegranate molasses
- Gorgonzola & pickled chicory 6.95**
Honey, nashi pear & toasted seeds
- Tempura squid 6.95**
Squid ink mayonnaise

Burgers & sandwiches

All of our burgers & sandwiches are available skinny or gluten free & are served with chips.

- Cheeseburger 12.95**
7oz British beef, cheddar, lettuce, tomato & mayonnaise
- Buttermilk chicken burger 12.75**
Chipotle mayonnaise
- Sweet potato & spring onion burger 12.50**
Harissa & crème fraîche
- Sirloin steak sandwich 14.75**
Horseradish, mayonnaise & truffle oil dressing
- Halloumi burger 12.50**
Hummus, red pepper & flat mushroom
- Wagyu burger 17.50**
Blue cheese & tomato chutney

Add bacon 1.50 Upgrade to blue cheese 1.00

Add fried egg 1.50 Add 7oz beef patty 4.95

UPGRADE your fries 1.00

Mains

- Beer-battered haddock & chips 11.95**
Tartare sauce
- Lentil dahl 11.50**
Crispy cauliflower bahji
- Honey-glazed duck breast 15.95**
Charred hispi cabbage, black radish & five spice sauce
- Crab linguini 12.50**
Chilli, mango, charred corn & crispy brown butter onions
- Beetroot risotto 10.95**
Braised baby fennel, asparagus & pickled onion petals
- Roast & raw beets 11.50**
Quinoa, shimeji mushroom, yuzu & smoked tofu

Puds

- Chocolate brownie 6.50**
Vanilla ice cream
- Toffee-roasted pineapple 7.50**
Passion fruit sorbet
- Strawberry soup 6.50**
Whipped mascarpone & roasted black pepper strawberries
- Refined carrot cake 6.50**
Chocolate soil, orange gel & iced tea granita
- Salted caramel plum sundae 8.50**

Afternoon tea

Freshly baked scone with clotted cream & jam or toasted crumpets with butter & preserves. Includes a choice of teas, coffees or infusions.

Gluten-free scones available.

6.95

Speak to a member of our lovely team to book the full D&M afternoon tea experience

16.95

Salads

- Cherry 10.45**
Cherry tomatoes, orange, fennel, macadamia nuts & coriander
- Baby beetroot 10.45**
Broad beans, goat's curd & hazelnuts
- Kohlrabi 10.45**
Watermelon, tofu, mangetout & candied walnuts

ADD chicken or halloumi 2.50

ADD prawns 3.50



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 10.95**
Cowboy, Louisiana & Roman



Sides

- Tempura-fried courgettes 3.50**
Grated parmesan
- Kohlrabi coleslaw 3.50**
Toasted pumpkin seeds
- Cavolo nero gratin 5.00**
Blue cheese
- Onion rings 3.25**
- Garlic-roasted new potatoes 4.00**
Seaweed mayonnaise
- Rocket salad with Parmesan 3.95**



D&M recommends

Vegetarian Vegan

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.

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Drake & Morgan King's Cross

Wine

Ask a member of our lovely team if you would like to try a splash of any of our wines.

Rosé

	175ml	250ml	Bottle	Magnum		175ml	250ml	Bottle
La Brouette Rose, Plaimont, 2015 Cabernet Sauvignon IGP Cotes de Gascogne, France	5.75	7.70	19.95		Source Gabriel Rose, 2016 Grenache Côtes de Provence, France	7.70	9.95	29.50
Pinot Grigio Rose, Montevento Veneto, Italy A fresh, well balanced and fruity wine with elegant, floral notes and hints of pear and apricot.	6.30	8.30	23.95		Merlot Rose Eradus, 2014 Gisborne, New Zealand	9.60	11.30	36.95
Domaine Montrrose, Rosé, 2016 Grenache/Syrah IGP Côtes de Thongue	6.95	9.00	26.50	55.00				

White

	175ml	250ml	bottle
Discovery Pecorino, Poggio Anima Gabriel, 2016 Terre del Chieti IGT, Italy	6.75	8.75	25.50
Terre de Lumiere Viognier, 2016 Languedoc-Roussillon, France	6.85	8.85	25.95
Incantesimo Falanghina, 2016 Campania, Italy A vibrant wine with plenty of richness and elegant citrus fruit.	7.95	9.95	29.95
Le Faite Blanc, 2013 Petit/Gros Manseng Gascony, France			45.95
Dry, crisp & refreshing Long Beach, Chenin Blanc, 2017 Robertson, South Africa	5.75	7.70	19.95
Pinot Grigio, Brume di Monte, 2016 Trentino, Italy	5.95	7.95	22.25
Ochagavia, Silvestre, Sauvignon Blanc, 2017 Valle central, Chile Intense citrus aromas and soft tropical notes of pineapple and mango. Fresh with lively acidity and a long finish.	6.50	8.60	24.95
Picpoul de Pinet, 2016 Languedoc-Roussillon, France	6.95	9.00	26.95
Roero Arneis, Cascina Ghercina Piedmont, Italy			31.95
Rich, fuller bodied Mâcon Uchizy, 2016 Chardonnay Burgundy, France Delicate, precise, with the Chardonnay fruit given full expression. This is easily one of the best value Mâcons in the market.	7.75	9.80	28.95
Pazo La Maza Albarino, 2016 Rias Baixas, Spain	7.95	9.95	29.95
Gavi di Gavi Antonio & Raimondo, 2016 Cortese Piedmont, Italy	7.95	9.95	29.95
Chablis, Vincent Dampit, 2016 Chardonnay Burgundy, France	9.60	11.30	36.95
Pouilly-Fuisse Domaine Dominique Cornin, 2016 Chardonnay Burgundy, France			44.95

Aromatic, dry whites

Ana Sauvignon, 2016 Marlborough, New Zealand Zesty and fresh with lemongrass, gooseberry flavours and refreshing citric acidity	7.95	9.95	29.95
Torrentes, Finca La Florencia, La Rioja, 2015 Mendoza, Argentina	8.50	10.95	30.95
Homer Riesling, 2015 Marlborough, New Zealand			31.50
Sancerre, Domaine de Nozay, 2016 Sauvignon Blanc Loire Valley, France			36.95
Cloudy Bay, Sauvignon Blanc, 2017 Marlborough, New Zealand			56.95

Champagne & sparkling

	125ml	bottle		125ml	bottle
Prosecco Spumante Cecilia Beretta (NV) Giera Veneto, Italy	6.50	29.50	Bollinger, Special Cuvée, Brut (NV) Chardonnay/Pinot Noir Ay, France		79.95
Rosato Spumante Cecilia Beretta (NV) Giera & Raboso Veneto, Italy	6.95	31.50	Laurent Perrier, Brut, Rosé (NV) Chardonnay/Pinot Noir Tours-sur-marne, France		89.95
Chapel Down, Brut (NV) Chardonnay/Pinot Noir Kent, England	7.95	37.95	Pommery, Grand Cru, Vintage, 2006 Chardonnay / Pinot Noir Reims, France		89.95
Justerini & Brooks, Sarcey, Brut, Champagne, Private Cuvée (NV) Chardonnay/Pinot Noir Epernay, France	8.95	42.95	Ruinart, Blanc de Blanc (NV) Chardonnay Reims, France		95.00
Pommery, Brut Royal (NV) Chardonnay/Pinot Noir/Pinot Meunier Reims, France	9.95	54.95	Dom Pérignon, Brut Pinot Noir, Chardonnay and Pinot Meunier Epernay, France		175.00
Veuve Clicquot, Yellow Label (NV) Chardonnay/Pinot Noir Reims, France	12.50	64.95			

Stairway to heaven

From the ancient variety Aligoté to the village wine of Pouilly-Fuissé to the hallowed vineyards of Meursault and Puligny Montrachet, we have chosen four Burgundian gems from four brilliant producers to delight and inspire you!

Bourgogne Aligoté, Joseph Drouhin, 2015 The words "finesse" and "elegance" describe Véronique Boss-Drouhin and the wines she makes. This ancient grape variety called Aligoté is no exception. Always fresh and aromatic with a lively, refreshing palate.	33.00	Meursault, Limozin, Château de Meursault, 2015 Chardonnay A wonderful, historic Domaine famed for its most fabulous cellars. This elegant wine has a stony nose of pears and apricots. It is delicate and generous on the palate with a crisp mineral element. A wine of great balance and a delicate, long finish.	70.00
Pouilly-Fuissé, Tradition, Domaine des Vieilles Pierres, 2015 Chardonnay Talented grower Jean-Jacques Litaud produces this opulent, rich and full-bodied wine. Aromas and flavours of tropical fruits, butter and acacia. Great clarity of flavour and a distinct mineral element that gives this wine a little edge and lift.	50.00	Puligny Montrachet, Les Referts, 1er Cru, Bachelet Monnot, 2015 Chardonnay In January 2005, two budding young wine makers, brothers Marc and Alexandre Bachelet, set up this amazing Domaine. This delicious wine is absolutely singing with scented ripe fruit and floral notes, silky and seductive ripe nectarine and peach characteristics. Fruity, suave and elegant, this is a real charmer.	100.00

Red

	175ml	250ml	bottle		175ml	250ml	bottle
Light, fruity reds Fleur de Vigne, Barton & Guestier Grenache / Merlot Vin de France	5.75	7.70	19.95	Rioja, Altos de Baroja, 2015 Tempranillo Rioja, Spain	7.75	9.80	28.95
Merlot, St Esteve, 2017 Languedoc-Roussillon, France	5.75	7.70	19.95	Pencarrow, Pinot Noir, Martinborough, 2015 Martinborough, New Zealand	7.95	10.95	32.95
Marques de La Musa Carinena, 2017 Tempranillo Carinena, Spain	5.95	7.95	22.95	Chianti Classico Terre di Prenzano, 2015 Sangiovese Tuscany, Italy			39.95
Pinot Noir Reserva Vina Mar 2015 Casablanca, Chile Purity and freshness are the keyword for this spicy Pinot Noir from Casablanca in Chile.			29.95	Full flavoured & intense reds Kirstenbosch Cabernet Sauvignon, 2015 Paarl, South Africa A rich, weighty palate, concentrated and layered in its extraction and structure.	7.50	9.50	27.95
Fleurie Grand-Pre Domaine Lathuiliere Gravallon, 2016 Gamay Beaujolais, France Pure and fresh, this Fleurie shows juicy cherry fruit combined with delicate but impressive structure.			35.95	Intipalka Syrah Vinas Queirolo, 2016 Ica valley, Peru	7.75	9.80	28.95
Bourgogne, Rouge, Laforet, Joseph Drouhin, 2015 Pinot Noir Burgundy, France			39.95	Malbec Ruca Malen, 2015 Mendoza, Argentina A premium example from a boutique winery of Argentina's signature Malbec grape.			36.95
Medium bodied, juicy & supple Cabernet Sauvignon de Saissac, 2017 Languedoc-Roussillon, France	5.95	7.95	22.25	Rioja Reserva Belezos, 2011 Tempranillo Rioja, Spain	11.20	13.30	38.95
Carmenere, Casa Felipe, 2017 Valle Central, Chile	5.95	7.95	22.95	Discovery Syrah Elephant Hill, 2014 Hawkes Bay, New Zealand Seductive black fruit, cracked pepper and spice. An elegant, rather than powerful Syrah, more in common with the Northern Rhône than the New World.			49.95
Cabernet Sauvignon Reserve Barton & Guestier, 2016 Vin de Pays, France	6.50	8.60	24.95	Mercurey, Les Mauvarenes, Faiveley, 2015 Pinot Noir Côtes de Nuits, France			49.95
Malbec, Chamuyo, 2016 Mendoza, Argentina	6.95	9.00	26.95	Psi Bodegas y Vinedos Alnardo, 2015 Tempranillo Ribero del Duero, Spain			59.95
Montepulciano, Roccastella, 2016 Abruzzo, Italy Lovely perfumed fruit and freshness as well as body, a combination that will always give pleasure.	7.50	9.50	27.95	Monthélie, Sur la Velle, 1er Cru, Eric de Suremain, 2001 Pinot Noir Côtes d'Or, France			79.95

D&M recommends Organic Biodynamic

All wines are subject to availability, some vintages may differ from those listed

Pennies!
The digital charity box

MAGGIE'S

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).