



Menu

£55 per person


Nibbles


Enjoy a selection
for the table:

Nocellara olives 
296 kcal

Baked sourdough 
Butter, olive oil
& balsamic 761 kcal


Starters

Scorched mackerel 
Marinated tomatoes
& basil emulsion 621 kcal


**British
heritage tomatoes** 
Burrata, toasted buckwheat
& wild fennel 267 kcal


Black pudding Scotch egg
Piccalilli 590 kcal

Salt & pepper squid
Lemon mayonnaise 677 kcal

Tempura samphire 
Chimichurri aioli 679 kcal

Mains


Spring lamb 
Grilled lamb rump, charred
artichokes & mint relish 561 kcal

ChalkStream® trout 
Samphire, peas, Jersey Royals,
mint, radish & vinaigrette 459 kcal


Pork T-bone
Salsa verde, white beans in
a creamy mustard sauce 1031 kcal


English pea & shallot tortellini 
THIS™ Isn't Bacon, "feta" & "parmesan" 1115 kcal

Sirloin steak
8oz 21-day Himalayan salt-aged
British beef, chips & watercress 1164 kcal


Waldorf salad 
Bitter leaves, grapes, walnuts, apple, THIS™ Isn't
Bacon, celeriac & a vegan mayo dressing 531 kcal

Desserts

Chocolate brownie 
Vanilla ice cream 610 kcal

Blueberry cheesecake sundae 
Blueberry ripple ice cream, sweetened cream
cheese, blueberry compote & biscuit crumb 622 kcal

Sticky toffee pudding 
Salted caramel ice cream 993 kcal

Strawberry & elderflower Eton mess 
Strawberries, elderflower cordial,
vegan meringue & whipped cream 603 kcal

To finish

Your choice of tea or coffee

Why not pre-order some wine?




For £15pp

Enjoy a glass of prosecco & half a bottle of Sanziana Rosé
Recas Cramele, Long Beach, Chenin Blanc or Barton &
Guestier, Fleur de Vigne.

For £25pp

Enjoy a glass of Crémant & half a bottle of Source Gabriel
Rosé, Picpoul de Pinet or Altos de Baroja Rioja Joven.

drakeandmorgan.co.uk

 Vegan  Vegetarian  Gluten friendly

