Menu C

Nibbles

Enjoy a selection for the table:

Nocellara olives **1 b**

Baked sourdough Butter, olive oil & balsamic 761 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

Before you order your food and drinks, please speak to our staff if you have an allergy or intolerance. Despite efforts to prevent crosscontamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens. Please note that according to the NHS, the recommended daily calorie intake is 2,000 calories a day for women and 2,500 for men. 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.

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•• £55 per person

Starters

Scorched mackerel Arrinated 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

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 5 b 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.

🁏 Vegan 🔪 Vegetarian 👂 Gluten friendly