

All Day Food

 Vegetarian  Vegan  Gluten friendly  Low carbon*

Nibbles


Nocellera olives   • 4.50

Smoked almonds   • 4.50

Padron peppers • 4.95

"Wildfarmed Flour"
baked sourdough   • 4.95
Salted butter, balsamic & olive oil

Small plates

Spiced cauliflower bites  • 8.95
Zhoug vegan mayonnaise

Grilled chicken skewers  • 9.50
Hot honey & flaked almonds

British "calamari" • 9.75
Furikake seasoning
& chipotle mayonnaise

Sharers

Napoli flatbread  • 13.95
Sundried tomatoes, vegan superstraccia
cheese, red onion & rocket

Duck flatbread • 16.95
Hoisin, cucumber, Asian vegetables & sesame

British charcuterie board • 24.95
Suffolk chorizo, Suffolk coppa,
Suffolk rosemary salami, Quicke's
mature cheddar, apple & fig chutney

Salads

Winter rainbow bowl    • 15.95
Vegan superstraccia cheese, avocado,
roasted squash, hummus, mixed
seeds, buckwheat, sauerkraut,
pickled carrot & puffed rice

Add to your salad

Grilled halloumi  • 2.50

Grilled chicken breast • 3.95

Crispy duck salad • 16.95
Asian vegetables, beansprouts,
red onion, wonton, peanuts,
sesame & hoisin

Vegan "shrimp"  • 3.95

Salmon • 4.95

Fries & tatties

Chips • 4.85

Roman fries • 5.50
Parmesan, truffle & rosemary

Roasted purple potatoes   • 4.95

Sweet potato fries • 5.50

Trio of fries • 14.95
Chips, sweet potato & Roman fries

Sides

Onion rings • 4.50

Tomato salad   • 4.95
Red onion, basil, olive oil & balsamic




Rocket salad   • 4.95
Vegetarian Grana Padano

Broccoli   • 5.50
Flaked almonds, lemon & chilli

Halloumi sticks • 5.50
Za'atar seasoning & chipotle mayonnaise

Chef's favourites

This season's delicious specials


Wild mushroom risotto    • 15.95
Crispy enoki & vegetarian
parmesan cream

Sirloin steak • 29.95
8oz 21-day Himalayan salt-aged
British beef & chips

Add to your steak

Béarnaise, peppercorn or blue cheese sauce • 2.95

Large plates

Goan curry • 16.95 / 17.95
Basmati rice & "Wildfarmed Flour" flatbread
With: silken tofu   / grilled chicken

Chicken breast  • 17.95
Celeriac purée, wild mushrooms & spinach

Fish & chips • 17.95
Beer batter, mushy peas & tartare sauce

Cornish cod  • 19.95
Lemon & herb crust, winter greens,
lemon & wine cream sauce

Salmon fillet  • 19.95
Saffron sauce & roasted purple potatoes

Burgers & sandwiches

*Most of our burgers & sandwiches are available skinny.
Gluten-friendly buns are also available. Please ask for details.*

Fish finger sandwich • 16.50
Tartare sauce & chips

Buttermilk chicken burger • 17.50
Chipotle mayonnaise & chips

Add to your burger

Upgrade to blue cheese • 1.50

Bacon • 2.50

Vegan cheese  • 2.50

Cheeseburger • 17.50
7oz British beef, Applewood cheese,
lettuce, tomato, mayonnaise & chips

'Simplicity' burger  • 17.95
Applewood vegan cheese & a tomato salad

'THIS' Isn't Bacon'  • 4.00

7oz beef patty • 4.95

Puds

A selection of ice creams & sorbets are available, please ask for today's seasonal flavours

Apple & winter
berry crumble  • 7.95
Vegan vanilla ice cream

Chocolate brownie  • 8.00
Vanilla ice cream

Cosmic chocolate
bombe   • 9.95
Vanilla chocolate mousse, soft
nougat & miso caramel hot sauce



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 to find out more.

Drinks

🌿 Organic 🍷 Vegan

D&M classics & twists

Classic Mojito 🍹 • 11.95

Havana Club rum, mint, lime & sugar

Mango Tepache Mojito 🍹 • 11.95

Havana Club 7 rum, homemade Mexican style mango tepache, hot honey, mint, sugar & soda

Classic Margarita 🍹 • 11.95

Patrón tequila, Cointreau, lime, sugar & salt

Long Island Iced Tea 🍹 • 11.95

Olmeqa tequila, Beefeater gin, Absolut vodka, Havana Club rum, orange curacao & Coca-Cola

Negroni 🍹 • 11.95

Beefeater gin, Campari & Lillet Rouge vermouth

Discarded Old Fashioned 🍹 • 12.95

Discarded Banana rum, cinnamon, angostura & chocolate bitters *Discarded rum is made using waste banana peel!*

Spritzes

Aperol Spritz 🍹 • 11.95

Aperol, prosecco & soda

Garden Spritz 🍹 • 11.95

Beefeater gin, cucumber, elderflower, apple, mint & soda

D&M Winter Spritz 🍹 • 11.95

Beefeater gin, Hennessy cognac, spiced berries syrup, lemon juice, prosecco & lemonade

Zero proofs

Homemade Lemonade 🍹 • 4.95

Choose: Classic, Passion fruit or Raspberry

Garden Fizz 🍹 • 4.95

Basil, blackberries, raspberries, lemon, soda & agave

Mead in Heaven 🍹 • 10.95

Honey syrup, chestnut, jabuticaba purée, lemon juice & non-alcoholic sparkling wine

Coastal Fizz 🍹 • 9.95

Pentire Coastal 0% Aperitif, tonic & alcohol-free sparkling spumante

Coffee & hot chocolate

Espresso • 2.75

Double up • 3.50

Macchiato • 3.00

Double up • 3.75

Cortado • 3.00

Americano • 3.50

Flat white • 3.75

Cappuccino • 3.75

Mocha • 3.75

Latte • 3.75

Classic hot chocolate • 3.75

Add Vanilla or hazelnut syrup • 0.55

Oat, almond & soy milk available • 0.40

Tea & infusions

Breakfast tea • 3.50

Fresh mint tea • 3.50

Imperial Earl Grey,

China Green

Gunpowder,

Peppermint or

Red berry tea • 3.50

🌟 Cosmic cocktails 🌟

This season, we're looking up to the sky & celebrating stars! Our galaxy of sparkling specials are all created by Drake & Morgan mixologists.

Nebula Fizz 🍹 • 12.50

Sapling vodka, blue curacao, jabuticaba purée, apple juice, lime & chocolate foam

Black Hole 🍹 • 12.50

Del Maguey Vida mezc, tangerine purée, lime juice & a galaxy shimmer

Arabian Nights 🍹 • 12.50

Marrakech gin, Cointreau, Berbere spice syrup & lemon juice

Martinis

Espresso Martini 🍹 • 12.50

Grey Goose vodka, cold brew espresso, FAIR café liqueur & sugar syrup

Porn Star Martini 🍹 • 12.50

Absolut Vanilla vodka, passion fruit purée, sugar syrup, served with a shot of prosecco

Porn Star Martini Royale 🍹 • 12.95

Absolut Vanilla vodka, passion fruit champagne foam & vanilla gold spray

Bottled beers & ciders

Craft beers

Big Smoke Brew Co. Helles Lager 4.7% ABV

Big Smoke Brew Co. Electric Eye IPA 5% ABV

World beers

Peroni Stile Capri 4.2% ABV

London Pride 4.7% ABV

Peroni Nastro Azzurro 5% ABV

Peroni Nastro Azzurro Gluten-free 5% ABV

Asahi Super Dry 5% ABV

Low & no beers

Peroni Nastro Azzurro 0.0% 0% ABV

Asahi Super Dry 0.0% 0% ABV

UNLTD IPA 0.5% ABV *13 calories, vegan & gluten free*

Ciders

Aspall Apple Cyder 330ml, 5.5% ABV

The Taunton Cider Co. First Press Medium 500ml, 4% ABV

The Taunton Cider Co. English Red Berry 500ml, 4.3% ABV

Vintages subject to change. Please speak to a member of our lovely team for wine recommendations

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Wine

Sparkling wine & champagne

White & rosé

125ml Bottle

Prosecco DOC Spumante Extra Dry, Luca Botter (NV) 7.95 39.95

Veneto, Italy

Oddbird Alcohol-Free Spumante 5.50 32.50

Veneto, Italy

Tissot-Maire Blanc de Blancs Crémant du Jura Brut (NV) 8.50 44.95

Jura, France

Rodier Père et Fils Brut Reserve Champagne, Maison Burtin (NV) 9.95 49.95

Épernay, France

English bubbles

125ml Bottle

LiveLoveLaugh Sparkling Pinot Gris, Yotes Court (NV) 9.95 49.95

Kent, England

Harrow & Hope Brut Reserve (NV) 10.95 52.95

Buckinghamshire, England

White

Dry & refreshing

175ml 250ml Bottle

Valdemilanos Viura Chardonnay, 2022 6.25 8.50 25.50

Campo de Borja, Spain

Floralba Pinot Grigio, 2022 6.95 8.95 26.95

Venezia, Italy

Fruity & dry

175ml 250ml Bottle

Chemin De La Serre By Drake & Morgan, Marsanne Voignier, 2022 7.95 9.95 28.95

Languedoc-Roussillon, France

Miron Del Mar, Sauvignon Blanc, 2022 7.95 9.95 28.95

Central Valley, Chile

Rich & full-bodied

175ml 250ml Bottle

Corney & Barrow White Burgundy Maison Auvigue, 2021 10.95 12.95 38.95

Burgundy, France

Red

Light & fruity

175ml 250ml Bottle

Viña Temprana 'Old Vines Garnacha', 2022 6.25 8.50 25.50

Campo de Borja, Spain

Sanziana Pinot Noir, Cramele Recas, 2021/22 6.95 8.95 26.95

Banat, Romania

Klein Kasteelberg Grenache Noir Mourvedre, 2021 7.95 9.95 28.95

Swartland, South Africa

Los Camachos Pinot Noir Vinedos Marchigue, 2021 8.95 10.95 32.95

Colchagua Valley, Chile

Medium bodied

175ml 250ml Bottle

Chemin De La Serre By Drake & Morgan, Carignan Vieilles Vignes, 2022 7.95 9.95 29.95

Languedoc-Roussillon, France

Tempranillo Crianza, Bodegas Ochoa, 2020 9.95 11.95 34.95

Navarra, Spain

Malbec, Domaine Bousquet, 2022 9.95 11.95 34.95

Mendoza, Argentina

Full flavoured

175ml 250ml Bottle

Mucchietto IGT Primitivo del Salento, 2021 9.95 11.95 34.95

Puglia, Italy

Corney & Barrow Company Reserve Claret Maison Sichel, 2018/19 10.95 12.95 38.95

Bordeaux, France

Rosé wine

175ml 250ml Bottle

Sanziana Rosé Cramele Recas, 2021/22 6.50 8.50 26.95

Banat, Romania

Indesio Pinot Grigio Rosé, IGT delle Venezie, 2022 7.95 9.95 28.95

Veneto, Italy

Source Gabriel Rosé, AOC Côtes de Provence, 2021/22 8.95 10.95 32.95

Provence, France

Orange

Bottle

Naranjo Torontel, Maturana Wines, 2019 37.95

Maule, Chile