

# 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

Beetroot falafel  • 7.95  
 Hummus, pomegranate,  
 chipotle mayonnaise & puffed rice  
 Butternut squash soup  • 7.95  
 Coconut yoghurt & wheat  
 free sourdough croutons  
 "Shrimp" lollipops  • 8.75  
 Vegan shrimp & sweet chilli dipping sauce  
 Chorizo Scotch egg • 8.75  
 Chipotle mayonnaise  
 Burnt end pork bites • 8.95  
 Breaded BBQ pork & chipotle mayonnaise

Spiced cauliflower bites  • 8.95  
 Zhoug vegan mayonnaise  
 Grilled chicken skewers  • 9.50  
 Hot honey & flaked almonds  
 Grilled radicchio salad  • 9.95  
 Confit tomato, vegan superstraccia  
 cheese & hazelnuts  
 British "calamari" • 9.75  
 Furikake seasoning  
 & chipotle mayonnaise  
 Salt & pepper scampi • 9.95  
 Lemon mayonnaise

## Sharers

Napoli flatbread  • 13.95  
 Sundried tomatoes, vegan superstraccia  
 cheese, red onion & rocket  
 Mezze board  • 22.95  
 Vegan superstraccia cheese, hummus,  
 sundried tomatoes, gluten-friendly  
 flatbread, marinated beets & aubergine

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

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

**Add to your salad** .....

Grilled halloumi  • 2.50  
 Grilled chicken breast • 3.95  
 Vegan "shrimp"  • 3.95  
 Salmon • 4.95



## Fries & tatties


Chips • 4.85  
 Mashed potato  • 4.50  
 Roman fries • 5.50  
 Parmesan, truffle & rosemary  
 Roasted purple potatoes  • 4.95

Sweet potato fries • 5.50  
 Buffalo fries • 5.50  
 Trio of fries • 14.95  
 Chips, sweet potato & Roman fries


## Chef's favourites

*This season's delicious specials*

Wild mushroom risotto  • 15.95  
 Crispy enoki & vegetarian parmesan cream  
 Slow roast jerk pork belly  • 16.95  
 Mango salsa & greens

12-hour braised ox cheek  • 23.95  
 Truffle mash, watercress velouté  
 & winter cabbage

## Large plates

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

Stargazy fish pie • 16.95  
 Cheddar mash crust

Chicken & chestnut  
 mushroom pie • 17.50  
 Mashed potato & jus

Chicken breast  • 17.95  
 Celeriac purée, wild mushrooms & spinach

Superstraccia &  
 'Nduja tortellini  • 17.95  
 Vegan superstraccia cheese,  
 vegan 'nduja, pumpkin velouté,  
 baby spinach & seeds

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  
*For every one of these dishes sold, 50p will  
 go to our amazing brand charity, Maggie's\*\*,  
 who support people affected by cancer*

Flash grilled minute steak • 19.95  
 Chips & Béarnaise sauce

Rump steak • 24.95  
 7oz 21-day Himalayan salt-aged  
 British beef & chips

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

Chateaubriand • 64.95 *for 2 people*  
 18oz 21-day Himalayan salt-aged  
 British beef, chips & Béarnaise sauce

**Add to your steak** .....

Béarnaise, peppercorn *or* blue cheese sauce • 2.95

## 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

Club sandwich • 17.95  
 Chicken breast, bacon, fried egg,  
 lettuce, chilli jam & mayonnaise

Buttermilk chicken burger • 17.50  
 Chipotle mayonnaise & chips

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

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

**Add to your burger** .....

Upgrade to blue cheese • 1.50  
 Bacon • 2.50  
 Vegan cheese  • 2.50  
 'THIS' Isn't Bacon'  • 4.00  
 7oz beef patty • 4.95

## 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



**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.*

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. SC024414) and 10% goes to Pennies (registered charity no. 1122489).



\*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.









# Wine

 Vegan  Organic











## Sparkling wine & champagne

<i>White &amp; rosé</i>	125ml	Bottle
Prosecco DOC Spumante Extra Dry, Luca Botter (NV) Veneto, Italy	7.95	39.95
<i>Oddbird Alcohol-Free Spumante</i> Veneto, Italy	5.50	32.50
Prosecco Rosé DOC Treviso Le Colture Millesimato (NV) 	8.50	42.95
Tissot-Maire Blanc de Blancs Crémant du Jura Brut (NV) 	8.50	44.95
Rodier Père et Fils Brut Reserve Champagne, Maison Burtin (NV) 	9.95	49.95
Laurent Perrier La Cuvée (NV) 	13.95	75.00
Veuve Clicquot, Yellow Label (NV) 		85.00
Laurent Perrier, Cuvée Rosé (NV) 		110.00
<i>English bubbles</i>	125ml	Bottle
LiveLoveLaugh Sparkling Pinot Gris, Yotes Court (NV) 	9.95	49.95
Harrow & Hope Brut Reserve (NV) 	10.95	52.95
Harrow & Hope Brut Rosé (NV) 		59.95

## White wine

<i>Dry &amp; refreshing</i>	175ml	250ml	Bottle
Valdemilanos Viura Chardonnay, 2022 	6.25	8.50	25.50
Floralba Pinot Grigio, 2022 	6.95	8.95	26.95
Trajarinho Vinho Verde, Adegas de Moncao, 2022 Minho, Portugal	8.95	10.95	32.95
Gavi di Gavi, Fratelli Antonio & Raimondo, 2021 	9.50	11.50	34.95
Sancerre Domaine de la Grande Maison Chaumeau-Balland, 2021 Loire Valley, France			43.95
<i>Fruity &amp; dry</i>	175ml	250ml	Bottle
Chemin De La Serre By Drake & Morgan, Marsanne Voignier, 2022 Languedoc-Roussillon, France	7.95	9.95	28.95
Miron Del Mar, Sauvignon Blanc, 2022 Central Valley, Chile	7.95	9.95	28.95
Picpoul de Pinet, La Viste, Coteaux de Languedoc, 2022 	8.95	10.95	32.95
Mount Brown Estates, Sauvignon Blanc, 2022 	9.95	11.95	36.95
<i>Rich &amp; full-bodied</i>	175ml	250ml	Bottle
Corney & Barrow White Burgundy Maison Auvigue, 2021 	10.95	12.95	38.95
On the Nod, Yotes Court Bacchus, 2021/22 	10.95	12.95	38.95
Chablis Domaine Vincent Damp, 2021 			45.95



## Red wine

<i>Light &amp; fruity</i>	175ml	250ml	Bottle
Viña Temprana 'Old Vines Garnacha', 2022 	6.25	8.50	25.50
Sanziana Pinot Noir, Cramele Recas, 2021/22 	6.95	8.95	26.95
Klein Kasteelberg Grenache Noir Mourvedre, 2021 	7.95	9.95	28.95
Los Camachos Pinot Noir Vinedos Marchigue, 2021 	8.95	10.95	32.95
<i>Medium bodied</i>	175ml	250ml	Bottle
Chemin De La Serre By Drake & Morgan, Carignan Vieilles Vignes, 2022 	7.95	9.95	29.95
Tempranillo Crianza, Bodegas Ochoa, 2020 	9.95	11.95	34.95
Malbec, Domaine Bousquet, 2022 	9.95	11.95	34.95
Double Trouble Shiraz Cabernet, Barossa Boy, 2019 			45.95
<i>Full flavoured</i>	175ml	250ml	Bottle
Mucchietto IGT Primitivo del Salento, 2021 Puglia, Italy	9.95	11.95	34.95
Corney & Barrow Company Reserve Claret Maison Sichel, 2018/19 Bordeaux, France	10.95	12.95	38.95
Rioja Reserva Belezos, Bodegas Zugober, 2016 			45.95
Moulin-à-vent Coeur de Terroirs Vieilles Vignes Domaine Labruyere, 2019 			54.95

## Rosé wine

	175ml	250ml	Bottle
Sanziana Rosé Cramele Recas, 2021/22 	6.50	8.50	26.95
Indesio Pinot Grigio Rosé, IGT delle Venezie, 2022 	7.95	9.95	28.95
Source Gabriel Rosé, AOC Côtes de Provence, 2021/22 	8.95	10.95	32.95
<i>Orange</i>			Bottle
Naranjo Torontel, Maturana Wines, 2019 			37.95

## Magnums

	1.5L Bottle
Pianer Prosecco DOCG Le Colture Extra Dry (NV) 	79.95
Malbec Bodega Ruca Malen 2017/19 	79.95

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

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