Menu A

£27.50 per person

Starters

Salt & pepper squid Lemon mayonnaise 677 kcal

Indian spiced chicken skewers

Malai curry sauce 413 kcal

"Shrimp" lollipops "

Vegan shrimp, sweet chilli & soy 548 kcal

Baked aubergine dip **

Sourdough wafers 970 kcal

Mains

Fish & chips

Beer batter, mushy peas & tartare sauce

English pea & shallot tortellini [™]
THIS™ Isn't Bacon, "feta" & "parmesan"

THIS™ Isn't Bacon, "feta" & "parmesa" 1115 kcal

"Symplicity" burger "O Applewood "cheese," vegan bun & a tomato salad 1124 kcal

Cheeseburger

7oz British beef, Applewood cheese, lettuce, tomato, mayonnaise & chips 1966 kcal

Chicken Kyiv

Peas, broad beans, petit onions & velouté

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. 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.

drakeandmorgan.co.uk

Desserts

Chocolate brownie

Vanilla ice cream 610 kcal

Strawberry & elderflower Eton mess 🍎 🖟

Strawberries, elderflower cordial, vegan meringue & whipped cream 603 kcal

Raspberry sorbet

Toasted sesame wafers 186 kcal

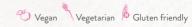
Why not pre-order some wine?

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.





Menu 1/3

£37.50 per person

Nibbles

Enjoy a selection for the table:

Nocellara olives *

Baked sourdough Butter, olive oil & balsamic 761 kcal

Starters

Salt & pepper squid Lemon mayonnaise 677 kcal

Indian spiced chicken skewers

Malai curry sauce 413 kcal

Baked aubergine dip * Sourdough wafers 970 kcal

"Shrimp" lollipops " Vegan shrimp, sweet chilli & soy

Tomato & mozzarella arancini

Arrabbiata sauce 394 kcal

Mains

ChalkStream® trout

Samphire, peas, Jersey Royals, mint, radish & vinaigrette 459 kcal

Chicken Kyiv

Peas, broad beans, petit onions & velouté 1130 kcal

'Symplicity' burger * Applewood "cheese," vegan bun & a tomato salad 1124 kcal

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

Cheeseburger

7oz British beef, Applewood cheese, lettuce, tomato, mayonnaise & chips 1966 kcal

Sirloin steak

8oz 21-day Himalayan salt-aged British beef, chips & watercress (£5 supplement) 1164 kcal

Crispy duck salad

Asian vegetables, beansprouts, red onion, wonton, peanuts, sesame & hoisin 538 kcal

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Desserts

Chocolate brownie

Vanilla ice cream 610 kcal

Sticky toffee pudding

Salted caramelice cream 993 kcal

Strawberry & elderflower Eton mess ** \$\mathcal{B}\$ Strawberries, elderflower cordial, vegan meringue & whipped cream 603 kcal

Peach & raspberry queen of puddings

Custard base topped with torched Italian meringue 463 kcal

To finish

Your choice of tea or coffee

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For £25pp

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Nibbles

Enjoy a selection for the table:

Nocellara olives *

296 kca

Baked sourdough

Butter, olive oil & balsamic 761 kcal

£55 per person

Scorched mackerel

Marinated tomatoes & basil emulsion 621 kcal

Starters

British heritage tomatoes

Burrata, toasted buckwheat & wild fennel, 267 kgal

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

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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

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