

Bottled beers & ciders

Craft beers	
Two Tribes Dream Pale Ale	🍷 4.4% ABV
Jubel Peach	🍷🍷 4% ABV
Noam Lager	5.2% ABV

Low & no beers

Peroni Nastro Azzurro	0.0% 🍷 0% ABV
Asahi Super Dry	0.0% 🍷 0% ABV
Guinness	0.0% 🍷 0% ABV
Lucky Saint	🍷 0.5% ABV
Unfiltered Lager or Hazy IPA	

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

Ciders

Aspall Apple Cyder	🍷🍷 330ml, 5.5% ABV
Cornish Orchards Cherry & Blackberry	🍷🍷 500ml, 4% ABV

Fresh juices

The Green One	🍷 7.95	The Red One	🍷 7.95
Mango, spinach & kale		Banana, blueberry, raspberry & flaxseed	

Coffee & tea

Espresso	2.95	Classic hot chocolate	4.25
Double up	3.75	Add Vanilla, caramel	0.55
Macchiato	3.25	or hazelnut syrup	
Double up	3.95	Oat, almond, coconut	0.50
Cortado	3.50	& soy milk available	
Americano	3.95	-----	
Flat white	4.25	Breakfast, Imperial	3.95
Cappuccino	4.25	Earl Grey, China Green	
Mocha	4.25	Gunpowder, Peppermint	
Latte	4.25	or Red berry tea	
Matcha latte	4.95	Fresh mint tea	3.95
Iced blackcurrant matcha latte	5.95	Lemon spice	4.50
Pumpkin spiced matcha latte	5.95	Lemongrass, ginger & chilli	
100% pure ceremonial grade, organic Matcha by PerfectTed		Doctor pepper	4.50
		Turmeric, lemon, honey & black pepper	

Warm & spiced

Irish Coffee	11.95
Jameson Black Barrel whiskey & double cream	
Cinnamon Churro Hot Chocolate	11.95
Hot chocolate, Havana spiced rum, cinnamon roll syrup & served with a churro	

Zero proofs

Homemade Lemonade	🍷 5.95
Choose Classic, Passion fruit or Raspberry	
Garden Fizz	🍷 5.95
Blackcurrant purée, raspberry, basil, lime & soda	
Crodino Spritz	🍷 7.95
Crodino alcohol-free spritz drink	
Fig Ben	🍷 9.95
Everleaf Forest, Earl Grey tea syrup and fig & orange soda	

Bar food

Nocellara olives	🍷🍷 4.75
Padron peppers	🍷🍷 4.95
Smoked almonds	🍷🍷 4.75
Fries: Choose plain fries 🍷, cowboy fries 🍷 (Honey BBQ sauce & crushed chillies) or Roman fries 🍷 (Parmesan & truffle oil)	5.95
Pigs in blankets	5.95
Roast potatoes	🍷🍷 5.95
Sweet potato falafel	🍷 9.95
Vegan yoghurt & harissa	
British calamari	9.95
Furikake seasoning & chipotle mayonnaise	
Prawn lollipops	🍷 9.95
Sweet chilli dipping sauce	
Pork bites	9.95
Chipotle mayonnaise	
Grilled chicken skewers	🍷 10.95
Tandoori seasoning	
Fable™ mushroom burger	🍷🍷🍷 17.95
Pulled shiitake mushrooms, Applewood vegan cheese & a tomato salad	
Fish finger sandwich	17.50
Tartare sauce & chips	
Buttermilk turkey burger	18.95
Chipotle mayonnaise & chips	
Add bacon & cheese fondue	4.50
Steak sandwich	19.95
Ciabatta, caramelised onions, truffle mayonnaise & chips	
Cheeseburger	19.95
Double British beef patty, burger sauce, Applewood cheese, pickled onions, gherkins, lettuce & chips	
Our burger features regenerative beef, sourced from farms that practice sustainable farming methods to restore soil health, enhance biodiversity & promote animal welfare.	
Platters & sharers	
Trio of fries	🍷 15.95
Chips, Roman fries & cowboy fries	
Mezze board	🍷🍷🍷 23.95
Sweet falafel, halloumi, hummus, babaganoush, Greek yoghurt, Rila Lutenitsa & gluten free flatbread	
Lutenitsa is a traditional Bulgarian dip, made from roasted red peppers, aubergine & tomato, produced by one of our very own D&M'ers	
British charcuterie board	25.95
Suffolk chorizo, Suffolk coppa, Suffolk rosemary salami, Quicke's mature cheddar, sourdough, apple & fig chutney	

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 £1. Every penny goes to charity: 90% goes to Maggie's (registered charity no. SCO24414) and 10% goes to Pennies (registered charity no. 1122489).

Proudly supporting

MAGGIE'S

Pennies!



Scan me to view allergen & calorie information

- 🍷 Vegan

🍷 Vegetarian

🍷 Gluten friendly

🍷 Low carbon*

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 13.5% will be added to all bills. *Our low carbon dishes have less than 0.7g CO2e per serving, and to find out more about these steps please visit us at drakeandmorgan.co.uk/change-by-drake-morgan.

Drinks

by DRAKE & MORGAN

Bubbles

<i>White & rosé</i>	<i>125ml</i>	<i>Bottle</i>
Luca Botter by JK Prosecco, DOC Extra Dry (NV) 🍷	8.25	42.95
Veneto, Italy		
Ita Prosecco Rosé, DOC Extra Dry, 2024	8.95	46.95
Veneto, Italy		
Laytons Brut Reserve (NV) 🍷	10.95	59.95
Épernay, France		
Perrier-Jouët Grand Brut (NV) 🍷	14.95	85.00
Épernay, France		
Veuve Clicquot Yellow Label (NV) 🍷		100.00
Reims, France		
Bollinger Special Cuvée (NV)		110.00
Ay, France		
Perrier-Jouët Blason Rosé (NV) 🍷		120.00
Épernay, France		
Ruinart Blanc de Blancs (NV) 🍷		140.00
Reims, France		
<i>English sparkling</i>	<i>125ml</i>	<i>Bottle</i>
Harrow & Hope Brut Reserve (NV) 🍷🍷	10.95	59.95
Buckinghamshire, England		
Harrow & Hope Brut Rosé (NV) 🍷🍷	11.45	64.95
Buckinghamshire, England		
<i>Non-alcoholic</i>		<i>Bottle</i>
Wild Idol Alcohol Free Sparkling White 🍷	6.95	34.95
Rheinhesseen, Germany		
Wild Idol Alcohol Free Sparkling Rosé 🍷	6.95	34.95
Rheinhesseen, Germany		

Red wine

<i>Light & fruity</i>	<i>175ml</i>	<i>250ml</i>	<i>Carafe</i>	<i>Bottle</i>
Valdemilanos 'Old Vines Garnacha', 2023 🍷	7.95	9.95	19.95	29.95
Campo de Borja, Spain				
Los Camachos Pinot Noir	10.95	12.95	25.95	38.95
Viñedos Marchigüe, 2022 🍷				
Colchagua Valley, Chile				
<i>Medium bodied</i>	<i>175ml</i>	<i>250ml</i>	<i>Carafe</i>	<i>Bottle</i>
Chemin De La Serre By Drake & Morgan, Carignan Vieilles Vignes, 2022/24 🍷	8.95	10.95	20.95	30.95
Languedoc-Roussillon, France				
Grandiose Merlot, 2023	8.95	10.95	20.95	30.95
Pays d'Oc, France				
Bodegas Ochoa by JK, Cabernet Sauvignon Tempranillo, 2020 🍷	10.95	12.95	25.95	38.95
Navarra, Spain				
<i>Discovered on a recent D&M innovation trip, Bodegas Ochoa is a bold, sustainable sixth-generation winery led by a visionary sister duo in Navarra.</i>				
Domaine Bousquet by JK Organic Malbec, 2023 🍷🍷	10.95	13.95	26.95	39.95
Mendoza, Argentina				
<i>Full flavoured</i>	<i>175ml</i>	<i>250ml</i>	<i>Carafe</i>	<i>Bottle</i>
La Ronciere Mayta Cabernet Sauvignon, 2022 🍷🍷	9.95	11.95	23.95	35.95
Licanten, Chile				
Mucchietto IGT Primitivo del Salento, 2022	10.95	13.95	26.95	39.95
Puglia, Italy				
Montepulciano d'Abruzzo, Piandimare, 2021	11.95	13.95	26.95	39.95
Abruzzo, Italy				
Bizoe Estalet Syrah, 2022/23 🍷🍷	13.95	15.95	30.95	49.95
Western Cape, South Africa				
<i>Silky, spiced & bursting with red berries, a South African hidden gem!</i>				
Chateaufneuf du Pape Vieux Chemin, Chateau Fargueirol, 2022				59.95
Rhône, France				
<i>For those toasts that deserve to last a little longer.</i>	<i>1.5L Bottle</i>			
Pianer Prosecco (NV) 🍷				84.95
Italy				

 Sustainable

 Organic

 Vegan

Enjoy any of our wines by the glass in a 125ml serving, available on request.

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

White wine

<i>Dry & refreshing</i>	<i>175ml</i>	<i>250ml</i>	<i>Carafe</i>	<i>Bottle</i>
Valdemilanos Viura Chardonnay, 2024 🍷	7.95	9.95	19.95	29.95
Campo de Borja, Spain				
Floralba Pinot Grigio, 2024	7.95	9.95	19.95	29.95
Venezia, Italy				
Chemin De La Serre By Drake & Morgan, Marsanne Viognier, 2024 🍷	8.95	10.95	20.95	30.95
Languedoc-Roussillon, France				
Gavi di Gavi, Figini, La Chiara, 2024	10.95	13.95	26.95	39.95
Piedmont, Italy				
Domaine Millet Roger Sancerre, 2024 🍷				49.95
Loire, France				
<i>Fruity & dry</i>	<i>175ml</i>	<i>250ml</i>	<i>Carafe</i>	<i>Bottle</i>
Miron del Mar, Sauvignon Blanc, Viña Ventisquero, 2024	8.95	10.95	20.95	30.95
Central Valley, Chile				
Vermentino, Duc de Belmonde, IGP Pays d'Oc, 2024 🍷	9.95	11.95	23.95	34.95
Languedoc-Roussillon, France				
Picpoul de Pinet, Domaine de Castelnau, Côteaux de Languedoc, 2024 🍷	9.95	11.95	23.95	35.95
Languedoc-Roussillon, France				
Mount Brown Estates by JK, Sauvignon Blanc, 2024 🍷🍷	10.95	12.95	25.95	38.95
Waipara, New Zealand				
<i>Female-led winery founded by Catherine Keith and her father after uncovering a forgotten vineyard in 2002. Every bottle is estate-grown, crafted with care & a true expression of their passion for the land.</i>				
<i>Rich & full bodied</i>	<i>175ml</i>	<i>250ml</i>	<i>Carafe</i>	<i>Bottle</i>
The Valley Chardonnay, 2025	12.95	14.95	29.95	43.95
Elgin, South Africa				

Rosé & orange wine

	<i>175ml</i>	<i>250ml</i>	<i>Carafe</i>	<i>Bottle</i>
Sanziana Rosé Cramele Recas, 2022/23 🍷	8.95	10.95	20.95	30.95
Banat, Romania				
Indesio Pinot Grigio Rosé, IGT delle Venezie, 2024	8.95	10.95	20.95	30.95
Veneto, Italy				
Balade de Coline Rosé, 2024 🍷	9.95	11.95	23.95	35.95
Rhône, France				
Souvenir de Vacances, Vin Orange, Vin de France, 2024 🍷	9.95	11.95	23.95	35.95
Languedoc-Roussillon, France				
Chateau Montaud, 2024	11.95	13.95	26.95	39.95
Côtes de Provence, France				

Cocktails to share

	Martini Sharing Tree	145.00
	<i>Twelve cocktails:</i> Available with any of our Martinis	
	Spritz Sharer	50.00
	<i>Four spritzes:</i> Available with any of our Spritzes	
	Cherry Spiced Sangria	40.00
	<i>Serves four:</i> Spiced red berries, morello cherry, Malfy Arancia, red wine, orange & cranberry	

Spritzes

Aperol Spritz 🍷	12.95
Aperol, prosecco & soda	
Glow & Tell Spritz 🍷	13.25
Monkey 47 gin, Lillet Rouge, crème de cassis, ginger, lime, orange bitters & prosecco	
<i>Created by Thalles from The Refinery Bankside, one of the wonderful D&M'ers who's been with us since day one, 18 years ago!</i>	
Hugo Spritz 🍷	13.25
St Germain elderflower liqueur, soda, prosecco & mint	
Sunset Lychee Pina Colada 🍷	13.25
Lost Years coconut rum, lychee liqueur, pineapple, lime & roasted pineapple soda	

Festive sips

Christmapolitan 🍷	13.95
Absolut Blue vodka, Martini Extra Dry, Monin spiced red berry syrup, lime juice, elderflower cordial & cranberry juice	
Mistletoe Margarita 🍷	13.95
Altos Plata Blanco tequila, Campari, agave, lemon juice & cranberries	
<i>Inspired by Quality Street Chocolates</i>	
Strawberry Delight 🍷 <i>Inspired by the red one</i>	13.50
Grey Goose vodka, Monin strawberry purée, white chocolate syrup, prosecco & sugar shimmer	
Toffee Fudge 🍷 <i>Inspired by the yellow one</i>	13.50
Jack Daniels, Mozart dark chocolate liqueur, toffee nut syrup & ginger ale	
Coconut Eclair 🍷 <i>Inspired by the blue one</i>	13.50
Patrón Blanco tequila, Cointreau, Monin coconut purée, lime juice & cinnamon roll syrup	
Caramel 'Tini 🍷 <i>Inspired by the purple one</i>	13.50
Havana Club 7 year old rum, Mozart dark chocolate liqueur, caramel syrup, hazelnut syrup & cold brew coffee	

D&M classics & twists

Classic Mojito 🍷	12.95
Havana 3yr rum, mint, lime & sugar	
Go Bananas Mojito 🍷	13.95
Lost Years banana rum, mango purée, lime juice, mint & soda	
Classic Margarita 🍷	13.25
Altos tequila, Cointreau, lime, sugar & salt	
Roasted Pineapple Margarita 🍷	13.95
Hacien pineapple tequila, Cointreau, cinnamon, lime juice, pineapple juice, chilli liqueur & roasted pineapple soda	
Espresso Martini 🍷	13.25
Absolut vodka, cold brew coffee, Kahlua coffee liqueur & sugar	
Pistachio White Chocolate Espresso Martini 🍷	13.50
Disaronno Velvet liqueur, Grey Goose vodka, Mozart white chocolate liqueur, coffee, white chocolate & a pistachio foam	
Porn Star Martini 🍷	13.25
Absolut Vanilia vodka, passion fruit & sugar syrup, served with a shot of prosecco	
Porn Star Royale 🍷	13.95
Absolut Vanilia vodka, passion fruit, sugar syrup, Champagne foam & vanilla gold spray	
French Martini 🍷	13.25
Absolut Raspberri vodka, Chambord & pineapple	
Sour Cherry Negroni 🍷	13.25
Morello cherry, Sipsmith gin, Campari & sweet vermouth	
Old Fashioned 🍷	12.95
Makers Mark whisky, sugar, Angostura bitters & orange bitters	
Gingerbread House 🍷	13.50
Singleton malt whisky, King's Ginger liqueur & macaroon syrup, garnished with a gingerbread man	
Cherry Caramel Daquiri 🍷	13.25
Havana Spiced rum, Chambord, lime, cherry, caramel & cranberry, garnished with a chocolate Turkish Delight	

Try our Middies Range

10.95

Full flavored cocktails, made Mid-Strength with Quarter Proof Spirits

Roughly half the alcohol for a more balanced choice.

Mix it your way; think Margarita, Gin & T, or Espresso Martini