

# Brunch

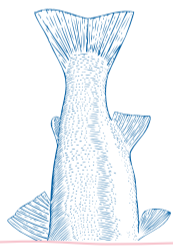


## While you wait

- Nocellara olives 3.75
- Padron peppers 3.95
- Smoked almonds 3.75
- Tortano bread 3.95  
Olive oil & balsamic

## Mains

- Beer-battered haddock & chips 11.95**  
Tartare sauce
- Baby beetroot salad 10.45**  
Broad beans, goat's curd & hazelnuts
- Pearl barley risotto 11.50**  
Watercress, asparagus & vegan Pecorino
- Kohlrabi salad 10.45**  
Watermelon, tofu, mangetout & candied walnuts
- Fish pie 10.50**  
Cheddar potato crust
- Bangers & mash 10.50**  
Red onion gravy



## Famous fries

- Sweet potato fries 4.50**
- Chips 3.25**
- Louisiana fries 4.50**  
Cajun spice
- Cowboy fries 4.50**  
Honey, chilli & garlic
- Roman fries 4.50**  
Parmesan, truffle & rosemary
- .....
- Trio of fries 10.95**  
Cowboy, Louisiana & Roman
- .....

## All day breakfast

- Avocado on sourdough 8.95**  
Poached eggs & chilli
- Full Scottish 9.95**  
Eggs any style, bacon, sausage, black pudding, baked beans, field mushroom, grilled tomato, haggis & potato scone
- Full Veggie 8.95**  
Eggs any style, beans, buttered spinach, mushrooms, avocado, grilled tomato, hash browns & potato scone
- Omelette 8.75**  
Your choice of ham, cheese, field mushroom, tomato or spinach
- Bubble & squeak 7.95**  
Bacon & fried eggs
- Eggs Florentine/ Benedict or Royale half 4.95 / full 8.50**
- Smoked trout 7.95**  
Mascarpone-creamed eggs
- Buttermilk chicken & waffle 8.95**  
Avocado, sour cream, jalapeños & chilli maple syrup
- Grilled pink grapefruit 4.50**  
Crème fraîche & pistachios

## To start or to share

- Chicken wings 6.95**  
Maple, ale & chilli glaze
- Salt & Szechuan pepper squid 7.25**  
Lemon mayonnaise
- Avocado hummus 7.95**  
Toasted gluten-free flatbread, dukkah & pomegranate
- Chorizo Scotch egg 6.95**  
Smoked paprika mayonnaise
- Crab bruschetta 7.95**  
Brown & white crab meat with lemon
- Charcuterie board 13.95**  
Salami, chorizo & prosciutto
- Mezze board 15.95**  
Fregola salad, hummus, baba ghanoush, harissa, pickled chillies & olives



## Puds

- Crème brûlée 5.95**
- Chocolate brownie 5.95**  
Vanilla ice cream
- Toffee-roasted pineapple 5.95**  
Passion fruit sorbet
- Dark chocolate torte 5.95**  
Raspberry sorbet
- Salted caramel plum sundae 7.95**



## Sweet sips

- Fancy a liquid dessert?  
These gorgeous pudding cocktails are the perfect after dinner sip.
- Espresso martini 7.95**  
Ketel One vodka, Kahlua coffee liqueur, espresso & sugar
- Crème brûlée martini 7.95**  
Bulleit bourbon, Golden Falernum, homemade vanilla syrup, cream & egg
- Choc brownie martini 7.95**  
Ketel One vodka, crème de cacao, hazelnut milk, brownie syrup & chocolate bitters
- After eight martini 7.95**  
Ketel One vodka, Briottet crème de menthe, Cadbury's drinking chocolate & mint

## Steaks

Our signature steak is locally sourced, hand-cut, matured for at least 21 days and chargrilled to perfection for a succulent, smoky flavour.

- 10oz rib-eye 19.95**  
Chips & watercress

**ADD** peppercorn, Béarnaise or blue cheese sauce for 2.95



## Burgers

All of our burgers & sandwiches are available skinny or gluten free and are served with chips.

- Cheeseburger 11.95**  
7oz British beef, cheddar, lettuce, tomato & mayonnaise
- D&M burger 14.95**  
7oz British beef, smoked bacon & Applewood cheese in a beetroot brioche bun
- Baggis burger 12.95**  
6oz haggis & Scottish beef, rocket & Dijon mayonnaise
- Buttermilk chicken burger 11.95**  
Chipotle mayonnaise
- Halloumi burger 11.50**  
Hummus, red pepper & flat mushroom

## Sunday Roast

- Free-range half chicken 14.95**  
Yorkshire pudding & pigs in blankets
- Sirloin of beef 17.95**  
Yorkshire pudding, horseradish sauce

All served with roast potatoes, carrots, parsnips, broccoli & plenty of gravy

## Sides

- Onion rings 3.25**
- Buttered spinach 4.50**
- Tenderstem broccoli 4.50**
- Mac & cheese 5.45**
- Roast cauliflower 4.95**  
Sundried tomato & seeds
- Rocket salad with Parmesan 3.95**



All items are subject to availability. Regrettably we cannot guarantee that any of our menu items are free from nuts. Please let us know if you have any allergies or require information on ingredients used in our dishes. VAT is included in all prices. A discretionary service charge of 12.5% will be added to all bills.

[drakeandmorgan.co.uk](http://drakeandmorgan.co.uk)

[drakeandmorgancollection](https://www.facebook.com/drakeandmorgancollection)

[drakeandmorgan](https://twitter.com/drakeandmorgan)

[drakeandmorgan](https://www.instagram.com/drakeandmorgan)

Drake & Morgan Edinburgh

# Wine

Ask a member of our lovely team if you would like to try a splash of any of our wines.

## Rosé

	175ml	250ml	Bottle	Magnum		175ml	250ml	Bottle
<b>La Brouette Rose, Plaimont, 2015</b> Cabernet Sauvignon   IGP Cotes de Gascogne, France	5.75	7.70	19.95		<b>Source Gabriel Rose, 2016</b> Grenache   Côtes de Provence, France	7.70	9.95	29.50
<b>Pinot Grigio Rose, Montevento</b> Veneto, Italy A fresh, well balanced and fruity wine with elegant, floral notes and hints of pear and apricot.	6.30	8.30	23.95		<b>Merlot Rose Eradus, 2014</b> Gisborne, New Zealand	9.60	11.30	36.95
<b>Domaine Montrrose, Rosé, 2016</b> Grenache/Syrah   IGP Côtes de Thongue	6.95	9.00	26.50	55.00				

## White

	175ml	250ml	bottle
<b>Discovery</b>			
<b>Pecorino, Poggio Anima Gabriel, 2016</b> Terre del Chieti IGT, Italy	6.75	8.75	25.50
<b>Terre de Lumiere Viognier, 2016</b> Languedoc-Roussillon, France	6.85	8.85	25.95
<b>Incantesimo Falanghina, 2016</b> Campania, Italy A vibrant wine with plenty of richness and elegant citrus fruit.	7.95	9.95	29.95
<b>Le Faite Blanc, 2013</b> Petit/Gros Manseng   Gascony, France			45.95
<b>Dry, crisp &amp; refreshing</b>			
<b>Long Beach, Chenin Blanc, 2017</b> Robertson, South Africa	5.75	7.70	19.95
<b>Pinot Grigio, Brume di Monte, 2016</b> Trentino, Italy	5.95	7.95	22.25
<b>Ochagavia, Silvestre, Sauvignon Blanc, 2017</b> Valle central, Chile Intense citrus aromas and soft tropical notes of pineapple and mango. Fresh with lively acidity and a long finish.	6.50	8.60	24.95
<b>Picpoul de Pinet, 2016</b> Languedoc-Roussillon, France	6.95	9.00	26.95
<b>Roero Arneis, Cascina Ghercina</b> Piedmont, Italy			31.95
<b>Rich, fuller bodied</b>			
<b>Mâcon Uchizy, 2016</b> Chardonnay   Burgundy, France Delicate, precise, with the Chardonnay fruit given full expression. This is easily one of the best value Mâcons in the market.	7.75	9.80	28.95
<b>Pazo La Maza Albarino, 2016</b> Rias Baixas, Spain	7.95	9.95	29.95
<b>Gavi di Gavi Antonio &amp; Raimondo, 2016</b> Cortese   Piedmont, Italy	7.95	9.95	29.95
<b>Chablis, Vincent Damp, 2016</b> Chardonnay   Burgundy, France	9.60	11.30	36.95
<b>Pouilly-Fuisse Domaine Dominique Cornin, 2016</b> Chardonnay   Burgundy, France			44.95

## Aromatic, dry whites

<b>Ana Sauvignon, 2016</b> Marlborough, New Zealand Zesty and fresh with lemongrass, gooseberry flavours and refreshing citric acidity	7.95	9.95	29.95
<b>Torrentes, Finca La Florencia, La Rioja, 2015</b> Mendoza, Argentina	8.50	10.95	30.95
<b>Homer Riesling, 2015</b> Marlborough, New Zealand			31.50
<b>Sancerre, Domaine de Nozay, 2016</b> Sauvignon Blanc   Loire Valley, France			36.95
<b>Cloudy Bay, Sauvignon Blanc, 2017</b> Marlborough, New Zealand			56.95

## Champagne & sparkling

	125ml	bottle		125ml	bottle
<b>Prosecco Spumante Cecilia Beretta (NV)</b> Giera   Veneto, Italy	6.50	29.50	<b>Bollinger, Special Cuvée, Brut (NV)</b> Chardonnay/Pinot Noir   Ay, France		79.95
<b>Rosato Spumante Cecilia Beretta (NV)</b> Giera & Raboso   Veneto, Italy	6.95	31.50	<b>Laurent Perrier, Brut, Rosé (NV)</b> Chardonnay/Pinot Noir   Tours-sur-marne, France		89.95
<b>Chapel Down, Brut (NV)</b> Chardonnay/Pinot Noir   Kent, England	7.95	37.95	<b>Pommery, Grand Cru, Vintage, 2006</b> Chardonnay / Pinot Noir   Reims, France		89.95
<b>Justerini &amp; Brooks, Sarcey, Brut, Champagne, Private Cuvée (NV)</b> Chardonnay/Pinot Noir   Epernay, France	8.95	42.95	<b>Ruinart, Blanc de Blanc (NV)</b> Chardonnay   Reims, France		95.00
<b>Pommery, Brut Royal (NV)</b> Chardonnay/Pinot Noir/Pinot Meunier   Reims, France	9.95	54.95	<b>Dom Pérignon, Brut</b> Pinot Noir, Chardonnay and Pinot Meunier   Epernay, France		175.00
<b>Veuve Clicquot, Yellow Label (NV)</b> Chardonnay/Pinot Noir   Reims, France	12.50	64.95			

## Stairway to heaven

From the ancient variety Aligoté to the village wine of Pouilly-Fuissé to the hallowed vineyards of Meursault and Puligny Montrachet, we have chosen four Burgundian gems from four brilliant producers to delight and inspire you!

<b>Bourgogne Aligoté, Joseph Drouhin, 2015</b> The words "finesse" and "elegance" describe Véronique Boss-Drouhin and the wines she makes. This ancient grape variety called Aligoté is no exception. Always fresh and aromatic with a lively, refreshing palate.	33.00	<b>Meursault, Limozin, Château de Meursault, 2015</b> Chardonnay A wonderful, historic Domaine famed for its most fabulous cellars. This elegant wine has a stony nose of pears and apricots. It is delicate and generous on the palate with a crisp mineral element. A wine of great balance and a delicate, long finish.	70.00
<b>Pouilly-Fuissé, Tradition, Domaine des Vieilles Pierres, 2015</b> Chardonnay Talented grower Jean-Jacques Litaud produces this opulent, rich and full-bodied wine. Aromas and flavours of tropical fruits, butter and acacia. Great clarity of flavour and a distinct mineral element that gives this wine a little edge and lift.	50.00	<b>Puligny Montrachet, Les Referts, 1er Cru, Bachelet Monnot, 2015</b> Chardonnay In January 2005, two budding young wine makers, brothers Marc and Alexandre Bachelet, set up this amazing Domaine. This delicious wine is absolutely singing with scented ripe fruit and floral notes, silky and seductive ripe nectarine and peach characteristics. Fruity, suave and elegant, this is a real charmer.	100.00

## Red

	175ml	250ml	bottle		175ml	250ml	bottle
<b>Light, fruity reds</b>				<b>Rioja, Altos de Baroja, 2015</b> Tempranillo   Rioja, Spain	7.75	9.80	28.95
<b>Fleur de Vigne, Barton &amp; Guestier</b> Grenache / Merlot   Vin de France	5.75	7.70	19.95	<b>Pencarrow, Pinot Noir, Martinborough, 2015</b> Martinborough, New Zealand	7.95	10.95	32.95
<b>Merlot, St Esteve, 2017</b> Languedoc-Roussillon, France	5.75	7.70	19.95	<b>Chianti Classico Terre di Prenzano, 2015</b> Sangiovese   Tuscany, Italy			39.95
<b>Marques de La Musa Carinena, 2017</b> Tempranillo   Carinena, Spain	5.95	7.95	22.95	<b>Full flavoured &amp; intense reds</b>			
<b>Pinot Noir Reserva Vina Mar 2015</b> Casablanca, Chile Purity and freshness are the keyword for this spicy Pinot Noir from Casablanca in Chile.			29.95	<b>Kirstenbosch Cabernet Sauvignon, 2015</b> Paarl, South Africa A rich, weighty palate, concentrated and layered in its extraction and structure.	7.50	9.50	27.95
<b>Fleurie Grand-Pre Domaine Lathuiliere Gravallon, 2016</b> Gamay   Beaujolais, France Pure and fresh, this Fleurie shows juicy cherry fruit combined with delicate but impressive structure.			35.95	<b>Intipalka Syrah Vinas Queirolo, 2016</b> Ica valley, Peru	7.75	9.80	28.95
<b>Bourgogne, Rouge, Laforet, Joseph Drouhin, 2015</b> Pinot Noir   Burgundy, France			39.95	<b>Malbec Ruca Malen, 2015</b> Mendoza, Argentina A premium example from a boutique winery of Argentina's signature Malbec grape.			36.95
<b>Medium bodied, juicy &amp; supple</b>				<b>Rioja Reserva Belezos, 2011</b> Tempranillo   Rioja, Spain	11.20	13.30	38.95
<b>Cabernet Sauvignon de Saissac, 2017</b> Languedoc-Roussillon, France	5.95	7.95	22.25	<b>Discovery</b>			
<b>Carmenere, Casa Felipe, 2017</b> Valle Central, Chile	5.95	7.95	22.95	<b>Syrah Elephant Hill, 2014</b> Hawkes Bay, New Zealand Seductive black fruit, cracked pepper and spice. An elegant, rather than powerful Syrah, more in common with the Northern Rhône than the New World.			49.95
<b>Cabernet Sauvignon Reserve Barton &amp; Guestier, 2016</b> Vin de Pays, France	6.50	8.60	24.95	<b>Mercurey, Les Mauvarenes, Faiveley, 2015</b> Pinot Noir   Côtes de Nuits, France			49.95
<b>Malbec, Chamuyo, 2016</b> Mendoza, Argentina	6.95	9.00	26.95	<b>Psi Bodegas y Vinedos Alnardo, 2015</b> Tempranillo   Ribero del Duero, Spain			59.95
<b>Montepulciano, Roccastella, 2016</b> Abruzzo, Italy Lovely perfumed fruit and freshness as well as body, a combination that will always give pleasure.	7.50	9.50	27.95	<b>Monthélie, Sur la Velle, 1er Cru, Eric de Suremain, 2001</b> Pinot Noir   Côtes d'Or, France			79.95

D&M recommends Organic Biodynamic

All wines are subject to availability, some vintages may differ from those listed

**Pennies!**  
The digital charity box

**MAGGIE'S**

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. SCO24414) and 10% goes to Pennies (registered charity no. 1122489).