

DRAKE & MORGAN

Sparkle Set Menu £34.95 pp

Starters

Red lentil, chickpea & chilli soup 🍲

Prawn lollipops 🍤

Prawn crackers & gochujang sauce

Piri piri chicken skewers 🍢

Raita

British calamari

Furikake seasoning & chipotle mayonnaise

Mains

Thai red curry

Basmati rice & "wildfarmed flour" flatbread

Choose tofu 🍲 🍲 or chicken

Fish & chips

Beer batter, mushy peas & tartare sauce

Rainbow bowl 🍲 🍲 🍲

Vegan superstraccia cheese, avocado, cucumber, roasted squash, red pepper hummus, mixed seeds, sauerkraut & pickled carrot

Chicken Milanese

Fried St. Ewe's egg, watercress & truffle aioli

Cheeseburger

Double British beef patty, burger sauce, Applewood cheese, pickled onions, gherkins, lettuce & chips

Fable™ mushroom burger 🍲 🍲 🍲

Pulled shiitake mushrooms, Applewood vegan cheese & a tomato salad

Add to your burger

Blue cheese • 1.50 / Vegan cheese 🍲 • 2.50

Bacon • 2.50 / 'THIS' Isn't Bacon' 🍲 • 3.00 / 3 oz beef patty • 4.00

Add a side

Tomato salad 🍅 🍅 • 5.25

Red onions, basil, olive oil & balsamic

Rocket salad 🍅 🍅 • 5.25

Vegetarian Grana Padano

Braised red cabbage 🍅 🍅 • 5.25

Onion rings 🍷 • 5.95

Fries • 5.95

Choose:

Plain fries 🍷

Cowboy fries 🍷 (Honey BBQ sauce & crushed chillies)

or Roman fries 🍷 (Parmesan & truffle oil)

Mashed potato 🍷 🍷 • 5.95

Seasonal greens 🍷 • 6.75

Halloumi sticks 🍷 • 6.75

Za'atar seasoning & chipotle mayonnaise

Trio of fries 🍷 • 14.95

Chips, Roman fries & cowboy fries

Desserts

Gooseberry crème brûlée 🍷

Sable biscuit

Chocolate brownie 🍷

Vanilla ice cream & chocolate sauce

Apple & winter berry crumble 🍷 🍷

Vegan custard

Why not pre-order some wine?

Enjoy a glass of Luca Botter Prosecco DOC Extra

Dry & half a bottle of Chemin De La Serre By

Drake & Morgan Marsanne Viognie, Chemin De

La Serre By Drake & Morgan Carignan Vieilles

Vignes or Sanziana Rosé Recas Cramele

£22.50 pp

Enjoy a glass of Laytons Brut

Reserve Champagne & half a bottle

of Miron Del Mar Sauvignon Blanc

or Bodegas Ochoa by JK Cabernet

Sauvignon Tempranillo

£31.50 pp

For those grand celebrations: Perrier-Jouët Belle Époque Champagne £280.00 per bottle

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

Pennies!

Proudly supporting

MAGGIE'S

🍷 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 12.5% 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



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DRAKE & MORGAN

Shimmer Set Menu £46.95 pp

Nibbles

Nocellara olives 🍅🌱

"Wildfarmed flour"
baked sourdough 🌱🍷
Whipped butter, balsamic & olive oil

Starters

Red lentil, chickpea & chilli soup 🍅

Wild mushroom arancini 🌱
Truffle mayonnaise

Prawn lollipops 🌱
Prawn crackers & gochujang sauce

Piri piri chicken skewers 🌱
Raita

British calamari
Furikake seasoning & chipotle mayonnaise

Mains

Chicken Milanese
Fried egg, watercress & truffle aioli

Pumpkin & sage tortellini 🌱
Harissa vegan cream, squash, baby spinach & seeds

Fable™ mushroom burger 🍅🌱🍷
Pulled shiitake mushrooms, Applewood vegan cheese
& a tomato salad

Roasted salmon 🌱
Saffron sauce & greens

Wagyu sausage & mash 🌱
Caramelised onions

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

Add to your steak

Béarnaise, peppercorn 🌱
or blue cheese 🌱 sauce • 2.95
Giant grilled prawn 🌱 • 7.95

Add a side

Tomato salad 🍅🌱 • 5.25
Red onions, basil, olive oil & balsamic

Rocket salad 🌱🌱 • 5.25
Vegetarian Grana Padano

Braised red cabbage 🍅🌱 • 5.25

Onion rings 🌱 • 5.95

Fries • 5.95

Choose:

Plain fries 🌱

Cowboy fries 🌱 (Honey BBQ sauce & crushed chillies)

or Roman fries 🌱 (Parmesan & truffle oil)

Mashed potato 🌱🌱 • 5.95

Seasonal greens 🌱 • 6.75

Halloumi sticks 🌱 • 6.75
Za'atar seasoning & chipotle mayonnaise

Trio of fries 🌱 • 14.95
Chips, Roman fries & cowboy fries

Desserts

Gooseberry crème brûlée 🌱
Sable biscuit

Apple & winter berry crumble 🍅🌱
Vegetarian custard

A choice of tea or coffee

Chocolate brownie 🌱
Vanilla ice cream & chocolate sauce

Sticky toffee pudding 🌱
Salted caramel ice cream

Why not pre-order some wine?

Enjoy a glass of Luca Botter Prosecco DOC Extra
Dry & half a bottle of Chemin De La Serre By
Drake & Morgan Marsanne Viognie, Chemin De
La Serre By Drake & Morgan Carignan Vieilles
Vignes or Sanziana Rosé Recas Cramele
£22.50 pp

Enjoy a glass of Laytons Brut
Reserve Champagne & half a bottle
of Miron Del Mar Sauvignon Blanc
or Bodegas Ochoa by JK Cabernet
Sauvignon Tempranillo
£31.50 pp

For those grand celebrations: Perrier-Jouët Belle Époque Champagne £280.00 per bottle

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DRAKE & MORGAN

Glow Set Menu £59.95 pp

Nibbles

Nocellara olives 🍅🌿

"Wildfarmed flour"
baked sourdough 🍷🌿
Whipped butter, balsamic & olive oil

Smoked almonds 🍅🌿

Starters

Wild mushroom arancini 🍷
Truffle mayonnaise

Prawn lollipops 🌿
Prawn crackers & gochujang sauce

Piri piri chicken skewers 🌿
Raita

Leeks & egg mimosa 🍷🌿
Egg mimosa refers to finely grated hard-boiled eggs, mimicking the look of mimosa flowers. It's a timeless French garnish

Clams a la Sicilian
Tomato, red chilli, parsley & sourdough

Mains

Chicken Milanese
Fried egg, watercress & truffle aioli

Pumpkin & sage tortellini 🍅
Harissa vegan cream, squash, baby spinach & seeds

Roasted salmon 🌿
Saffron sauce & greens

Pan-fried seabass 🌿
Roasted tomatoes, samphire & baby capers

Wagyu sausage & mash 🌿
Caramelised onions

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

Add to your steak

Béarnaise, peppercorn 🌿
or blue cheese 🌿 sauce • 2.95
Giant grilled prawn 🌿 • 7.95

Add a side

Tomato salad 🍅🌿 • 5.25
Red onions, basil, olive oil & balsamic

Rocket salad 🌿🌿 • 5.25
Vegetarian Grana Padano

Braised red cabbage 🍅🌿 • 5.25

Onion rings 🍷 • 5.95

Fries • 5.95

Choose:

Plain fries 🍷

Cowboy fries 🍷 (Honey BBQ sauce & crushed chillies)

or Roman fries 🍷 (Parmesan & truffle oil)

Mashed potato 🍅🌿 • 5.95

Seasonal greens 🌿 • 6.75

Halloumi sticks 🌿 • 6.75
Za'atar seasoning & chipotle mayonnaise

Trio of fries 🍷 • 14.95
Chips, Roman fries & cowboy fries

Desserts

Gooseberry crème brûlée 🍷
Sable biscuit

Apple & winter berry crumble 🍅🌿
Vegan custard

Chocolate brownie 🍷
Vanilla ice cream & chocolate sauce

Sticky toffee pudding 🍷
Salted caramel ice cream

Tiramisu 🍷
Served tableside

A choice of tea or coffee

Why not pre-order some wine?

Enjoy a glass of Luca Botter Prosecco DOC Extra Dry & half a bottle of Chemin De La Serre By Drake & Morgan Marsanne Viognie, Chemin De La Serre By Drake & Morgan Carignan Vieilles Vignes or Sanziana Rosé Recas Cramele
£22.50 pp

Enjoy a glass of Laytons Brut Reserve Champagne & half a bottle of Miron Del Mar Sauvignon Blanc or Bodegas Ochoa by JK Cabernet Sauvignon Tempranillo
£31.50 pp

For those grand celebrations: Perrier-Jouët Belle Époque Champagne £280.00 per bottle

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Set Menus

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