

Gospel MOTOWN Brunch

Welcome drink, sharing starter & your choice of
main course included in your ticket price

STARTER

Selection of the following to share for the table:

British charcuterie board

Suffolk chorizo, Suffolk coppa, Suffolk rosemary salami,
Quicke's mature cheddar, apple & fig chutney

Mezze board 🍷🌱

Vegan superstraccia cheese, hummus, sundried tomatoes,
gluten-friendly flatbread, marinated beets & aubergine

MAINS

Please choose one of the following:

Fried chicken & malted waffle

Smashed avocado, sour cream & 'hot honey'

Eggs Benedict *or* Royale

Chips

Superstraccia & 'Nduja tortellini 🍷

Vegan superstraccia cheese, vegan 'nduja, pumpkin
velouté, baby spinach & seed

Fish & chips

Beer batter, mushy peas & tartare

Roast Norfolk turkey & all the trimmings (£7 supplement)

Chipolatas, pork & apricot stuffing,
roast potatoes & seasonal vegetables

Winter rainbow bowl 🍷🌱

Vegan superstraccia cheese, avocado, roasted
squash, hummus, mixed seeds, buckwheat,
sauerkraut, pickled carrot & puffed rice

Spicy half chicken

Sweetcorn & slaw

Buttermilk turkey burger

Chipotle mayonnaise & chips

Add cheese fondue 2.50

Add Brussel slaw 2.50

Cheeseburger

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

Flash grilled minute steak & Béarnaise sauce

Chips

SIDES

Onion rings 4.50

Chips 4.85

Rocket salad 🌱🌱 4.95

Vegetarian Grana Padano

Roman fries 5.50

Parmesan, truffle & rosemary

Halloumi sticks 5.50

Za'atar seasoning & chipotle mayonnaise

Sweet potato fries 5.50

Trio of fries 14.95

Chips, sweet potato & Roman fries

DESSERTS

Mango & coconut
panna cotta 🍷 7.95

Vanilla ice cream

Baked cheesecake 🍷 8.00

Winter fruits

Chocolate brownie 🍷 8.50

Vanilla ice cream

Baby Grand
COLLECTIVE

Vegetarian 🌱 Vegan 🍷 Gluten friendly 🌱

UPGRADE TO BOTTOMLESS!

For only £25pp, you can add 90 minutes of
bottomless *Aperol Spritz*, *Bloody Marys*, *Mimosas*
or *Rum Punch* to your brunch on the day

Before you order your food, 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.

DRAKE & MORGAN

drakeandmorgan

drakeandmorgan

drakeandmorgancollection

DRINKS

FESTIVE COCKTAILS

- Candy Cane 12.50**
Koko Kanu coconut rum, coconut water, cherry syrup & prosecco
- Ginger Berry Mojito 12.50**
Chairman's Spiced rum
jabuticaba purée,
lime, sugar & ginger beer
- Christmapolitan 12.50**
Grey Goose vodka, dry vermouth,
elderflower, spiced cranberry,
lime & absinthe spray

ZERO PROOFS

*Absolutely delicious,
absolutely no alcohol!*

- Homemade Lemonade 4.95**
Choose: Classic, Passion fruit
or Raspberry
- Garden Fizz 4.95**
Basil, blackberries, raspberries,
lemon, soda & agave
- Coastal Fizz 9.95**
Pentire Coastal non-alcoholic spirit,
tonic & alcohol-free prosecco
- Seaward Paloma 10.95**
Pentire Seaward non-alcoholic spirit,
grapefruit & rosemary cordial, fresh
grapefruit & pink grapefruit soda



**Baby Grand
COLLECTIVE**

Vegan 🍓

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COCKTAILS

- Espresso Martini 12.50**
Grey Goose vodka, cold brew espresso,
FAIR café liqueur & sugar syrup
- Porn Star Martini 12.50**
Absolut Vanilla vodka, passion fruit purée,
sugar syrup, served with a shot of prosecco
- Negroni 11.95**
Beefeater gin, Campari & Lillet Rouge vermouth
- Aperol Spritz 12.50**
Aperol, prosecco & soda
- Classic Mojito 11.95**
Havana Club rum, mint, lime & sugar
- French Martini 12.50**
Absolut Raspberri vodka, Chambord,
pineapple, sugar syrup & raspberry
- Long Island Iced Tea 11.95**
Olmeca tequila, Beefeater gin,
Absolut vodka, Havana Club rum,
orange curacao & Coca-Cola
- Garden Spritz 12.50**
Beefeater gin, cucumber,
elderflower, apple, mint & soda
- Classic Margarita 11.95**
Patrón tequila, Cointreau, lime, sugar & salt

WINES

Sparkling

	125ml	bottle
Prosecco DOC Spumante Extra Dry, Luca Botter (NV) 🍓 Veneto, Italy	8.95	40.95
Oddbird Alcohol-Free Spumante Veneto, Italy	5.50	32.50
Prosecco Rosé DOC Treviso Le Colture Millesimate, (NV) 🍓 Veneto, Italy	9.50	43.95
Tissot-Maire Blanc de Blancs Crémant du Jura Brut (NV) 🍓 Jura, France	8.50	44.95
Laurent-Perrier La Cuvée (NV) 🍓 Tours-sur-Marne, France	13.95	75.00
Laurent-Perrier, Cuvée Rosé (NV) 🍓 Tours-sur-Marne, France		110.00

Pink

	175ml	250ml	bottle
Indesio Pinot Grigio Rosé, IGT delle Venezie, 2022 🍓 Veneto, Italy	7.95	9.95	28.95
Source Gabriel Rosé, AOC Côtes de Provence, 2021/22 Provence, France	8.95	10.95	32.95

White

	175ml	250ml	bottle
Valdemilanos Viura Chardonnay, 2022 🍓 Campo de Borja, Spain	6.25	8.50	25.50
Chemin De La Serre By Drake & Morgan, Marsanne Voignier, 2022 Languedoc-Roussillon, France	8.95	10.95	29.95
Picpoul de Pinet, La Viste, Coteaux de Languedoc, 2022 🍓 Languedoc-Roussillon, France	9.95	11.95	33.95
Mount Brown Estates, Sauvignon Blanc, 2022 Waipara, New Zealand	9.95	11.95	36.95
Sancerre Domaine de la Grande Maison Chaumeau-Balland, 2021 Loire Valley, France			43.95

Red

	175ml	250ml	bottle
Sanziana Pinot Noir, Cramele Recas, 2021/22 🍓 Banat, Romania	7.95	9.95	27.95
Chemin De La Serre By Drake & Morgan, Carignan Vieilles Vignes, 2022 🍓 Languedoc-Roussillon, France	7.95	9.95	29.95
Mucchietto IGT Primitivo del Salento, 2021 Puglia, Italy	9.95	11.95	34.95
Rioja Reserva Belezos, Bodegas Zugoer, 2016 🍓 Rioja, Spain			45.95
Double Trouble Shiraz Cabernet, Barossa Boy, 2019 🍓 Barossa Valley, Australia			45.95