

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

Winter rainbow bowl 🍏🌿

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

Spicy half chicken

Sweetcorn & slaw

Fish & chips

Beer batter, mushy peas & tartare

Buttermilk chicken burger

Chipotle mayonnaise & chips

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

Chocolate brownie 🍫 8.00

Vanilla ice cream

Apple & winter berry crumble 🍏 7.95

Vegan vanilla ice cream

Sticky toffee pudding 🍫 8.50

Salted caramel 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

drakeandmorgan

drakeandmorgancollection

DRINKS

BRUNCH COCKTAILS

Grand Mimosa 11.95
Champagne, orange juice & Cointreau

Peach Bellini 11.95
Prosecco, peach liqueur & peach purée

Bloody Mary 11.95
Absolut vodka, seasoned tomato juice & celery

Spicy Mary 11.95
Olmeca tequila, spiced tomato juice, served with a charred chilli

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 🍓

Before you order your drinks, please speak to our staff if you have an allergy or intolerance. 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.

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 11.95
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 11.95
Beefeater gin, cucumber, elderflower, apple, mint & soda

Classic Margarita 11.95
Patrón tequila, Cointreau, lime, sugar & salt

WINES

Sparkling

Prosecco DOC Spumante Extra Dry, Luca Botter (NV) 🍷 125ml bottle 7.95 39.95
Veneto, Italy

Oddbird Alcohol-Free Spumante 5.50 32.50
Veneto, Italy

Prosecco Rosé DOC Treviso Le Colture Millesimato, (NV) 🍷 8.50 42.95
Veneto, Italy

Tissot-Maire Blanc de Blancs Crémant du Jura Brut (NV) 🍷 8.50 44.95
Jura, France

Laurent-Perrier La Cuvée (NV) 🍷 13.95 75.00
Tours-sur-Marne, France

Laurent-Perrier, Cuvée Rosé (NV) 🍷 110.00
Tours-sur-Marne, France

Pink

Indesio Pinot Grigio Rosé, IGT delle Venezie, 2022 🍷 175ml 250ml bottle 7.95 9.95 28.95
Veneto, Italy

Source Gabriel Rosé, AOC Côtes de Provence, 2021/22 8.95 10.95 32.95
Provence, France

White

Valdemilos Viura Chardonnay, 2022 🍷 175ml 250ml bottle 6.25 8.50 25.50
Campo de Borja, Spain

Chemin De La Serre By Drake & Morgan, Marsanne Voignier, 2022 🍷 7.95 9.95 28.95
Languedoc-Roussillon, France

Picpoul de Pinet, La Viste, Coteaux de Languedoc, 2022 🍷 8.95 10.95 32.95
Languedoc-Roussillon, France

Mount Brown Estates, Sauvignon Blanc, 2022 9.95 11.95 36.95
Waipara, New Zealand

Sancerre Domaine de la Grande Maison Chaumeau-Balland, 2021 43.95
Loire Valley, France

Red

Sanziana Pinot Noir, Cramele Recas, 2021/22 🍷 175ml 250ml bottle 6.95 8.95 26.95
Banat, Romania

Chemin De La Serre By Drake & Morgan, Carignan Vieilles Vignes, 2022 🍷 7.95 9.95 29.95
Languedoc-Roussillon, France

Mucchietto IGT Primitivo del Salento, 2021 9.95 11.95 34.95
Puglia, Italy

Rioja Reserva Belezos, Bodegas Zugober, 2016 🍷 43.95
Rioja, Spain

Moulin-à-Vent Coeur de Terroirs Vieilles Vignes Domaine Labruyère, 2019 🍷 54.95
Beaujolais, France