

90s & 00s

BRUNCH

by **DRAKE & MORGAN**

Unlimited* *Aperol Spritz, prosecco, Bloody Marys*
or our selected *lager* with your choice of delicious main:

Mains

Please choose one of the following:

Eggs Benedict or Florentine

Served with a side of chips

Fried chicken & malted waffle

Smashed avocado, sour cream & 'hot honey'

Shakshuka flatbread

Grilled flatbread, smoky tomato & pepper salsa & St. Ewe's poached eggs

Burrata & truffle tortelloni

Cream, vegetarian parmesan, baby spinach & seeds

Malaysian curry

Basmati rice &

"Wildfarmed Flour" flatbread

With: silken tofu 🍌🌿 or grilled chicken

Roast summer squash

Watermelon & kale salad, grains, pomegranate & toasted almonds

Fish & chips

Beer batter, mushy peas & tartare sauce

Buttermilk chicken burger

Chipotle mayonnaise & chips

Cheeseburger

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

Flash grilled minute steak

Chips & Béarnaise sauce

Rump steak (£7 supplement)

Chips & Béarnaise sauce

Sides

Onion rings • 4.50

Chips • 4.95

Tomato salad 🍅🌿 • 4.95

Red onion, basil, olive oil & balsamic

Rocket salad 🌿🌿 • 4.95

Vegetarian Grana Padano

Broccoli 🍅🌿 • 5.50

Flaked almonds, lemon & chilli

Halloumi sticks • 5.95

Za'atar seasoning & chipotle mayonnaise

Roman fries • 5.95

Parmesan, truffle & rosemary

Polenta fries • 5.95

Chipotle mayonnaise

Trio of fries • 14.95

Chips, Roman fries & katsu fries

Desserts

Strawberry cheesecake

sundae 🍓🌿 • 9.95

Chocolate brownie 🍓 • 8.00

Salted caramel fudge & vanilla cream

Sticky toffee pudding 🍓 • 8.95

Salted caramel ice cream

Vegetarian 🌿 Vegan 🍏 Gluten friendly 🌿 Low carbon** 🍷

Other gluten friendly alternatives available upon request

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. *90 minutes of bottomless drinks per person **Less than 0.7kg CO2e per serving - visit drakeandmorgan.co.uk/change-by-drake-morgan to find out more

Drinks

Cocktails

Espresso Martini 🍸 • 12.50

Absolut vodka, espresso,
Kahlua coffee liqueur & sugar syrup

Porn Star Martini 🍸 • 12.50

Absolut Vanilia vodka, passion fruit & sugar
syrup, served with a shot of prosecco

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

Garden Spritz 🍷 • 11.95

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

Classic Margarita 🍹 • 12.50

Patrón tequila, Cointreau,
lime, sugar & salt

Long Island Iced Tea 🍹 • 13.95

Altos tequila, Beefeater gin,
Absolut vodka, Havana Club rum,
orange curaçao & Coca-Cola

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

Wild Picantito 🍹 • 9.95

Cedars Wild non-alcoholic spirit,
lime, pineapple, agave & hot sauce

Coastal Fizz 🍷 • 9.95

Pentire Coastal 0% Aperitif, tonic
& alcohol-free sparkling spumante

Wines

Bubbles

Luca Botter Prosecco, DOC Extra Dry (NV) 🍷

Veneto, Italy

125ml bottle

7.95 39.95

Oddbird Alcohol-Free Spumante

Veneto, Italy

5.50 32.50

Ita Prosecco Rosé, DOC Extra Dry, 2023

Veneto, Italy

8.50 44.95

Moscato de Ochoa, 2022 🍷

Navarra, Spain

8.50 44.95

Laurent Perrier La Cuvée (NV) 🍷

Tours-sur-Marne, France

13.95 85.00

Laurent Perrier, Cuvée Rosé (NV) 🍷

Tours-sur-Marne, France

110.00

Rosé

175ml 250ml Carafe bottle

Indesio Pinot Grigio Rosé, IGT delle Venezie, 2022/23

Veneto, Italy

7.95 9.95 19.50 28.95

Source Gabriel Rosé,

AOC Côtes de Provence, 2022/23 🍷

Provence, France

9.95 11.95 24.00 39.95

White

175ml 250ml Carafe bottle

Valdemilanos Viura Chardonnay, 2022/23 🍷

Campo de Borja, Spain

6.75 8.50 16.50 25.50

Chemin De La Serre By Drake & Morgan,

Marsanne Viognier, 2022 🍷

Languedoc-Roussillon, France

7.95 10.45 19.50 28.95

Picpoul de Pinet, Domaine de Castelnaud,

Côteaux de Languedoc, 2023 🍷

Languedoc-Roussillon, France

8.95 10.95 22.00 32.95

Mount Brown Estates, Sauvignon Blanc, 2023 🍷

Waipara, New Zealand

9.95 11.95 24.00 36.95

Sancerre Domaine de la Grande Maison

Chaumeau-Balland, 2022 🍷

Loire Valley, France

43.95

Red

175ml 250ml Carafe bottle

Sanziana Pinot Noir, Cramele Recas, 2022 🍷

Banat, Romania

6.95 8.95 18.00 26.95

Chemin De La Serre By Drake & Morgan,

Carignan Vieilles Vignes, 2022 🍷

Languedoc-Roussillon, France

7.95 9.95 19.50 28.95

Mucchietto IGT Primitivo del Salento, 2022

Puglia, Italy

9.95 12.50 24.00 38.95

Rioja Reserva Belezos, Bodegas Zugober, 2017/18 🍷

Rioja, Spain

45.95

90s

&

00s

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Vegan 🌱 Sustainable 🌱

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