

DRAG BRUNCH

by DRAKE & MORGAN

Two gorgeous courses included:

Starter

Sharing board

Vegan superstraccia cheese, hummus, aubergine dip, olives, tomato salsa, Suffolk rosemary salami & crispy sourdough

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

Fish & chips

Beer batter, mushy peas & tartare sauce

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

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

Chocolate brownie  • 8.00

Salted caramel fudge & vanilla cream

Sticky toffee pudding  • 8.95

Salted caramel ice cream

Strawberry cheesecake

sundae   • 9.95

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

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. *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-Colat

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

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


DRAG BRUNCH

by DRAKE & MORGAN

Vegan 🌱 Sustainable 🌿

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.

 drakeandmorgancollection

 drakeandmorgan

 drakeandmorgan