

# ELLIE SAX

## IBIZA ANTHEMS BRUNCH



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

Strawberry cheesecake  
sundae   • 9.95

Chocolate brownie  • 8.00  
Salted caramel fudge & vanilla cream

Sticky toffee pudding  • 8.95  
Salted caramel ice cream



by DRAKE & MORGAN

Vegetarian  Vegan  Gluten friendly  Low carbon\* 

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.

Other gluten friendly alternatives available upon request. 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](https://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

	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

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**IBIZA ANTHEMS**  
BRUNCH

by **DRAKE & MORGAN**



Vegan 🌱 Sustainable 🌿

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