

DRAKE & MORGAN

While you wait

Nocellara olives 🍅🌱 • 4.75

Smoked almonds 🍅🌱 • 4.75

Steamed edamame beans 🍅🌱 • 4.75
Sea salt

Padron peppers 🍅🌱 • 4.95

“Wildfarmed flour”
baked sourdough 🌱🍷 • 4.95
Salted butter, balsamic & olive oil

Mezze board 🌱🌱🍷 • 23.95

Sweet falafel, halloumi, hummus,
babaganoush, Greek yoghurt, Rila Lutenitsa
& gluten free flatbread
*Lutenitsa is a traditional Bulgarian dip, made from
roasted red peppers, aubergine & tomato, produced
by one of our very own D&Mers*

British charcuterie board • 25.95
Suffolk chorizo, Suffolk coppa, Suffolk
rosemary salami, Quicke’s mature cheddar,
sourdough, apple & fig chutney

Small plates

Red lentil, chickpea
& chilli soup 🍅 • 8.95

Leeks & egg mimosa 🌱🌱 • 8.95
*Egg mimosa refers to finely grated hard-boiled
eggs, mimicking the look of mimosa flowers.
It’s a timeless French garnish*

Wild mushroom arancini 🌱 • 8.95
Truffle mayonnaise

Chorizo Scotch egg • 9.95
Chipotle mayonnaise

British calamari • 9.95
Furikake seasoning & chipotle mayonnaise

Prawn lollipops 🌱 • 9.95
Prawn crackers & gochujang sauce

Pork bites • 9.95
Chipotle mayonnaise

Burrata 🌱🌱 • 10.95
Blood orange & pistachio salad

Piri piri chicken skewers 🌱 • 10.95
Raita

Crispy prawn tacos 🌱 • 10.95
Yellow chilli, guacamole & pickled vegetables

Sweet duck bao buns • 10.95
Hoisin mayonnaise

Sirloin steak tacos 🌱 • 11.95
Crème fraîche & kimchi

Clams a la Sicilian • 11.95
Tomato, red chilli, parsley & sourdough

Salads & flatbreads

Napoli flatbread 🍅 • 15.95
Sundried tomatoes, vegan superstraccia
cheese, red onion & rocket

Rainbow bowl 🍅🌱🌱 • 15.95
Vegan superstraccia cheese, avocado,
cucumber, roasted squash, red pepper hummus,
mixed seeds, sauerkraut & pickled carrot

Crispy duck salad • 16.95
Hoisin, radish, peanuts,
coriander, sesame & chilli
*Years later & just as fabulous. This signature
D&M salad is always stealing the spotlight.*

Tuna niçoise salad 🌱 • 18.95
Yellow fin sashimi grade tuna, potatoes,
green beans, soft-boiled eggs, anchovies,
tomatoes & capers

Crispy duck flatbread • 18.95
Hoisin, cucumber, red onion,
Asian vegetables & sesame

Add to your salad

Grilled halloumi 🌱 • 2.95
Piri piri chicken skewer 🌱 • 3.95
Prawns • 3.95 / Smoked salmon 🌱 • 4.95

Fries & tatties

Fries • 5.95
Choose plain fries 🍅, cowboy fries 🌱
(Honey BBQ sauce & crushed chillies)
or Roman fries 🌱 (Parmesan & truffle oil)

Mashed potato 🌱🌱 • 5.95

Trio of fries 🌱 • 14.95
Chips, Roman fries & cowboy fries

Sides

Tomato salad 🍅🌱 • 5.25
Red onions, basil, olive oil & balsamic

Rocket salad 🌱🌱 • 5.25
Vegetarian Grana Padano

Braised red cabbage 🍅🌱 • 5.25

Onion rings 🌱 • 5.95

Seasonal greens 🌱 • 6.75

Halloumi sticks 🌱 • 6.75
Za’atar seasoning & chipotle mayonnaise

Large plates

From the sea

Stargazy fish pie • 17.95
Cheddar crust

Linguini alle vongole • 18.95
Clams, white wine & chilli

Pan-fried seabass 🌱 • 18.95
Roasted tomatoes, samphire & baby capers

Fish & chips • 19.50
Beer batter, mushy peas & tartare sauce

Roasted salmon 🌱 • 19.95
Saffron sauce & greens
*For every one of these dishes sold, £1 will go to our
amazing partner charity Maggie’s*, who support
people affected by cancer*

From the land

Chicken & chestnut
mushroom pie • 17.95
Mashed potato & jus

Chicken Milanese • 17.95
Fried St. Ewe’s egg, watercress & truffle aioli

Pumpkin & sage tortellini 🍅 • 18.95
Harissa vegan cream, squash,
baby spinach & seeds

Thai red curry • 18.95
Basmati rice & “wildfarmed flour” flatbread
Choose tofu 🍅🌱 *or* chicken

Wagyu sausage & mash 🌱 • 19.95
Caramelised onions

Braised ox cheek 🌱 • 24.95
Truffle mash, greens & watercress velouté

Steaks

All steaks are 21 day Himalayan salt-aged from British bred beef and served with chips.

Flash grilled minute steak 7oz • 20.95

Sirloin steak 8oz • 33.95

Rump steak 6oz • 27.95

Chateaubriand 18oz • 69.95 *For 2 people*

Add to your steak

Béarnaise, peppercorn 🌱 *or* blue cheese 🌱 sauce • 2.95 / Giant grilled prawn 🌱 • 7.95

Burgers & sandwiches

*Most of our burgers & sandwiches are available skinny.
Gluten-friendly buns are also available. Please ask for details.*

Fish finger sandwich • 16.95
Tartare sauce & chips

Fable™ mushroom burger 🍅🌱🌱 • 16.95
Pulled shiitake mushrooms, Applewood
vegan cheese & a tomato salad

Buttermilk chicken burger • 18.50
Chipotle mayonnaise & chips

Cheeseburger • 18.95
Double British beef patty, burger sauce,
Applewood cheese, pickled onions,
gherkins, lettuce & chips
*Our burger features regenerative beef, sourced from farms
that practice sustainable farming methods to restore soil
health, enhance biodiversity & promote animal welfare.*

Steak sandwich • 18.95
Ciabatta, caramelised onions,
truffle mayonnaise & chips

Grilled tuna • 21.95
Focaccia, avocado, pickled fennel & chips

Add to your burger

Blue cheese • 1.50 / Vegan cheese 🍅 • 2.50
Bacon • 2.50 / ‘THIS’ Isn’t Bacon’ 🍅 • 3.00
3 oz beef patty • 4.00

We’ve teamed up with Pennies, the digital charity box, to help an
amazing charity, Maggie’s, support local people affected by cancer.
Just press ‘yes’ when you pay by card to donate £1. Every penny goes
to charity: 90% goes to Maggie’s (**registered charity no. SCO24414)
& 10% goes to Pennies (registered charity no. 1122489).



🌱 Vegetarian 🍅 Vegan 🌱 Gluten friendly 🌱 Low carbon*

*Before you order your food and drinks, 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. *Our low
carbon dishes have less than 0.7g CO2e per serving, and to find out more about
these steps please visit us at drakeandmorgan.co.uk/change-by-drake-morgan*



*Scan me to
view allergen
& calorie
information*

DRAKE & MORGAN

At Drake & Morgan, our team travels *far & wide*, from the rolling vineyards of New Zealand to the sun-drenched hills of Chile & the heart of Italy, to discover *wines that truly excite*. Each bottle on our menu is hand-selected for its character, quality & perfect pairing potential.

Bubbles

White & rosé	125ml	Bottle
Luca Botter by JK Prosecco, DOC Extra Dry (NV) 🍷	8.25	42.95
Veneto, Italy		
Ita Prosecco Rosé, DOC Extra Dry, 2024	8.95	46.95
Veneto, Italy		
Laytons Brut Reserve (NV) 🍷	10.95	59.95
Épernay, France		
Perrier-Jouët Grand Brut (NV) 🍷	14.95	85.00
Épernay, France		
Veuve Clicquot Yellow Label (NV) 🍷		100.00
Reims, France		
Bollinger Special Cuvée (NV)		110.00
Aÿ, France		
Perrier-Jouët Blason Rosé (NV) 🍷		120.00
Épernay, France		
Ruinart Blanc de Blancs (NV) 🍷		140.00
Reims, France		

English sparkling	125ml	Bottle
Harrow & Hope Brut Reserve (NV) 🍷🍷	10.95	59.95
Buckinghamshire, England		
Harrow & Hope Brut Rosé (NV) 🍷🍷	11.45	64.95
Buckinghamshire, England		

Non-alcoholic		Bottle
Wild Idol Alcohol Free Sparkling White 🍷	6.95	34.95
Rheinhessen, Germany		
Wild Idol Alcohol Free Sparkling Rosé 🍷	6.95	34.95
Rheinhessen, Germany		

Rosé & orange wine

	175ml	250ml	Carafe	Bottle
Sanziana Rosé Cramele Recas, 2022/23 🍷	8.95	10.95	20.95	30.95
Banat, Romania				
Indesio Pinot Grigio Rosé, IGT delle Venezie, 2024	8.95	10.95	20.95	30.95
Veneto, Italy				
Balade de Coline Rosé, 2024 🍷	9.95	11.95	23.95	35.95
Rhône, France				
Souvenir de Vacances, Vin Orange, Vin de France, 2024 🍷	9.95	11.95	23.95	35.95
Languedoc-Roussillon, France				
Chateau Montaud, 2024	11.95	13.95	26.95	39.95
Côtes de Provence, France				

Magnums

For those toasts that deserve to last a little longer.	1.5L Bottle
Pianer Prosecco (NV) 🍷	84.95
Italy	

🍷 Vegan
🍷 Organic
🍷 Sustainable

Enjoy any of our wines by the glass in a 125ml serving, available on request.
Please speak to a member of our lovely team for recommendations. Vintages are subject to change.

White wine

Dry & refreshing	175ml	250ml	Carafe	Bottle
Valdemilanos Viura Chardonnay, 2024 🍷	7.95	9.95	19.95	29.95
Campo de Borja, Spain				
Floralba Pinot Grigio, 2024	7.95	9.95	19.95	29.95
Venezia, Italy				
Chemin De La Serre By Drake & Morgan, Marsanne Viognier, 2024 🍷	8.95	10.95	20.95	30.95
Languedoc-Roussillon, France				
Gavi di Gavi, Figini, La Chiara, 2024	10.95	13.95	26.95	39.95
Piedmont, Italy				
Domaine Millet Roger Sancerre, 2024 🍷				49.95
Loire, France				

Fruity & dry	175ml	250ml	Carafe	Bottle
Miron del Mar, Sauvignon Blanc, Viña Ventisquero, 2024	8.95	10.95	20.95	30.95
Central Valley, Chile				
Vermentino, Duc de Belmonde, IGP Pays d'Oc, 2024 🍷	9.95	11.95	23.95	34.95
Languedoc-Roussillon, France				
Picpoul de Pinet, Domaine de Castelnau, Côteaux de Languedoc, 2024 🍷	9.95	11.95	23.95	35.95
Languedoc-Roussillon, France				
Mount Brown Estates by JK, Sauvignon Blanc, 2024 🍷🍷	10.95	12.95	25.95	38.95
Waipara, New Zealand				
Female-led winery founded by Catherine Keith and her father after uncovering a forgotten vineyard in 2002. Every bottle is estate-grown, crafted with care & a true expression of their passion for the land.				

Rich & full bodied	175ml	250ml	Carafe	Bottle
The Valley Chardonnay, 2025	12.95	14.95	29.95	43.95
Elgin, South Africa				

Red wine

Light & fruity	175ml	250ml	Carafe	Bottle
Valdemilanos 'Old Vines Garnacha', 2023 🍷	7.95	9.95	19.95	29.95
Campo de Borja, Spain				
Los Camachos Pinot Noir Viñedos Marchigüe, 2022 🍷	10.95	12.95	25.95	38.95
Colchagua Valley, Chile				

Medium bodied	175ml	250ml	Carafe	Bottle
Chemin De La Serre By Drake & Morgan, Carignan Vieilles Vignes, 2022/24 🍷	8.95	10.95	20.95	30.95
Languedoc-Roussillon, France				
Grandiose Merlot, 2023	8.95	10.95	20.95	30.95
Pays d'Oc, France				
Bodegas Ochoa by JK, Cabernet Sauvignon Tempranillo, 2020 🍷	10.95	12.95	25.95	38.95
Navarra, Spain				
Discovered on a recent D&M innovation trip. Bodegas Ochoa is a bold, sustainable sixth-generation winery led by a visionary sister duo in Navarra.				
Domaine Bousquet by JK Organic Malbec, 2023 🍷🍷	10.95	13.95	26.95	39.95
Mendoza, Argentina				

Full flavoured	175ml	250ml	Carafe	Bottle
La Ronciere Mayta Cabernet Sauvignon, 2022 🍷	9.95	11.95	23.95	35.95
Licanten, Chile				
Mucchietto IGT Primitivo del Salento, 2022	10.95	13.95	26.95	39.95
Puglia, Italy				
Montepulciano d'Abruzzo, Piandimare, 2021	11.95	13.95	26.95	39.95
Abruzzo, Italy				
Bizoe Estalet Syrah, 2022/23 🍷🍷	13.95	15.95	30.95	49.95
Western Cape, South Africa				
Silky, spiced & bursting with red berries, a South African hidden gem!				
Chateaufeuf du Pape Vieux Chemin, Chateau Fargueirol, 2022				59.95
Rhône, France				