

Vegetarian 🌱 Vegan 🍏
Gluten friendly 🌿 Low carbon* 🍃

Back to the 80s Brunch

With Martin Kemp

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'

Rainbow bowl 🍏🌿🍃

Vegan superstraccia cheese, avocado, cucumber, roasted squash, red pepper hummus, mixed seeds, sauerkraut & pickled carrot

Fish & chips

Beer batter, mushy peas & tartare sauce

Potato gnocchi 🍏🌿

Marinara, vegan nduja, aubergine, superstraccia, sundried tomatoes & olives

Thai red curry

Basmati rice & "wildfarmed flour" flatbread

With: tofu 🍏🌿 *or* grilled chicken

Buttermilk turkey burger

Chipotle mayonnaise & chips

Add: bacon & cheese fondue • 4.50

Cheeseburger

Double British beef patty, burger sauce, Applewood cheese, pickled onions, gherkins, lettuce & chips

Flash grilled minute steak

Chips & Béarnaise sauce

Sirloin steak (£10 supplement)

21 day Himalayan salt-aged from British bred beef, garlic butter & chips

Sides

Tomato salad 🍏 • 5.25

Red onion, basil, olive oil & balsamic

Rocket salad 🌱 • 5.25

Vegetarian Grana Padano

Fries • 5.95

Choose: plain fries 🍏, cowboy fries 🌱

(Honey BBQ sauce & crushed chillies)

or Roman fries 🌱 (Parmesan & truffle oil)

Winter greens 🌱 • 6.75

Halloumi sticks 🌱 • 6.75

Za'atar seasoning & chipotle mayonnaise

Trio of fries 🌱 • 15.95

Chips, Roman fries & cowboy fries

Desserts

Sticky toffee pudding 🌱 • 9.95

Salted caramel ice cream

Mince pie cheesecake 🌱 • 9.95

Clotted cream ice cream
& brandy macerated fruit

Apple & winter berry crumble 🍏🌿 • 9.95

Vegan custard

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 13.5% 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

by DRAKE & MORGAN

Drinks

Cocktails

Espresso Martini 🍸 • 13.25

Absolut vodka, cold brew coffee,
Kahlua coffee liqueur & sugar

Porn Star Martini 🍸 • 13.25

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

Aperol Spritz 🍷 • 12.95

Aperol, prosecco & soda

Cherry on Top 🍷 • 12.95

Patrón Silver tequila, Piment D'Espelette liqueur,
Cointreau, cherry syrup, lime juice & chillies

French Martini 🍷 • 13.25

Absolut Raspberri vodka, Chambord & pineapple

Hugo Spritz 🍷 • 13.25

St Germain elderflower liqueur,
soda, prosecco & mint

Classic Mojito 🍷 • 12.95

Havana 3yr rum, mint, lime & sugar

Mistletoe Margarita 🍷 • 13.25

Altos Plata Blanco tequila, Campari,
agave, lemon juice & cranberries

Toffee Fudge • 13.50

Inspired by the Yellow Quality Street
Jack Daniels, Mozart dark chocolate liqueur,
toffee nut syrup & ginger ale

Zero Proofs

*Absolutely delicious,
absolutely no Alcohol!*

Homemade

Lemonade 🍷 • 5.95

Choose: Classic,
Passion fruit *or* Raspberry

Garden Fizz 🍷 • 5.95

Blackcurrant purée, raspberry,
basil, lime & soda

Crodino Spritz 🍷 • 7.95

Crodino alcohol-free
spritz drink

Wines

Bubbles

Luca Botter by JK Prosecco, DOC Extra Dry (NV) 🍷

Veneto, Italy

Wild Idol Alcohol Free Sparkling White (NV) 🍷

Rheinhessen, Germany

Ita Prosecco Rosé, DOC Extra Dry, 2024

Veneto, Italy

Laytons Brut Reserve (NV) 🍷

Épernay, France

Perrier-Jouët Grand Brut (NV) 🍷

Épernay, France

Bollinger Special Cuvée (NV)

Aÿ, France

Perrier-Jouët Blason Rosé (NV) 🍷

Épernay, France

Rosé

Balade de Coline Rosé, 2024 🍷

Rhône, France

White

Chemin De La Serre By Drake & Morgan,

Marsanne Viognier, 2023/24 🍷

Languedoc-Roussillon, France

Picpoul de Pinet, Domaine de Castelnaud,

Côteaux de Languedoc, 2024 🍷

Languedoc-Roussillon, France

Mount Brown Estates by JK,

Sauvignon Blanc, 2024 🍷

Waipara, New Zealand

Gavi di Gavi, Figini, La Chiara, 2024

Piedmont, Italy

Domaine Millet Roger Sancerre, 2024

Loire, France

Red

Chemin De La Serre By Drake & Morgan,

Carignan Vieilles Vignes, 2022/24 🍷

Languedoc-Roussillon, France

Mucchiello IGT Primitivo del Salento, 2022

Puglia, Italy

Domaine Bousquet by JK Organic Malbec, 2023 🍷

Mendoza, Argentina

125ml bottle

8.25 42.95

6.95 34.95

8.95 46.95

10.95 59.95

14.95 85.00

110.00

120.00

175ml 250ml Carafe bottle

9.95 11.95 23.95 35.95

175ml 250ml Carafe bottle

8.95 10.95 20.95 30.95

9.95 11.95 23.95 35.95

10.95 12.95 25.95 38.95

10.95 13.95 26.95 39.95

49.95

175ml 250ml Carafe bottle

8.95 10.95 20.95 30.95

10.95 13.95 26.95 39.95

10.95 13.95 26.95 39.95

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80s
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Vegan 🍷 Sustainable 🌱

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by **DRAKE & MORGAN**

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