

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'

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

Fish & chips
Beer batter, mushy peas & tartare sauce

Pumpkin & sage tortellini 🍏
Harissa vegan cream, squash,
baby spinach & seeds

Thai red curry
Basmati rice & "wildfarmed flour" flatbread
With: tofu 🍏🌱 *or* grilled chicken

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

Buttermilk chicken burger
Chipotle mayonnaise & chips

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

Flash grilled minute steak
Chips & Béarnaise sauce

Rump steak (£7 supplement)
Chips & Béarnaise sauce

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)

Seasonal greens 🌱 • 6.75

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

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

Desserts

Gooseberry crème
brûlée 🌱 • 8.95
Sable biscuit

Chocolate brownie 🍏 • 8.95
Vanilla ice cream
& chocolate sauce

Apple & winter berry
crumble 🍏🌱 • 8.95
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 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

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

Classic Mojito 🍹 • 12.95

Havana 3yr rum, mint, lime & sugar

French Martini 🍸 • 13.25

Absolut Raspberri vodka,
Chambord & pineapple

Hugo Spritz 🍹 • 13.25

St Germain elderflower liqueur,
soda, prosecco & mint

Classic Margarita 🍹 • 13.25

Altos tequila, Cointreau, lime, sugar & salt

Cherry on Top 🍹 • 12.95

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

Long Island Iced Tea 🍹 • 12.95

Altos tequila, Beefeater gin, Absolut vodka,
Havana 3yr rum, Cointreau, lime juice & Coca-Cola

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

Mucchietto 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 **by DRAKE & MORGAN**

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