



Two delicious courses included:

Starter

Sharing board 🍏

Hummus, babaganoush, vegan superstraccia, beetroot falafel, fattoush & grilled flatbreads

Mains

Please choose one of the following:

Eggs Benedict

English muffins, Tamworth ham, poached eggs & hollandaise, served with fries

Fried chicken & waffle

Smashed avocado, sour cream & 'hot honey'

Avocado on toast 🍏

Sourdough, radish, lemon & herbs, served with fries

Add two poached eggs 🍳 • 3.00

Fish & chips

Beer batter, mushy peas & tartare sauce

Rainbow bowl 🍏🥬🥒

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

Pumpkin & sage tortellini 🍏

Harissa vegan cream, squash, baby spinach & seeds

Roasted salmon 🍷

Saffron sauce & greens

Chicken Milanese

Fried St. Ewe's egg, watercress, truffle aioli & fries

Buttermilk chicken burger

Chipotle mayonnaise & fries

Cheeseburger

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

Sirloin steak (£10 supplement)

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

Sides

Fries • 5.95

Choose: plain fries 🍏, cowboy fries 🍳
(Honey BBQ sauce & crushed chillies)
or Roman fries 🍳 (Parmesan & truffle oil)

Tomato salad 🍏🥬 • 5.25

Red onions, basil, olive oil & balsamic

Rocket salad 🍏🥬 • 5.25

Vegetarian Grana Padano

Halloumi sticks 🍳 • 6.75

Za'atar seasoning & chipotle mayonnaise

Trio of fries 🍳 • 14.95

Plain fries, Roman fries & cowboy fries

Desserts

Chocolate brownie 🍳 • 8.95

Vanilla ice cream & chocolate sauce

Tiramisu 🍳 • 9.95

Served tableside

Paris Brest 🍳 • 9.95

Choux pastry filled with hazelnut praline & topped with flaked almonds - ooh là là!

Sticky toffee pudding 🍳 • 9.95

Salted caramel ice cream

Vegetarian 🍏 Vegan 🍏
Gluten friendly 🍷 Low carbon* 🍷

by **DRAKE & MORGAN**



Scan me to
view allergen
& calorie
information

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



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

French Martini ☞ • 13.25

Absolut Raspberri vodka, Chambord & pineapple

Aperol Spritz ☞ • 12.95

Aperol, prosecco & soda

Hugo Spritz ☞ • 13.25

St Germain elderflower liqueur,
soda, prosecco & mint

Classic Margarita ☞ • 13.25

Altos tequila, Cointreau,
lime, sugar & salt

Tangerine & Cinnamon Margarita ☞ • 13.25

Patron Reposado, Cointreau, lime juice,
tangerine & cinnamon

Pistachio White Chocolate Espresso Martini ☞ • 13.50

Disaronno Velvet liqueur, Grey Goose vodka,
Mozart white chocolate liqueur, coffee,
white chocolate & pistachio foam

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)
Ay, France

Perrier-Jouët Blason Rosé (NV) ☞
Épernay, France

Rosé

Blade de Coline Rosé, 2024 ☞
Rhône, France

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

Red

Chemin De La Serre By D&M,
Carignan Vieilles Vignes, 2022/24 ☞
Languedoc-Roussillon, France

Mucchetto IGT Primitivo
del Salento, 2022
Puglia, Italy

Domaine Bousquet
by JK Organic Malbec, 2023 ☞
Mendoza, Argentina

White

Chemin De La Serre By D&M,
Marsanne Viognier, 2023/24 ☞
Languedoc-Roussillon, France

Picpoul de Pinet, Domain 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

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

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

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

Vegan 🌱 Sustainable 🌱

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