



# BRUNCH

by **DRAKE & MORGAN**

Unlimited\* *Aperol Spritz, prosecco, Bloody Marys or JUBEL peach lager* with your choice of delicious main course:

## Add a Sharing Board

Mezze board    • 24.00

Sweet potato falafel, halloumi, hummus, babaganoush, feta & mint dip, Rila Lutenitsa & gluten-friendly flatbread

Charcuterie board • 26.00

Suffolk chorizo, Suffolk coppa, Suffolk rosemary salami, Quicke's mature cheddar, sourdough, apple & fig chutney

## 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 topped with smoky tomato & pepper salsa & poached St Ewe's eggs

Fish & chips

Beer batter, mushy peas & tartare sauce

Pea & shallot tortellini 

Watercress vegan cream, THIS™ Isn't Bacon, baby spinach & seeds

Green bowl  

Avocado, quinoa, sugar snap peas, broccoli, pea shoots, chia & pumpkin seeds

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

## Add a Side

Tomato salad   • 5.50

Red onions, basil, olive oil & balsamic

Rocket salad   • 5.50

Vegetarian Grana Padano

Fries • 6.00

Choose: Chips , cowboy fries 

(Honey BBQ sauce & crushed chillies)

*or* Roman fries  (Parmesan & truffle oil)

Creamed spinach   • 7.00

Nutmeg

Halloumi sticks  • 7.00

Za'atar seasoning & chipotle mayonnaise

Trio of fries  • 15.00

Chips, Roman fries & cowboy fries

## Add a Dessert

Chocolate brownie  • 9.00

Vanilla ice cream & chocolate sauce

Sticky toffee pudding  • 10.00

Salted caramel ice cream

Summer berry crumble   • 9.00

Vegan custard

Vegetarian  Vegan  Gluten friendly  Low carbon\* 

*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 0.7gCO2e per serving, and to find out more about these steps please visit us at [drakeandmorgan.co.uk/change-by-drake-morgan](https://drakeandmorgan.co.uk/change-by-drake-morgan)



Scan me to view allergen & calorie information

# Drinks

## Cocktails

**Espresso Martini** 🍸 • 14.00  
Absolut vodka, cold brew coffee,  
Kahlua coffee liqueur & sugar

**Porn Star Martini** 🍸 • 14.00  
Absolut Vanilia vodka,  
passion fruit purée & prosecco

**Aperol Spritz** 🍸 • 14.00  
Aperol, prosecco & soda

**Hugo Spritz** 🍸 • 14.00  
St Germain elderflower liqueur,  
soda, prosecco & mint

**Lillet Rosé Spritz** 🍸 • 14.00  
Lillet Rosé, strawberry purée, prosecco & soda

**Margarita** 🍹 • 14.00  
Altos Plata tequila, triple sec, lime & sugar  
*Have it classic or spicy!*

**Spicy Mangorita** 🍹 • 15.00  
Patrón Silver tequila, Patrón Reposado  
tequila, triple sec, mango purée & chilli

**Strawberry Margarita** 🍹 • 15.00  
Teremana Blanco tequila,  
strawberry purée, basil & lemon

**Classic Mojito** 🍹 • 14.00  
Havana 3yr rum, mint, lime & sugar

## Zero Proofs

*Absolutely delicious,  
absolutely no Alcohol!*

**Homemade  
Lemonade** 🍹 • 6.00  
*Choose:* Classic, Passion fruit,  
Raspberry *or* Elderflower

**Garden Fizz** 🍹 • 6.00  
Blackcurrant purée, raspberry,  
basil, lime & soda

**Crodino  
Spritz** 🍹 • 8.00  
Crodino alcohol-free  
spritz drink

## Wines

### Bubbles

125ml | Bottle

DOC Extra Dry, JK Prosecco 9 | 43  
Italy

NOUGHTY Dealcoholized Sparkling Chardonnay, 7.95 | 36  
Thomson & Scott 🍷  
Spain

Brut, London Clay 11 | 49  
England

Champagne Perrier-Jouët, Grand Brut 18 | 85  
France

Champagne Veuve Clicquot, Brut Yellow Label 105

Champagne Perrier-Jouët, Blason Rosé 120  
France

### Rosé

175ml | 250ml | Carafe | Bottle

Sanziana Rosé, Cramele Recas 9 | 12 | 22 | 32  
Romania

### White

175ml | 250ml | Carafe | Bottle

Marsanne Viognier, Chemin de La Serre 9 | 12 | 22 | 32  
by Drake & Morgan  
France

Picpoul de Pinet, Le Montalut, 10 | 14 | 26 | 38  
Les Costières de Pomérols 🍷  
France

Sauvignon Blanc, JK, Mount Brown Estates 🍷 11 | 15 | 29 | 42  
New Zealand

Gavi di Gavi, Fossili, San Silvestro 🍷 11 | 15 | 27 | 40  
Italy

Sancerre, Domaine Merlin-Cherrier 🍷 14 | 18 | 34 | 50  
France

### Red

175ml | 250ml | Carafe | Bottle

Carignan Vieilles Vignes, Chemin de La Serre 9 | 12 | 22 | 32  
by Drake & Morgan  
France

Primitivo del Salento, Mucchietto IGT 11 | 15 | 27 | 40  
Italy

Malbec, JK Domaine Bousquet 11 | 15 | 29 | 42  
Argentina



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**Vegan** 🌱 **Sustainable** ♻️

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