

WINE LIST

ROSÉ & CHILLED REDS

	175 ^{ml}	250 ^{ml}	bottle		175 ^{ml}	250 ^{ml}	bottle
Domaine Montrose, Rosé Cotes de Thongue, France, 2014	5.00	6.55	18.95	Beaujolais, Clos des Vieux, Marronniers Beaujolais, France, 2014	6.75	8.90	25.95
La Balade Rosé, Domaine Montrose Languedoc, France, 2014	7.00	9.20	26.95	Fleurie, Chateau de Raousset Beaujolais, France, 2014			30.95
Los Vascos Rosé, Barons Rothschild Lafite Colchagua, Chile, 2015	6.50	8.60	24.95	Rosé, Chateau Riotor Provence, France, 2014			28.95
Pinot Grigio Rosé delle Venezie Tenuta Monticello, Italy, 2014	6.00	8.00	22.95				

WHITE

	175 ^{ml}	250 ^{ml}	bottle
<i>Aperitifs & Easy Drinking</i>			
Albarino, Bagoas Ledas, Bodegas Aquitania Rias Baixas, Spain, 2014	7.25	9.50	27.95
Chardonnay Reserve, Barton & Guestier Vin de Pays, France, 2014			19.50
Chenin Blanc, Long Beach Robertson, South Africa, 2015	4.75	6.25	17.95
Picpoul de Pinet, Jadix Coteaux du Languedoc, France, 2015	6.25	8.30	23.95
Sauvignon Blanc, Ochagavia Central Valley, Chile, 2015	5.90	7.85	22.50

Aromatic, Vibrant & Mineral

Pinot Grigio, Brume di Monte Trentino, Italy, 2015	5.50	7.40	20.95
Sauvignon Blanc, Pencarrow Estate Martinborough, New Zealand, 2014	7.40	9.65	28.50
Sancerre, Lucien Crochet Loire, France, 2014	8.75	11.10	32.95
Verdejo, Quintaluna, Ossian Rueda, Spain, 2014			25.95
Macon-Uchizy, Domaine Talmard Burgundy, France, 2014	6.90	9.05	26.95
Chablis, Prieure St Come Burgundy, France, 2014	8.15	10.50	30.95

Opulent & Food Friendly

Chardonnay, Pencarrow Martinborough, New Zealand, 2014	7.50	9.80	28.95
Chardonnay, Finca La Florencia, Familia Cassone Mendoza, Argentina, 2015			24.95
Chardonnay, 1851 Reserva, Ochagavia Casablanca Valley, Chile, 2015	5.95	8.25	23.95
Chablis, Vaillons, 1er Cru, Moreau Naudet Burgundy, France, 2013			54.95
Viognier, Domaine Montrose Cotes de Thongue, France, 2014	6.25	8.30	23.95

Inspire & Discover

Pecorino, Gabriel, Poggio Anima Terre di Chieti, Italy, 2014	6.25	8.30	23.95
‘R’ Riesling, Kabinett, August Kessler Rheingau, Germany, 2014	6.75	8.90	25.95
Rolle, Chateau Riotor Cotes de Provence, France, 2013			27.95
Pinot Gris, Palliser Estate Martinborough, New Zealand, 2013			22.95
Torrantes, Finca La Florencia, Familia Cassone Mendoza, Argentina, 2015			24.95

RED

	175 ^{ml}	250 ^{ml}	bottle
<i>Soft, Delicate & Fruity</i>			
Bourgogne Rouge ‘Laforet’, Joseph Drouhin Burgundy, France, 2013	7.15	9.35	27.50
Grenache / Merlot, Barton & Guestier Vin de France, 2014	4.75	6.25	17.95
Merlot, Domaine Montrose Cotes de Thongue, France, 2014			18.95
Pinot Noir, Pencarrow Estate Martinborough, New Zealand, 2013	7.75	9.95	29.95
Pinot Noir, Fox by John Belsham Marlborough, New Zealand, 2014			39.95

Bright, Ripe & Smooth

Cabernet Merlot, Kings River Robertson, South Africa, 2014	5.75	7.70	21.95
Cotes du Rhone Reserve, Chateau Mont Redon Rhone, France, 2014	6.75	8.90	25.95
Malbec, Finca la Florencia, Familia Cassone Mendoza, Argentina, 2014	6.75	8.90	25.95
Montepulciano d’Abruzzo, Poggio Anima Abruzzo, Italy, 2014	6.90	9.05	26.50
Tempranillo, Epico, Bodegas Eguren Castilla La Mancha, Spain, 2013	6.25	8.30	23.95
Rioja, Seleccion, Sierra Cantabria Rioja, Spain, 2012	7.00	9.20	26.95
Classique, Rupert & Rothschild Western Cape, South Africa, 2013			34.95

Bold, Intense & Robust

Cabernet Sauvignon, 1851 Reserva, Ochagavia Central Valley, Chile, 2014	5.50	7.40	20.95
Cabernet Sauvignon, Brownstone California, America, 2011			31.95
Malbec, Obra Prima Reserva, Familia Cassone Mendoza, Argentina, 2012			35.95
Chateaneuf du Pape, ‘Telegramme’, Vieux Telegraphe Rhone, France, 2011			49.95
Los Vascos Grande Reserve, Barons Rothschild Lafite Colchagua, Chile, 2012			34.95
Shiraz, Mountadam Barossa, Australia, 2012	7.25	9.50	27.95
Rioja, Gran Reserva, Sierra Cantabria Rioja, Spain, 2004			59.95

SPARKLING & CHAMPAGNE

	125 ^{ml}	bottle		125 ^{ml}	bottle
Chapel Down, Brut Kent, England, NV	7.25	34.95	Barton & Guestier, Sparkling Rosé, Cuvee Reserve Southern France, NV	5.95	27.95
Justerini & Brooks, Sarcey, Brut, Private Cuvee Epernay, France, NV	8.50	39.95	Pommery, Brut Royal Reims, France, NV	9.50	49.95
Prosecco Spumante DOC, Dal Bello, Brut Veneto, Italy, NV	5.95	27.95	Veuve Clicquot Yellow Label, Brut Reims, France, NV		59.50
Prosecco, DOC, Extra Dry, Feudo Regina, Dal Bello Veneto, Italy, NV	7.25	34.95	Dom Perignon, Brut Epernay, France, 2005		165.00
Pommery, Grand Cru, Vintage Reims, France, 2005		85.95	Laurent-Perrier, Rosé Brut Tours-sur-Marne, France, NV		84.95

ALL DAY MENU

WHILE YOU WAIT

Selection of warm bread rolls, salted english butter	4.95
Smoked almonds, maldon salt	2.95
Italian green olives	3.65
Polenta crisps, avocado dip	4.95

STARTERS

Crispy squid, lemon mayonnaise	6.50
Chicken satay, peanut sauce	6.25
Prawn lollipops, sweet chilli & soy	6.75
Scotch egg, black pudding & piccalilli	5.95
Salted ricotta, summer beets, toasted almonds (v)	6.50
Crab on toast, chilli, coriander & lime mayonnaise	8.95

FLATBREAD & SHARING BOARDS

Crispy duck flatbread cucumber, spring onion & hoisin	10.95
Charcuterie board selection of british cured meat: salami, chorizo, prosciutto	10.95
Napoli flatbread (v) sun-dried tomato, pesto, mozzarella & parmesan	9.95
Mezze board (v) bulgur wheat salad, hummus, baba ghanoush, harissa, pickled chillies & olives	13.95

SALADS

Smoked chicken, avocado, mango & cashew nuts	11.95
Crispy duck, cucumber, wonton, peanuts & hoisin	9.95
Hot smoked salmon, spinach, sun-dried tomatoes & pine nuts	10.95
Chargrilled tuna, green papaya, cucumber, lime dressing	12.95
Quinoa bowl, avocado, edamame beans, spinach, pomegranate, lemon vinaigrette (v)	9.95

BURGERS & SANDWICHES

All burgers can be skinny or gluten free

Cheeseburger 8oz british beef, lettuce, tomato, mayonnaise	8.95
Chicken BLT chargrilled chicken, bacon, lettuce, tomato, mayonnaise	8.95
Halloumi burger (v) hummus, red pepper, flat mushroom	8.95
Steak sandwich 4oz sirloin, rocket, caramelised onion & dijon mustard	10.95
Wagyu burger blue cheese, tomato chutney	13.75
add; bacon 1.50, fried egg 1.50, 8oz beef patty 4.95	

(v) vegetarian

STEAKS

Served with chips & watercress

Rib-eye, 10oz	19.95
Sirloin, 8oz	16.95
Rump, 10oz	17.95
Fillet, 8oz	24.95
add sauces; peppercorn, bearnaise or blue cheese	2.95

MAINS

Beer-battered haddock & chips, mushy peas, tartare sauce	11.50
Fish pie, cheddar potato crust	10.50
Pea & lemon risotto, mascarpone (v)	10.50
Bangers & mash, red onion gravy	10.50
Thai coconut curry, basmati rice (v)	10.50
add chicken	12.95
add prawns	13.95

D&M FAVOURITES

Grilled salmon, broad beans, vine tomatoes	12.95
Lamb chops, crushed new potatoes, mint jus	13.50
Chicken paillard, shaved fennel, orange & herb salad	11.95
Linguini, clams, white wine & chilli	12.95

SIDES

Rocket salad, parmesan	3.95
Mac 'n' cheese	4.95
Tomato & basil salad	3.95
Onion rings	3.25
Tenderstem broccoli, almonds	3.95
Buttered spinach or green beans	3.95

STARCHES

Chips	3.25
Cowboy fries, honey, chilli & garlic	4.50
Roman fries, parmesan, truffle & rosemary	4.50
Sweet potato fries	4.50
Buttered new potatoes	3.95
Trio of fries: cowboy, roman, sweet potato	9.95

DESSERTS

Strawberry & mint pavlova	5.95
Ice cream or sorbet	4.50
Raspberry panna cotta	5.95
Chocolate brownie, vanilla ice cream	5.95
Chocolate & salted caramel tart	5.95
Selection of british cheese, chutney, oat biscuits	8.95



All items are subject to availability. Regrettably we cannot guarantee that any of our menu items are free from nuts. Please let us know if you have any allergies or require information on ingredients used in our dishes. VAT is included in all prices. A discretionary service charge of 12.5% will be added to all bills.

THE D&M COLLECTION
DRAKE & MORGAN BARS & RESTAURANTS
Everyday Escapes



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