

WINE LIST

ROSÉ & CHILLED REDS

	175 ^{ml}	250 ^{ml}	bottle
Beaujolais, Clos des Vieux, Marronniers Beaujolais, France, 2014	6.75	8.90	25.95
Domaine Montrose, Rosé Cotes de Thongue, France, 2014	5.00	6.55	18.95
Los Vascos Rosé, Barons Rothschild Lafite Colchagua, Chile, 2015	6.50	8.60	24.95
Pinot Grigio Rosé delle Venezie Tenuta Monticello, Italy, 2014	6.00	8.00	22.95

	175 ^{ml}	250 ^{ml}	bottle
La Balade Rosé, Domaine Montrose Languedoc, France, 2014	7.00	9.20	26.95
Rosé, Chateau Riotor Provence, France, 2014			28.95
Fleurie, Chateau de Raousset Beaujolais, France, 2014			30.95

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

Chablis, Prieure St Come Burgundy, France, 2014	8.15	10.50	30.95
Pinot Grigio, Brume di Monte Trentino, Italy, 2015	5.50	7.40	20.95
Macon-Uchizy, Domaine Talmard Burgundy, France, 2014	6.90	9.05	26.95
Verdejo, Quintaluna, Ossian Rueda, Spain, 2014			25.95
Sauvignon Blanc, Pencarrow Estate Martinborough, New Zealand, 2014			27.95
Sancerre, Lucien Crochet Loire, France, 2014	8.75	11.10	32.95

Opulent & Food Friendly

Chablis, Vaillons, 1er Cru, Moreau Naudet	13.50	18.90	54.95
Chardonnay, Finca La Florencia, Familia Cassone Mendoza, Argentina, 2015			24.95
Meursault Limozin, Chateau de Meursault	20.00	26.95	79.95
Chardonnay, 1851 Reserva, Ochagavia Casablanca Valley, Chile, 2015	5.95	8.25	23.95
Viognier, Domaine Montrose Cotes de Thongue, France, 2014	6.25	8.30	23.95
Pencarrow, Chardonnay Martinborough, New Zealand, 2014	7.50	9.80	28.95
Puligny Montrachet, Bachelet Monnot	13.95	19.60	56.95

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
Pinot Gris, Palliser Estate Martinborough, New Zealand, 2013			22.95
Torrontes, Finca La Florencia, Familia Cassone Mendoza, Argentina, 2015			24.95
Rolle, Chateau Riotor Cotes de Provence, France, 2013			27.95

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, Samael, 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
St Emilion Grand Cru, Chateau Teyssier	10.45	13.65	39.95
Rioja, Seleccion, Sierra Cantabria Rioja, Spain, 2011	7.00	9.20	26.95
Classique, Rupert & Rothschild Western Cape, South Africa, 2013			34.95

Bold, Intense & Robust

Cabernet Sauvignon, Brownstone Napa Valley, California, USA, 2011			31.95
Chateaneuf du Pape	12.55	17.15	49.95
Cabernet Sauvignon, 1851 Reserva, Ochagavia Central Valley, Chile, 2014	5.50	7.40	20.95
Malbec, Obra Prima Reserva, Familia Cassone Mendoza, Argentina, 2012			35.95
Shiraz, Mountadam Barossa, Australia, 2012	7.25	9.50	27.95
Los Vascos Grande Reserve, Barons Rothschild Lafite Colchagua, Chile, 2012			34.95
Rioja, Gran Reserva, Sierra Cantabria	14.65	20.65	59.95
Grand Cru Classe, Margaux, Chateau Desmirail Bordeaux, France, 2012			57.95



CORAVIN™

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SPARKLING & CHAMPAGNE

	125 ^{ml}	bottle
Prosecco Spumante DOC, Dal Bello, Brut Veneto, Italy, NV	5.95	27.95
Chapel Down, Brut Kent, England, NV	7.25	34.95
Justerini & Brooks, Sarcey, Brut, Private Cuvee Epernay, France, NV	8.50	39.95
Veuve Clicquot Yellow Label, Brut Reims, France, NV		59.50
Pommery, Brut Royal Reims, France, NV	9.50	49.95
Ruinart, Blanc de Blanc Reims, France, NV		90.00

	125 ^{ml}	bottle
Laurent-Perrier, Rosé Brut Tours-sur-Marne, France, NV		84.95
Dom Perignon, Brut Epernay, France, 2005		165.00
Prosecco, DOC, Extra Dry, Feudo Regina, Dal Bello Veneto, Italy, NV	7.25	34.95
Pommery, Grand Cru, Vintage Reims, France, 2005		85.95
Bollinger, Special Cuvee, Brut Ay France, NV		74.95
Barton & Guestier, Sparkling Rosé, Cuvee Reserve Southern France, NV	5.95	27.95

SUNDAY BRUNCH

ALL DAY BREAKFAST

Eggs any style on toast	5.25	Full English; eggs any style, bacon, sausage, black pudding, baked beans, field mushroom & grilled tomato	9.95
Eggs Benedict / Royal / Florentine	4.95 / 8.50		
Cumberland sausage or crispy bacon sandwich	5.50	Smoked salmon & scrambled eggs	8.50
Croissant / Pain au chocolat / Pain au raisin / Danish	2.50	Avocado on sourdough, chilli, poached egg	8.50
		Blueberry pancakes, maple syrup	7.95

BREAD, NUTS & OLIVES

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

STARTERS

Chicken satay, peanut sauce	6.25
Crispy squid, wasabi mayonnaise	6.50
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

BURGERS & SANDWICHES

All burgers can be skinny or gluten free

Cheeseburger	8.95
8oz british beef, lettuce, tomato, mayonnaise	
Chicken BLT	8.95
chargrilled chicken, bacon, lettuce, tomato, mayonnaise	
Halloumi burger (v)	8.95
hummus, red pepper, flat mushroom	
Wagyu burger	13.75
blue cheese, tomato chutney	
add; bacon 1.50, fried egg 1.50, 8oz beef patty 4.95	

MAINS

Beer-battered haddock & chips, mushy peas, tartare sauce	11.50
Fish pie, cheddar potato crust	10.50
Bangers & mash, red onion gravy	10.50
Pea & lemon risotto, mascarpone (v)	10.50
Hot smoked salmon, spinach, sun-dried tomatoes & pine nuts	10.95
Smoked chicken, avocado, mango & cashew nuts	11.95
Grilled salmon, broad beans, vine tomatoes	12.95
Sirloin, 8oz, chips & watercress	16.95

ROASTS

Free-range half chicken, yorkshire pudding, pigs in blankets	14.95
or	
Rib of beef, yorkshire pudding, horseradish sauce	16.95
All served family-style with roast potatoes, carrots, parsnips, broccoli & plenty of gravy	

SIDES

Chips or onion rings	3.25
Cowboy fries, honey, chilli & garlic	4.50
Roman fries, parmesan, truffle & rosemary	4.50
Sweet potato fries	4.50
Buttered spinach or green beans	3.95
Tenderstem broccoli, almonds	3.95
Rocket salad, parmesan	3.95
Trio of fries: cowboy, roman, sweet potato	9.95

DESSERTS

Ice cream or sorbet	4.50
Strawberry & mint pavlova	5.95
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

(v) vegetarian

BLOODY MARY'S

Tomatini (coupe)	8.25
Ketel one vodka, tomato juice, balsamic vinegar & lemon	
Our Classic (highball)	7.95
Ketel one vodka & house-spiced tomato juice	
Smokin' Mary (highball)	8.95
Arbikie chilli vodka, hickory smoke house-spiced tomato juice	



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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