

Food

Nibbles

-  **Nocellara olives** 3.75
-  **Smoked almonds** 3.75
-  **Padron peppers** 3.95
-  **Baked sourdough** 3.95
Butter, olive oil & balsamic



To start or to share

-  **Cheese & porcini croquettes** 5.95
Herb mayonnaise
-  **Baked summer squash** 5.95
Pomegranate, ricotta & mint
-  **Smoked aubergine flatbread** 6.95
Roasted peppers, baba ganoush, vegan feta, pine nuts & pesto
-  **Red pepper & tomato hummus** 6.95
Flatbread, garden vegetables, cauliflower, pickled onion & pesto
- Chicken wings** 6.95
Maple & chilli glaze
- Chorizo Scotch egg** 6.95
Smoked paprika mayonnaise
- Salt & Szechuan pepper squid** 7.25
Lemon mayonnaise
- Crab on toast** 7.95
Crab mayonnaise & caperberries
- Baja fish taco(s)** 5.50/7.95
Breaded cod, corn tortilla, pickled chilli, harissa cream & pickled pink onion
- Korean steak taco(s)** 6.95/8.95
Sirloin steak, corn tortilla, kimchi, bean sprouts & spring onion

-  **Napoli flatbread** 9.95
Sun-dried tomato, pesto, mozzarella & Parmesan

Crispy duck flatbread 11.95
Cucumber, spring onion, sesame & hoisin

Charcuterie board 15.95
Salami, chorizo, prosciutto, manchego, gooseberry & nettle chutney

 **Mezze board** 15.95
Butternut squash, hummus, baba ganoush, tahini, harissa, pickled chilli, quinoa, vegan feta & olives

Mains & grill

-  **Waldorf salad** 9.95
Celeriac, apple, walnut, grape & Caesar dressing
-  **Grain bowl** 10.95
Quinoa, wild rice, chia seeds, avocado, garden vegetables & vegan herb mayonnaise
- Crispy duck salad** 11.50
Asian vegetables, bean sprouts, red onion, wonton, peanuts, sesame & hoisin
- ADD** chicken, hot smoked salmon or halloumi 2.50
-  **Naughty gnocchi 'mac & cheese'** 10.50
Gratinated cheddar & breadcrumbs
-  **Crispy chickpea cake** 10.50
Butternut squash, pickled celery, polenta, tahini & pumpkin mole
- Fish pie** 10.95
Salmon, cod, mussels, prawns & cheddar potato crust
-  **Tomato pappardelle** 10.95
Harissa, black olives & crispy capers
- Fish & chips** 12.95
Beer-battered haddock, mushy peas & tartare sauce
- Balsamic marinated chicken breast** 12.95
Asian greens, shiitake mushrooms, soy, coriander & sweet chilli glaze
- Pan-fried salmon** 13.50
Braised baby gem, bacon, cream & peas
- Pulled beef brisket** 13.95
Paratha bread, Korean slaw, kimchi, sesame seeds & yoghurt
- Tandoori monkfish curry** 13.95
Wild rice, paratha & coriander
- Lamb rump** 14.95
Polenta, artichokes & red wine jus
- Sirloin steak** 16.95
8oz British beef, chips & watercress
- Rib-eye steak** 19.95
10oz British beef, chips & watercress
- ADD** Béarnaise, peppercorn or blue cheese sauce 2.95

Fries

- Chips** 3.25
- Sweet potato fries** 4.50
- Halloumi fries** 4.50
Za'atar seasoning & chipotle mayonnaise
- Cowboy fries** 4.50
Barbecue sauce
- Roman fries** 4.50
Parmesan, truffle & rosemary
- Trio of fries**
Chips, cowboy & Roman fries **10.95**
Chips, sweet potato & halloumi fries **11.95**

Burgers & sandwiches

All of our burgers & sandwiches are available skinny.
Gluten-friendly buns are also available. Please ask for details.

- Fish finger sandwich** 10.95
Tartare sauce & chips
-  **Halloumi burger** 11.50
Tomato & red pepper hummus, flat mushroom & heirloom tomato salad
-  **Beetroot burger** 11.95
Muhammara, pickled onions, vegan herb mayonnaise in a charcoal bun & heirloom tomato salad
- Buttermilk chicken burger** 11.95
Chipotle mayonnaise & chips
- D&M burger** 12.95
7oz British beef, Applewood cheese, lettuce, tomato, mayonnaise in a brioche bun & chips
- Baggis burger** 12.95
6oz haggis & Scottish beef, rocket, Dijon mayonnaise & chips
- ADD** 7oz beef patty 4.95
- ADD** bacon 2.00
- UPGRADE** your fries 1.00
- UPGRADE** to blue cheese 1.00
- ADD** fried egg 1.50
- ADD** grilled halloumi 2.50

Sides

- Onion rings** 3.25
-  **Minted new potatoes** 3.95
Olive oil
-  **Peas & sugar snaps** 3.95
- Rocket salad** 3.95
Parmesan
-  **Rainbow chard** 4.50
Chilli & lemon
-  **Heirloom tomato salad** 4.50
Red onion, basil, olive oil & balsamic
-  **Gnocchi 'mac & cheese'** 5.45

Afternoon tea

Freshly baked scone with clotted cream & jam or toasted crumpets with butter & preserves. Includes a choice of teas, coffees or infusions **6.95**

Speak to a member of our lovely team to book your full D&M afternoon tea experience **16.95**

Puds

A selection of ice-creams and sorbets available

-  **Chocolate brownie** 5.95
Vanilla ice cream
-  **Indian mango, passion fruit & mint pavlova** 5.95
Chantilly cream
-  **Summer berry crumble** 5.95
Vanilla ice cream
-  **Cherry & chocolate dome** 6.95
Chantilly cream



Sweet sips

- Espresso martini**  7.95
Ketel One vodka, espresso, FAIR café liqueur & gomme
- Lemon meringue**  7.95
Vanilla infused Ketel One vodka, limoncello, lemon curd, flamed meringue & double cream
- Trifle**  7.95
Ciroc black raspberry, vanilla infused Ketel One vodka, blackcurrant jelly, fresh raspberries, squirty cream & sprinkles



We've teamed up with Pennies, the digital charity box, to help an amazing charity, Maggie's, support local people affected by cancer.

Just press 'yes' when you pay by card to donate 50p. Every penny goes to charity: 90% goes to Maggie's (registered charity no. SCO24414) and 10% goes to Pennies (registered charity no. 1122489).

 Vegetarian  Vegan

Before you order your food and drinks, 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.

drakeandmorgan.co.uk

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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.

Wine

Ask one of our lovely team for recommendations of our delicious wines.

Aperitivos

Jasmine Dream 4.50
Refreshing zero proof combining homemade chamomile syrup, mint, lemon, white peach & jasmine soda

Aperol Spritz 8.95
Aperol, prosecco & soda

London spritz 8.95
Tanqueray gin, cucumber, elderflower, apple, mint & soda

Belsazar rose & soda 8.95
Vermouth & soda

Hibiscus 9.95
Roku gin, lemon, hibiscus syrup & prosecco

Pink

 Pale  Medium  Dark

	175ml	250ml	bottle
 Petit Ballon Rosé, Plaimont IGP Comté Tolosan, 2018 Cabernet Sauvignon Blend Gascony, France	6.00	8.00	21.50
 Sanziana Pinot Grigio Rosé, 2018 Romania	6.10	8.10	21.95
 Pinot Grigio Rosé, Montevento Veneto, Italy	6.50	8.50	24.95
 Rosé Nelson Estate, 2017/18 Syrah Paarl, South Africa	6.85	8.85	25.95
 C&B Source Gabriel Rosé, 2017/18 Grenache/Cinsault/Syrah Côtes de Provence, France	7.70	9.95	29.50
 C&B Pétale de Rose Château la Tour de l'Evêque Rosé AOC, 2018 Grenache/Cinsault/Syrah Côtes de Provence, France The original pale-pink rosé, from one of the first female winemakers in the Provence region, pioneer Regine Sumeire.	10.95	13.20	39.95
 C&B Château la Tour de l'Evêque Rosé AOC Côtes de Provence, 2017/18 Share a magnum with friends Côtes de Provence/ Grenache/Cinsault/Syrah Provence, France			59.95

Orange

 Orange

	175ml	250ml	bottle
 Maturano Lazio, Italy Hand picked and grown organically on a family farm in the Comino valley.	10.95	13.20	39.95
 Chapel Down Orange Bacchus, 2015 Kent, England Orange wine is a white wine made like a red by fermenting the juice on the skins giving the wine an amber or orange colour.			44.95

Sparkling & champagne

 Red  Rosé

	125ml	bottle		125ml	bottle
Prosecco Cecilia Beretta (NV) Glera Veneto, Italy	6.50	29.50	Laurent Perrier Brut (NV) Chardonnay/Pinot Noir/Pinot Meunier Reims, France	10.95	59.95
 Rosato Prosecco Cecelia Beretta (NV) Glera & Raboso Veneto, Italy	6.95	31.50	 Pianer Prosecco DOCG Le Calture Extra Dry (NV) Share a magnum with friends		64.95
 Bouvet Ladubay, Rubis, Rouge Loire, France A delicious demi-sec sparkling red made using the traditional method.		32.95	C&B Ambriel English Reserve Single Vineyard Demi-Sec Traditional Method, 2010 Pinot Noir West Sussex, England Take a walk through the English countryside with this demi-sec sparkling – beautifully balanced with lemon-sherbet and berry fruit.		64.95
Bouvet Crémant de Loire Excellence Chenin Blanc/Chardonnay Épernay, France	7.95	37.95	Veuve Clicquot, Yellow Label (NV) Chardonnay/Pinot Noir Reims, France	12.95	69.95
Chapel Down, Brut (NV) Chardonnay /Pinot Noir Kent, England	7.95	37.95	 Laurent Perrier, Brut, Rosé (NV) Chardonnay/Pinot Noir Tours-sur-Marne, France		89.95
Justerini & Brooks, Sarcey, Brut, Champagne, Private Cuvée (NV) Chardonnay/Pinot Noir Épernay, France	8.95	43.95	Ruinart, Blanc de Blanc (NV) Chardonnay Reims, France		95.00
 Mont Louis Sur Loire, Triple Zero, Domaine de la Taille aux Loups (NV) Chenin Blanc Loire Valley, France (zero sugar) Triple Zero refers to the fact that this sparkling cuvée contains no residual sugar and it is essentially as pure as fizzy Chenin gets.		44.95			

White

 Dry, crisp, refreshing  Aromatic, dry  Rich, fuller bodied

	175ml	250ml	bottle		175ml	250ml	bottle
 Long Beach, Chenin Blanc, 2017 Robertson, South Africa	5.80	7.80	20.25	 Pazo La Maza Albariño, Adegas Gallegas, 2017/18 Rias Baixas, Spain	7.95	9.95	29.95
 Pinot Grigio, Brume di Monte, 2016 Trentino, Italy	6.10	8.25	22.50	 Bosstok Chenin Blanc Rhebokskloof, 2018 Paarl, South Africa	8.10	10.70	30.95
 Ochagavia, Silvestre, Sauvignon Blanc, 2017 Valle Central, Chile	6.50	8.60	24.95	 C&B Ana Sauvignon Blanc, 2018 Marlborough, New Zealand	8.25	10.95	31.50
 Santa Florentina Pinot Gris Selecccion Reserva Fairtrade, 2017/2018 Fatima Valley, Argentina A wine with the Fairtrade stamp of approval. Each bottle helps to improve quality of life for over 2000 families in the Famatina Valley region.	6.85	8.85	25.95	 Bourgogne Aligote, Joseph Drouhin, 2015 Burgundy, France	8.95	11.30	33.95
 Pecorino, Gabriel, Terre del Chieti IGT, 2016 Abruzzo, Italy	6.95	9.00	26.95	 Riesling Carmel Road, 2015/16 Monterey, California, USA	10.95	13.20	39.95
 Picpoul de Pinet, Domaine de Morin-Langaran, 2017 Languedoc-Roussillon, France	7.50	9.50	27.95	 Sancerre, Domaine de la Grande Maison, Chaumeau-Balland, 2018 Sauvignon Blanc Loire Valley, France Sauvignon Blanc as only Sancerre can do – fresh, herbaceous, elegant and zingy.	11.50	15.50	44.95
 Mâcon Uchizy, 2016 Chardonnay Burgundy, France	7.75	9.80	28.95	 C&B Gathering Sauvignon Semillon The Lane, 2015 Adelaide Hills, Australia			45.95
 Gavi di Gavi DOCG, Fratelli Antonio & Raimondo, 2017/18 Cortese Piedmont, Italy So good they named it twice! Ripe pear and white flowers dominate in this elegant wine from around the village of Gavi in Northern Italy.	7.95	9.95	29.95	 Chablis 1er Cru Les Lys, Domaine Vincent Damp, 2016/17 Chardonnay Burgundy, France			54.95
				 Cloudy Bay, Sauvignon Blanc, 2017 Marlborough, New Zealand Round up your friends for a bottle of this exuberant fruit mixed with old-world finesse – the perfect gathering.			56.95

Red

 Light, fruity  Medium bodied  Full flavoured

	175ml	250ml	bottle
 Barton & Guestier, Fleur de Vigne, 2016 Grenache/Merlot Vin de Pays, France	5.80	7.80	20.25
 Sanziana Pinot Noir, 2017 Sanziana, Romania Sanziana – “little witch” in Romanian – has definitely worked her magic on this notoriously fickle grape variety. A delicious wine at exceptional value.	6.25	8.40	23.95
 Malbec, Chamuyo, 2017/18 Mendoza, Argentina	6.95	9.00	26.95
 Salterio Mencía, Adegas Galegas, 2017/18 Bierzo, Spain	7.50	9.50	27.95
 Montepulciano, Roccastella, 2016/17 Abruzzo, Italy More roc (n’ roll) than stella, the ripe red fruit aromas here are wonderfully intense.	7.50	9.50	27.95
 Altos de Baroja Rioja Joven, 2016/17 Tempranillo Rioja, Spain	7.75	9.80	28.95
 Intipalka Syrah, Viñas Queirolo, 2016/17 Ica Valley, Peru Head off to Paddington Bear’s homeland with this lightly spiced Syrah (not recommended with marmalade.)	7.75	9.80	28.95
 Côtes de Rhône, Reserve Château Mont Redon, 2015 Grenache/Syrah Côtes du Rhône, France	8.25	10.95	31.50
 Corney & Barrow Company Reserve Claret Maison Sichel Cabernet Sauvignon/Merlot Bordeaux, France	8.25	10.95	31.50
 Fleurie Grand-Pre Domaine Lathuiliere Gravalon, 2017 Gamey Beaujolais, France Top-notch Beaujolais from a small domaine who have kept their winemaking skills in the family for five generations!	8.60	11.10	32.95
 Pencarrow, Pinot Noir, 2017 Martinborough, New Zealand	8.95	11.30	33.95
 Malbec, Bodega Ruca Malen, 2015/16 Mendoza, Argentina	10.25	12.50	36.95
 Belezos Rioja Reserva, 2012/13 Tempranillo Rioja, Spain	10.95	13.20	39.95
 Arboleda Pinot Noir, 2017 Aconcagua Valley, Chile			44.95
 Mercurey, Les Mauvarennas, Faiveley, 2015 Pinot Noir Côtes de Nuits, France			49.95
 Bourgogne Rouge Cuvée Margot Olivier Leflaive, 2014 Pinot Noir Côtes de Nuits, France This 100% Pinot Noir from Burgundy’s Côte de Beaune is wonderfully approachable, with all the elegance and finesse that the region demands.			56.95

 Vegan  Magnum  C&B Organic  Edinburgh
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Proudly supporting
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The digital charity box