

Food



Nibbles

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



- Cheese & porcini croquettes 5.95
Herb mayonnaise

- Pheasant sausage rolls 6.50
Chilli jam

- Coconut-crusted tofu 6.50
Sweet chilli sauce, kohlrabi, coriander & chilli

- Smoked aubergine baba ganoush 6.95
Vegan feta, roasted peppers, pine nuts, pesto & unleavened bread

- Chicken wings 6.95
Maple & chilli glaze

- Chorizo Scotch egg 6.95
Smoked paprika mayonnaise

- Napoli flatbread 9.95
Sun-dried tomato, pesto, mozzarella & Prosociano

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

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

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

- Salt & Szechuan pepper squid 7.25
Lemon mayonnaise

- Baja fish taco(s) 5.50/7.95
Breaded cod, pickled chilli, harissa cream, pickled pink onion & corn tortilla

- Korean beef taco(s) 6.95/8.95
Shredded beef, kimchi, beansprouts, spring onion & corn tortilla

- Smoked salmon 8.95
Yuzu & buttermilk dressing, pickled cucumber & toast

Mains & grill

- Roast chicken breast 13.95
Spinach, wild mushroom & chestnut cream sauce

- Fish pie 10.95
Salmon, cod, mussels, prawns & cheddar potato crust

- Chicken & oyster mushroom pie 13.95
Winter greens & gravy

- Pan-fried salmon 13.95
Curried cauliflower, almonds & coriander

- Fish & chips 12.95
Beer batter, mushy peas & tartare sauce

- Baharat & lemon rubbed lamb rump 15.95
Sweet potato & hummus

- Crispy duck salad 11.50
Asian vegetables, beansprouts, red onion, wonton, peanuts, sesame & hoisin

- Mushroom shawarma 10.95
Portobello mushroom, red cabbage, red onion, tahini yoghurt & naan bread

- Waldorf salad 9.95
Celeriac, apple, walnut, grape & Caesar dressing

- Naughty gnocchi 'mac & cheese' 10.50
Gratinated cheddar & breadcrumbs

- Buttermilk chicken curry 13.95
Wild rice & naan bread

- Grain bowl 10.95
Quinoa, wild rice, chia seeds, avocado, garden vegetables & vegan herb mayonnaise

- Sticky beef short ribs 13.95
Soy, chilli, kohlrabi & crispy shallots

- ADD** chicken, hot smoked salmon or halloumi 2.50

Steaks

Our steaks are Himalayan salt, 21-day dry-aged British beef.

- Rump steak 16.95
8oz beef, chips & watercress

- Sirloin steak 22.95
8oz beef, chips & watercress

- ADD** Béarnaise, peppercorn or blue cheese sauce 2.95

Sides

- Onion rings 3.25

- Buttered winter greens 3.95

- Rocket salad 3.95
Vegetarian Grana Padano

- Tenderstem broccoli 4.50
Almonds

- Tomato salad 4.50
Red onion, basil, olive oil & balsamic

- Kohlrabi salad 4.50
Baby spinach & sesame

- Halloumi sticks 4.50
Za'atar seasoning & chipotle mayonnaise

- Gnocchi 'mac & cheese' 5.45

Burgers & sandwiches

All of our burgers come in a brioche bun or 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 & tomato salad

- Buttermilk chicken burger 11.95
Chipotle mayonnaise & chips

- ADD** 7oz beef patty 2.95
UPGRADE to blue cheese 1.00

- Cheeseburger 12.95
7oz British beef, Applewood cheese, lettuce, tomato, mayonnaise & chips

- Baggis burger 12.95
6oz haggis & Scottish beef, rocket, Dijon mayonnaise & chips

- ADD** bacon 2.00
ADD fried egg 1.50

- Plant burger 13.95
Moving Mountains® Burger, pineapple ketchup, pickled onions in a charcoal bun & tomato salad

- Blue cheese & bacon burger 14.95
7oz British beef, lettuce, tomato, mayonnaise & chips

- UPGRADE** your fries 1.00
ADD grilled halloumi 2.50

Fries & tatties

- Chips 3.25

- Roasties 3.95
Olive oil

- Sweet potato fries 4.50

- Roman fries 4.50
Parmesan, truffle & rosemary

- Trio of fries 10.95
Chips, sweet potato & Roman fries

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

- Lemon tart 5.95
Crème fraîche

- Winter berry crumble 5.95
Vanilla ice cream

- Apple & cinnamon cake 5.95
Apple purée, apple chips & green apple sorbet

- Chocolate, hazelnut & brandy dome 6.95
Chantilly cream & raspberry coulis



Sweet sips

- Espresso martini 7.95
Ketel One vodka, espresso, FAIR café liqueur & gomme

- Gaelic coffee 7.95
J&B Rare whisky, hot coffee, sugar & cream

- French martini 9.95
Ciroc red berry vodka, pineapple, gomme & raspberry



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).

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

[f drakeandmorgancollection](#)

[t drakeandmorgan](#)

[@ drakeandmorgan](#)

Vegetarian Vegan

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 Rosé vermouth & soda 8.95

Hibiscus Valley 9.95
Roku gin, lemon, hibiscus syrup & prosecco



Pink

Pale Medium

	175ml	250ml	bottle
Petit Ballon Rosé, Plaimont IGP Comté Tolosan, 2018/19 Merlot/Cabernet Sauvignon Gascony, France	6.00	8.00	21.50
Pinot Grigio Rosé, Montevento, 2018/19 Veneto, Italy	6.75	8.75	25.95
Source Gabriel Rosé, 2018/19 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, 2018/19 Grenache/Cinsault/Syrah Côtes de Provence, France The original pale-pink rosé, from one of the first female winemakers in the Provence region, pioneer Régine Sumeire.	10.95	13.20	39.95

Orange

Orange

	175ml	250ml	bottle
Naranjo Torontel, 2018 Maule Valley, Chile	8.95	11.30	33.95
Chapel Down Orange Bacchus, 2015 Kent, England			44.95

Sparkling & champagne

Red Rosé

	125ml	bottle		125ml	bottle
Prosecco Cecilia Beretta (NV) Glera Veneto, Italy	6.95	29.50	Laurent-Perrier La Cuvée (NV) Chardonnay/ Pinot Noir/ Pinot Meunier Tours-sur-Marne, France	10.95	59.95
Rosato Prosecco Ceclia Beretta (NV) Glera & Raboso Veneto, Italy	6.95	29.50	Pianer Prosecco DOCG Le Culture 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 Cuvée Rosé (NV) 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 Galegas, 2017/18 Rias Baixas, Spain	7.95	9.95	29.95
Puertas Antiguas Viognier, 2018/19 Valle Central, Chile	6.10	8.25	22.50	Bosstok Chenin Blanc Rhebokskloof, 2018 Paarl, South Africa	8.10	10.70	30.95
Pinot Grigio, Brume di Monte, 2016 Trentino, Italy	6.50	8.50	24.95	Ana Sauvignon Blanc, 2018/19 Marlborough, New Zealand	8.25	10.95	32.50
Ochagavia, Silvestre, Sauvignon Blanc, 2017 Valle Central, Chile	6.95	9.00	26.95	Bourgogne Aligoté, 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	Homer Riesling, 2015 Marlborough, New Zealand Owner Michiel Eradus named this wine after his dog.	10.10	12.25	35.95
Picpoul de Pinet, Domaine de Morin-Langaran, 2018/19 Languedoc-Roussillon, France	7.50	9.50	27.95	Sancerre Domaine du Nozay, 2017/18 Sauvignon Blanc Loire, France Multi-award-winning biodynamic wine.	13.50	16.50	45.95
Mâcon Uchizy, 2016 Chardonnay Burgundy, France	7.75	9.80	28.95	Chablis 1er Cru Les Lys, Domaine Vincent Dampit, 2016/17 Chardonnay Burgundy, France			54.95
Gavi di Gavi DOCG, Fratelli Antonio & Raimondo, 2018 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	Cloudy Bay, Sauvignon Blanc, 2017/18 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
Panul Merlot, 2018 Colchagua Valley, Chile “A hug in a bottle” with the wine taking its name from the native Chilean Indian word ‘embrace’ as well as the hills surrounding the vineyards.	6.10	8.25	22.50
Sanziana Pinot Noir, 2018 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
Kirstenbosch Cabernet Sauvignon, 2015 Paarl, South Africa	6.85	8.85	25.95
Malbec, Chamuyo, 2018/19 Mendoza, Argentina	6.95	9.00	26.95
Merlot Bainskloof, 2016 Breede River Valley, South Africa	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, 2017 Tempranillo Rioja, Spain	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, 2015 Cabernet Sauvignon/Merlot Bordeaux, France	8.25	10.95	31.50
Fleurie Grand-Pre Domaine Lathuiliere Gravallon, 2018 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
Polemico Pais Viña Laurent, 2018 Itata Valley, Chile Cheerful and drinkable cloudy red, produced from 150 years-old ungrafted vines.	8.95	11.30	33.95
Pencarrow, Pinot Noir, 2017 Martinborough, New Zealand	9.25	11.75	34.95
Malbec, Bodega Ruca Malen, 2016/17 Mendoza, Argentina Share a magnum with friends			36.95 74.95
Chianti Classico Terre di Prenzano Vignamaggio, 2016 Tuscany, Italy	10.50	12.75	37.95
Belezos Rioja Reserva, 2013 Tempranillo Rioja, Spain	10.95	13.20	39.95
Syrah Elephant Hill, 2016 Hawkes Bay, New Zealand			47.95
Rully, Joseph Drouhin, 2014 Chardonnay Côte Chalonnaise, France			49.95
Cabernet Sauvignon Domaine de Saissac IGP Pays d'Oc, 2016/17 Languedoc Roussillon, France Share a magnum with friends			54.95
Châteauneuf-du-Pape Grande Reserve Château Beauchene, 2015 Grenache/Syrah/Mourvedre Rhône, France Ancient vines are used to make this delicious wine from the family-run vineyards.			59.95
Château Barrail du Blanc Grand Cru St-Emilion, 2015 Bordeaux, France Share a magnum with friends			89.95

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).



Vegan Magnum C&B Organic

All wines are subject to availability, some vintages may differ from those listed.