



Martinis

Espresso Martini Absolut vodka, cold brew coffee, Kahlua coffee liqueur & sugar	14.00
Porn Star Martini Absolut Vanilia vodka, passion fruit purée & prosecco	14.00
Clover Club Sipsmith gin, raspberry purée, lemon juice & foamer	15.00
 Martini Sharing Tree <i>Twelve cocktails</i> Available with any of our Martinis	165.00

Spritzes

Aperol Spritz Aperol, prosecco & soda	14.00
Hugo Spritz St Germain elderflower liqueur, soda, prosecco & mint	14.00
Sarti Passion Fruit Spritz Sarti aperitivo, prosecco & soda	14.00
Lillet Rosé Spritz Lillet Rosé, strawberry purée, prosecco & soda	14.00
 Spritz Sharer <i>Four spritzes</i> Available with any of our Spritzes	55.00

D&M classics & twists

Mojito Havana 3yr rum, mint, lime & sugar	14.00
Mojito Blanco Olmecca Altos tequila, Peroni, sugar, lemon & mint	14.00
Margarita Altos Plata tequila, triple sec, lime & sugar <i>Have it classic or spicy!</i>	14.00
Spicy Mangorita Patrón Silver tequila, Patrón Reposado tequila, triple sec, mango purée & chilli	15.00
Roasted Pineapple Margarita Hacien pineapple tequila, triple sec, cinnamon, chilli & pineapple soda	15.00
Summer Cup Malfy Rosa gin, elderflower cordial, jasmine syrup, peach & jasmine soda	14.00
 Pisco Sour Sharer <i>Serves four:</i> Pisco, lime, lemon, sugar, foamer & orange blossom	70.00

Fancy something different?

Check out our board for a rotation of new exciting sips.

THE OTHERIST
by DRAKE & MORGAN

drakeandmorgan.co.uk

Food & Drink

 drakeandmorgan  drakeandmorgan  drakeandmorgancollection

Small plates

Nocellara olives 🍅 🌿	5.00
Padron peppers 🍅	5.00
“Wildfarmed flour” baked sourdough 🍞 Salted butter, balsamic & olive oil	5.00
Club mixed nuts 🍌	6.00
Cashews, macadamias, pecans & peanuts seasoned with salt	
Chilli crackers	6.00
Halloumi sticks 🍌	7.00
Za'atar seasoning & chipotle mayonnaise	
Summer squash & broccoli tempura 🍅	9.00
Soy & sesame dipping sauce	
Tomato & mozzarella arancini 🍅	9.00
Marinara & vegetarian parmesan	
British calamari	10.00
Furikake seasoning & chipotle mayonnaise	
Ham croquettes	10.00
Torres crisps 150g	10.00
<i>Please ask your waiter for the available flavours</i>	
Meatballs	11.00
Marinara sauce	
Lemon & herb chicken skewers 🍌 <i>halal</i>	11.00
Sumac yogurt	
Crispy hoi sin duck tacos	11.00
Red onion & pickled vegetables	
Crispy prawn tacos	11.00
Yellow chilli, guacamole & pickled vegetables	
Monkfish satay skewers	12.00
Lime	
Burrata 🍌 🌿	15.00
Heirloom tomatoes & chilli flakes	

Sides & fries

Tomato salad 🍅	5.50
Red onions, basil, olive oil & balsamic	
Rocket salad 🍌 🌿	5.50
Vegetarian Grana Padano	
Fries	6.00
<i>Choose</i> chips 🍌, cowboy fries 🍌 (Honey BBQ sauce & crushed chillies) or Roman fries 🍌 (Parmesan & truffle oil)	
Trio of fries 🍌	15.00
Chips, Roman fries & cowboy fries	

Sharing boards

Mezze board 🍌 🌿 🍷	24.00
Sweet potato falafel, halloumi, hummus, babaganoush, feta & mint dip, Rila Lutenitsa & gluten-friendly flatbread <i>Lutenitsa is a traditional Bulgarian dip, made from roasted red peppers, aubergine & tomato, produced by one of our very own D&M's</i>	
Charcuterie board	26.00
Suffolk chorizo, Suffolk coppa, Suffolk rosemary salami, Quicke's mature cheddar, sourdough, apple & fig chutney	

Large plates

Green bowl 🍌 🌿 🍷	16.00
Avocado, quinoa, sugar snap peas, broccoli, pea shoots, chia & pumpkin seeds	
Fable™ mushroom burger 🍌 🌿 🍷	17.00
Pulled mushrooms, Applewood vegan cheese & a tomato salad	
Fish finger sandwich	17.00
Tartare sauce & chips	
Crispy duck salad	18.00
Hoisin, mooli, radish, peanuts, coriander, sesame & chilli <i>Years later & just as fabulous. This signature D&M salad is always stealing the spotlight</i>	
Monkfish 🍌	19.00
Peppers, tomatoes & beans	
Fish & chips	19.50
Beer batter, mushy peas & tartare sauce	
Buttermilk chicken burger	19.00
Chipotle mayonnaise & chips	
Cheeseburger	19.50
Double British patty, burger sauce, Applewood cheese, pickled onions, gherkins, lettuce & chips <i>Our burger features regenerative beef, sourced from farms that practice sustainable farming methods to restore soil health, enhance biodiversity & promote animal welfare.</i>	
<i>Add to your burger:</i>	
Blue cheese	1.50
Bacon	2.50
Vegan cheese 🍅	2.50
THIS™ Isn't Bacon' 🍅	3.00
3oz beef patty	4.00

Puds

Chocolate brownie 🍌	9.00
Vanilla ice cream & chocolate sauce	
Sticky toffee pudding 🍌	10.00
Salted caramel ice cream	
Tiramisu 🍌	10.00
<i>Served tableside</i>	

🍌 Vegetarian
🍅 Vegan
🌿 Gluten friendly
🍷 Low carbon*
🍌 High protein
♻️ Sustainable
🌱 Organic
♀️ Female owned



Scan me to view allergen & calorie information

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.

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 0.7g CO2e per serving, and to find out more about these steps please visit us at drakeandmorgan.co.uk/change-by-drake-morgan*

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 £1. Every penny goes to charity: 90% goes to Maggie's (*registered charity no. SCO24414) & 10% goes to Pennies (registered charity no. 1122489).



Sparkling

	125ml Bottle	
DOC Extra Dry, JK Prosecco Veneto, Italy	9.00	43.00
Court Garden Sparkling Rosé East Sussex, England	13.95	64.95
Champagne Dumenil Grand Reserve Brut #26 ♀	13.95	64.95
Champagne Perrier-Jouët, Grand Brut Champagne, France	18.00	85.00

White

	175ml	250ml	Carafe	Bottle
Marsanne Viognier, Chemin de La Serre by Drake & Morgan Languedoc-Roussillon, France	9.00	12.00	22.00	32.00
Picpoul de Pinet Belardent 🍷	8.95	11.45	23.95	34.95
Languedoc, France				
Sauvignon Blanc, JK, Mount Brown Estates ♀♻️	11.00	15.00	29.00	42.00
Waipara, New Zealand				
The Valley Chardonnay Elgin, South Africa	12.95	14.95	29.95	43.95

Rosé

	175ml	250ml	Carafe	Bottle
Balade de Coline Rosé, 2024 Rhône, France <i>Delicate pink in the glass, dry & crisp on the palate</i>	9.95	11.95	23.95	35.95
Bodegas Ochoa Rosado de Lagrima ♀🍷	9.95	11.95	24.95	36.95
Navarra, Spain				
Tresor du Dragon ♻️	13.95	15.95	32.95	48.95
Provence, France				

Red

	175ml	250ml	Carafe	Bottle
Carignan Vieilles Vignes, Chemin de La Serre by Drake & Morgan Languedoc-Roussillon, France	9.00	12.00	22.00	32.00
Cab Sav Tempranillo, JK, Bodegas Ochoa 🍷	11.00	14.00	27.00	39.00
Navarra, Spain				
Malbec, JK Domaine Bousquet 🍷	11.00	15.00	29.00	42.00
Mendoza, Argentina <i>High altitude vineyards make for high quality Malbec</i>				
Bizoe Estate Syrah 🍷♻️	13.95	15.95	30.95	49.95
Western Cape, South Africa				

Fortified

	125ml	Bottle
Quinta da Silveira Ruby Port (NV) Douro, Portugal	11.95	55.95

Magnums

	1.5L Bottle
Malbec, JK Domaine Bousquet 🍷	72.95
Mendoza, Argentina <i>High altitude vineyards make for high quality Malbec</i>	
Pouilly-Fuisse Terroirs Domaine Seve, 2022 ♻️♀️	117.95
Burgundy, France <i>Top notch White Burgundy. A classic for a reason.</i>	