

Bottled beers & ciders

Craft beers	
Two Tribes Dream Pale Ale 4.4% ABV	JUBEL Peach 4% ABV
	Noam Lager 5.2% ABV

World beers	
London Pride 4.7% ABV	Peroni Nastro Azzurro 5% ABV
Ashai Super Dry 5% ABV	Peroni Nastro Azzurro Gluten-free 5.1% ABV

Low & no beers	
Guinness 0.0% 0% ABV	Asahi Super Dry 0.0% 0% ABV
Peroni Nastro Azzurro 0.0% 0% ABV	Lucky Saint 0.5% ABV

Ciders	
Aspall Apple Cyder 330ml, 5.5% ABV	Cornish Orchards Cherry & Blackberry 500ml, 4% ABV
Cornish Orchards Raspberry & Elderflower 500ml, 4% ABV	

Juices

Sweet Greens 8.00	Super Ginger 8.00
Press cold-pressed juice with kale, spinach, pineapple, cucumber, apple, lime, ginger & spirulina	Press cold-pressed juice with apple, lemon & ginger

Coffee, tea & hot choc

Our signature D&M coffee is our own speciality blend, sourced from female-led farms in Peru & crafted from high-grown Arabica beans, delivering a smooth, well-balanced cup.

Espresso Double up	3.00 4.00	Matcha latte 100% pure ceremonial grade, organic Matcha by PerfectTed.	5.00
Macchiato Double up	3.50 4.00	Irish Coffee Jameson Black Barrel whiskey, espresso, sugar & double cream	14.00
Cortado	3.50	Joe's Tea Choose English Breakfast, Earl Grey, Peppermint, Green or Red berry Every cup of Joe's Tea helps support tea-growing families in Sri Lanka through their Parent & Child Programme.	4.00
Americano	4.00		
Flat white	4.50		
Cappuccino	4.50		
Mocha	4.50		
Latte	4.50		
Classic hot chocolate	4.50	Fresh mint tea	4.00
Add Vanilla, caramel or hazelnut syrup	0.55	Lemon spice tea Lemongrass, ginger & chilli	4.50
Oat, almond, coconut & soy milk available	0.50	Doctor pepper tea Turmeric, lemon, honey & black pepper	4.50

Vegan Vegetarian Gluten friendly Low carbon* Sustainable Organic



Scan 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.

Bar food

Frickles Deep fried pickles & Cajun mayo	5.00
Nocellara olives	5.00
Smoked almonds	5.00
Steamed edamame beans Sea salt	5.00
Padron peppers	5.00
Wild mushroom arancini Truffle mayo & vegetarian parmesan	9.00
Cauliflower bites Zhoug vegan mayo	9.50
British "calamari" Furikake seasoning & chipotle mayo	10.00
Prawn lollipops Prawn crackers & Gochujang sauce	10.00
Pork bites Cajun mayo	10.00
Lemon & herb chicken skewers Sumac yoghurt	11.00
Sweet duck bao buns Hoisin mayo	11.00
Hot honey popcorn chicken Hot sauce	12.00

Platters & sharers

Sweet potato fries	6.50
Trio of fries Chips, Roman fries & cowboy fries	15.00
Mezze board Vegan superstraccia cheese, red pepper hummus, sweet potato falafel & flatbread	24.00
Charcuterie board Suffolk chorizo, Suffolk coppa, Suffolk rosemary salami, Quicke's mature cheddar, sourdough & apple & fig chutney	26.00
Grazing board Choose size For 2, 4 or 6 people	22.00 / 33.00 / 46.00
Mini burgers, lemon & herb chicken skewers, onion rings, padron peppers & chips	
"From the coast" platter Choose size For 2, 4 or 6 people	22.00 / 33.00 / 46.00
Fish burger sliders, British "calamari", onion rings, padron peppers & chips	

Zero proofs

Homemade Lemonade Choose Classic, Passion fruit, Raspberry or Elderflower	6.00
Garden Fizz Blackcurrant, raspberry, basil, lime & soda	6.00
Crodino Spritz Crodino alcohol-free spritz drink	8.00
Orchard Sour Botivo aperitif, lemon, egg white & sugar	10.00
CosNO Everleaf mountain, lime, cranberry, sugar & lemongrass syrup	10.00

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) and 10% goes to Pennies (registered charity no. 1122489).

Proudly supporting

MAGGIE'S

Pennies!

Drinks

by DRAKE & MORGAN



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Seasonal Picks	
Sparkling	Red
Brut, London Clay  England <i>Curious about English wine? Discover our homegrown sparkle. A truly elegant fizz, bursting with crisp orchard fruit.</i>	Il Sacrato, Sangiovese / Merlot Rubicone  Italy <i>Red Cherry Fruit • Pepper</i>
11 49	10 13 25 36

Champagne & Sparkling

DOC Extra Dry, JK Prosecco  Italy <i>Citrus • Refreshing • Crisp</i>	Champagne Veuve Clicquot,  France <i>Brut Yellow Label</i> <i>Brioche • Finesse • Toasty</i>
9 43	105
Champagne Bernard Remy,  France <i>Brut Carte Blanche</i> <i>Lemon • Fresh • Floral</i>	Champagne Perrier-Jouët,  France <i>Blason Rosé</i> <i>Red Fruits • Textured • Rose Petal</i>
13 59	120
Prosecco, Collezione 96  Italy <i>Rosé, Masottina</i> <i>Strawberry • Stone Fruits • Fruity</i>	
10 47	
Champagne Perrier-Jouët, Grand Brut  France <i>Biscuity • Elegant • Balanced</i>	Rosé Brut, London Clay  England <i>Juicy Red Fruits</i>
18 85	11 52

White

Fresh & Zesty	Picpoul de Pinet, Le Montalus,  France <i>Les Costières de Pomérols</i> <i>Mineral • Citrus • White Pepper</i>
Sauvignon Blanc, JK,  New Zealand <i>Mount Brown Estates</i> <i>Greengage • Fresh • Peapod</i>	10 14 26 38
11 15 29 42	
Blanc, Les Boules  France <i>Lemon • Green Apple • Crisp</i>	Sancerre, Domaine  France <i>Merlin-Cherrier</i> <i>Mineral • Lemon • Zesty</i>
8 11 - 30	14 18 34 50
Sauvignon Blanc, Miron del Mar,  Chile <i>Viña Ventisquero</i> <i>Grapefruit • Tart • Refreshing</i>	Full-Flavoured & Round
10 13 25 36	Marsanne Viognier,  France <i>Chemin de La Serre by Drake & Morgan</i> <i>Apricot • Marzipan • White Flowers</i>
Pinot Grigio, Floralba  Italy <i>Easy • Pear • Rounded</i>	9 12 22 32
9 12 23 34	Chardonnay, Circa 77, Xanadu  Australia <i>Auستراليا</i> <i>Crisp, Cool Climate Style</i>
Aromatic & Exotic	12 16 30 44
Gavi di Gavi, Fossili,  Italy <i>San Silvestro</i> <i>Crystalline Lemon • Refreshing</i>	Chardonnay, Viura,  Spain <i>Valdemilanos</i> <i>Lemon • Grapefruit • Zesty</i>
11 15 27 40	9 12 23 34

Low / No	
NOUGHTY Dealcoholized  Sparkling Chardonnay, Thomson & Scott <i>Ripe Apple • Citrus • Gentle Fizz</i>	NOUGHTY Dealcoholized  Sparkling Rosé, Thomson & Scott <i>Ripe Strawberry • Fresh</i>
7.95 36	7.95 36

Enjoy any of our wines by the glass in a 125ml serving, available on request.
Wine vintages are subject to change.
Please speak to a member of our lovely team for recommendations.

Red

Smooth & Fruity	Carignan Vieilles Vignes,  France <i>Chemin de La Serre by Drake & Morgan</i> <i>Fresh • Crushed Raspberry • Graphite</i>
Il Sacrato, Sangiovese / Merlot Rubicone  Italy <i>Red Cherry Fruit • Pepper</i>	9 12 22 32
10 13 25 36	
Pinot Noir Viñedos, Marchigüe  Chile <i>Soft • Strawberry • Vanilla</i>	Cabernet Sauvignon Reserva,  Chile <i>Viña Echeverría</i> <i>Bell Pepper • Leafy</i>
11 14 27 39	10 13 25 36

● Merlot, Undurraga  Chile <i>Plum • Herbaceous • Juicy</i>
9 12 23 34

Medium-Bodied	Côtes du Rhône, Est-Ouest,  France <i>André Brunel</i> <i>Black Plum • Juicy • Black Pepper</i>
Malbec, JK Reserve, Durigutti  Argentina <i>Perfumed • Easy Malbec Style</i>	11 15 29 42

Cab Sav Tempranillo, Crianza, JK, Bodegas Ochoa  Spain <i>Black Cherry • Strawberry • Juicy</i>	
11 14 27 39	

● Rioja Reserva, Viña Alberdi, La Rioja Alta S.A.  Spain <i>Red Fruits • Vanilla • Smooth</i>
16 22 41 60

Rosé & Orange

Sanziana Rosé, Cramele Recas  Romania <i>Light • Pale • Strawberries</i>	● Provence Rosé,  France <i>Ultimate Provence</i> <i>Fresh • Strawberry • Fruity</i>
9 12 22 32	16 21 41 59
Côtes de Provence Rosé, JK Rosé St Sidoine  France <i>Refreshing Red Fruits</i>	Orange No es Pituko,  Chile <i>Viña Echeverría</i> <i>Orange Peel • Textured • Natural</i>
12 16 31 45	11 15 28 41
Pinot Grigio Blush, Novità  Italy <i>Fruity • Easy • Strawberry</i>	
9 12 23 34	

Magnums	
Prosecco, Pianer  Italy <i>Citrus • Refreshing • Crisp</i>	Provence Rosé,  France <i>Ultimate Provence</i> <i>Fresh • Strawberry • Fruity</i>
85	130

Spritzes

Aperol Spritz  Aperol, prosecco & soda	14.00
Hugo Spritz  St Germain elderflower liqueur, soda, prosecco & mint	14.00
Sarti Passion Fruit Spritz  Sarti, prosecco & soda	14.00
Lillet Rosé Spritz  Lillet Rosé, Monkey 47 gin, strawberry purée, prosecco & soda	14.00
Glow Up Spritz  Malfy Blood Orange gin, The King's Ginger liqueur, Press collagen juice, lemon, ginger syrup, fig & orange soda	14.00
Orchard Spritz  Absolut Vanilia vodka, pear liqueur, Espelette liqueur, vanilla syrup, pear purée & Cornish cider	14.00

Margaritas

Margarita  Altos Plata tequila, triple sec, lime & sugar <i>Have it classic or spicy!</i>	14.00
Smoky Margarita  Del Maguey Single Village mezcal, triple sec, lime & sugar	15.00
Pickled 'Rita  Casamigos tequila, triple sec, pickle juice, chilli, lime & agave	15.00
Roasted Pineapple Margarita  Hacen tequila, triple sec, cinnamon, chilli & pineapple soda	15.00
Honey Fuego Margarita  Patrón Reposado tequila, Patrón Silver tequila & hot honey	15.00

Martinis

Espresso Martini  Absolut vodka, cold brew coffee, Kahlua & sugar	14.00
White Chocolate Pistachio Martini  Grey Goose vodka, Mozart white chocolate liqueur, Disaronno Velvet, cold brew coffee, white chocolate syrup & pistachio foam	15.00
Porn Star Martini  Absolut Vanilia vodka, passion fruit purée & prosecco	14.00
The Red Hot Martini  Arbikie chilli vodka, Absolut vodka, cherry brandy & spiced berry syrup	14.00
Wagon Wheel Martini  Absolut Vanilia vodka, cold brew coffee, Kahlua & rasperry purée	14.00

D&M classics & twists

Mojito  Havana Club 3 rum, mint, lime & sugar	14.00
Royal Bloom  Eight Lands gin, hibiscus syrup, supasawa, mint, lime & champagne	15.00
Negroni  Monkey 47 gin, Lillet Rouge & Campari	14.00
Old Fashioned  Maker's Mark bourbon whiskey, brown sugar & Angostura bitters	14.00
The Glen Coco  Havana Club Spiced rum, Lost Year's coconut rum, cinnamon syrup, lime, pineapple juice & coconut purée	14.00
Pink Velvet  Marrakesh gin, Lillet Rosé, elderflower cordial, rose liqueur & rose foam	14.00
Champagne Paloma  Altos Plata tequila, agave & grapefruit juice, topped with Champagne	15.00
Miso Fine  Havana Club 7 rum, apple miso syrup, cranberry juice, lemon & apple juice	15.00
French 75  Bombay Sapphire gin, Champagne Bernard Remy & lemon juice	15.00
Strawberry Ruby Bramble  Johnnie Walker Black Ruby whiskey, Chambord, lemon, strawberry purée & syrup	14.00
Banana Frost  Singleton whiskey, Lost Years banana rum, banana liqueur, banana purée, lemon & caramel syrup	15.00
Cashmere Collins  Sipsmith gin, lychee liqueur, caramel syrup, lemon juice & ginger ale	14.00

Cocktails to share

 Martini Sharing Tree <i>Twelve cocktails:</i> Available with any of our Martinis	165.00
 Spritz Tree <i>Four spritzes:</i> Available with any of our Spritzes	55.00
 Pisco Sour Sharer <i>Serves four:</i> Pisco, lime, lemon, sugar, foamer & orange blossom	70.00