

DRAKE & MORGAN

Sparkle Set Menu £37.00 pp

Starters

Celeriac & apple soup 🥕🥬
Stilton & walnuts

Cauliflower bites 🥦
Zhoug vegan mayo

Prawn lollipops
Prawn crackers & gochujang sauce

Lemon & herb chicken skewers 🍋
Sumac yoghurt

British "calamari"
Furikake seasoning & chipotle mayo

Mains

Goan curry
Basmati rice & wildfarmed flour flatbread
Choose tofu 🥕🥬 or chicken

Fish & chips
Beer batter, mushy peas & tartar sauce

Field bowl 🥕🥬
Buckwheat, superstraccia, kale, miso slaw, avocado, beetroot & pickles

Chicken Milanese
Fried St. Ewe's egg, watercress & truffle aioli

Cheeseburger
Double British beef patty, burger sauce, Applewood cheese, pickled onions, gherkins, lettuce & chips

Fable™ mushroom burger 🥕🥬🥕
Pulled mushrooms, Applewood vegan cheese & a tomato salad

Add to your burger

Blue cheese 🧀 • 1.50 / Vegan cheese 🥕🥬 • 2.50
Bacon 🥓 • 2.50 / 'THIS' Isn't Bacon' 🥕🥬 • 3.00 / 3 oz beef patty • 4.00

Add a side

Tomato salad 🥕🥬 • 5.50
Red onions, basil, olive oil & balsamic

Rocket salad 🥕🥬 • 5.50
Vegetarian Grana Padano

Onion rings 🥕 • 6.00

Fries 🥕 • 6.00

Cowboy fries 🥕 • 6.00
Honey BBQ sauce & crushed chillies

Roman fries 🥕 • 6.00
Parmesan & truffle oil

Creamed spinach 🥕🥬 • 7.00
Nutmeg

Halloumi sticks 🥕 • 7.00
Za'atar seasoning & chipotle mayo

Trio of fries 🥕 • 15.00
Chips, Roman fries & cowboy fries

Desserts

Sticky toffee pudding 🥕
Salted caramel ice cream

Winterberry & apple crumble 🥕🥬
Vegan custard

Chocolate brownie 🥕
Vanilla ice cream & chocolate sauce

Why not pre-order some wine?

Enjoy a glass of DOC Extra Dry JK Prosecco & half a bottle of Marsanne Viognier Chemin de La Serre by Drake & Morgan, Carignan Vieilles Vignes Chemin de La Serre by Drake & Morgan or Sanziana Rosé Cramele Recas

£24.00 pp

Enjoy a glass of Champagne Bernard Remy Brut Carte Blanche & half a bottle of Sauvignon Blanc Miron del Mar Viña Ventisquero, Cab Sav Tempranillo JK Bodegas Ochoa or Pinot Grigio Blush Novità

£33.00 pp

For those grand celebrations: Perrier-Jouët Belle Époque Champagne £280.00 per bottle

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. SC024414) & 10% goes to Pennies (registered charity no. 1122489).

Pennies!

Proudly supporting
MAGGIE'S

🥕 Vegan 🥬 Vegetarian 🧀 Gluten friendly 🥕 Low Carbon*

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



Scan me to
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& calorie
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DRAKE & MORGAN

Shimmer Set Menu £49.00 pp

Nibbles

Nocellara olives 🍅 🌱

Milk bread 🍞
Salted butter

Starters

Wild mushroom arancini 🍄
Truffle mayo & vegetarian parmesan

Cauliflower bites 🍅
Zhoug vegan mayo

Lemon & herb chicken skewers 🍗
Sumac yoghurt

Celeriac & apple soup 🍅 🌱
Stilton & walnuts

British "calamari"
Furikake seasoning & chipotle mayo

Mains

Fable™ mushroom burger 🍅 🌱 🍄
Pulled mushrooms, Applewood vegan cheese
& a tomato salad

Burrata & truffle tortellini 🍝
Parmesan cream, baby spinach & seeds

Roast salmon 🐟
Seasonal greens & beetroot aioli

Chicken Milanese
Fried St. Ewe's egg, watercress & truffle aioli

Wagyu sausage & mash 🍖
Caramelised onions

Flash grilled minute steak
7oz 21-day Himalayan salt-aged
British beef & chips

Add to your steak

Béarnaise 🌱, peppercorn 🌱
or blue cheese 🌱 sauce • 3.00

Add a side

Tomato salad 🍅 🌱 • 5.50
Red onions, basil, olive oil & balsamic

Rocket salad 🍅 🌱 • 5.50
Vegetarian Grana Padano

Onion rings 🍷 • 6.00

Fries 🍷 • 6.00

Cowboy fries 🍷 • 6.00
Honey BBQ sauce & crushed chillies

Roman fries 🍷 • 6.00
Parmesan & truffle oil

Creamed spinach 🍷 🌱 • 7.00
Nutmeg

Halloumi sticks 🍷 • 7.00
Za'atar seasoning & chipotle mayo

Trio of fries 🍷 • 15.00
Chips, Roman fries & cowboy fries

Desserts

Sticky toffee pudding 🍷
Salted caramel ice cream

Winterberry & apple crumble 🍅 🌱
Vegan custard

Chocolate brownie 🍷
Vanilla ice cream & chocolate sauce

Honeycomb golden
nugget cheesecake 🍷
Salted caramel sauce & ice cream

A choice of tea or coffee

Why not pre-order some wine?

Enjoy a glass of DOC Extra Dry JK Prosecco
& half a bottle of Marsanne Viognier Chemin de
La Serre by Drake & Morgan, Carignan Vieilles
Vignes Chemin de La Serre by Drake & Morgan
or Sanziana Rosé Cramele Recas
£24.00 pp

Enjoy a glass of Champagne Bernard
Remy Brut Carte Blanche & half a bottle
of Sauvignon Blanc Miron del Mar Viña
Ventisquero, Cab Sav Tempranillo JK
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DRAKE & MORGAN

Glow Set Menu £63.00 pp

Nibbles

Nocellara olives 🍅 🌿

Milk bread 🍞
Salted butter

Smoked almonds 🍌 🌿

Starters

Wild mushroom arancini 🍄
Truffle mayo & vegetarian parmesan

Prawn lollipops
Prawn crackers & gochujang sauce

Lemon & herb chicken skewers 🍗
Sumac yoghurt

Cauliflower bites 🍅
Zhoug vegan mayo

Burrata 🍅 🌿
Roasted pepper piperade, basil & balsamic

Mains

Goan curry
Basmati rice & wildfarmed flour flatbread
Choose tofu 🍅 🌿 *or* chicken

Crab & crayfish linguini
Marinara sauce & pistachios

Burrata & truffle tortellini 🍷
Parmesan cream, baby spinach & seeds

Roast salmon 🐟
Seasonal greens & beetroot aioli

Chicken Milanese
Fried egg, watercress & truffle aioli

Wagyu sausage & mash 🍷
Caramelised onions

Sirloin steak
8oz 21-day Himalayan salt-aged British beef & chips

Add to your steak
Béarnaise 🍷, peppercorn 🍷
or blue cheese 🍷 sauce • 3.00

Add a side

Tomato salad 🍅 🌿 • 5.50
Red onions, basil, olive oil & balsamic

Rocket salad 🌿 🌿 • 5.50
Vegetarian Grana Padano

Onion rings 🍷 • 6.00

Fries 🍷 • 6.00

Cowboy fries 🍷 • 6.00
Honey BBQ sauce & crushed chillies

Roman fries 🍷 • 6.00
Parmesan & truffle oil

Creamed spinach 🌿 🌿 • 7.00
Nutmeg

Halloumi sticks 🍷 • 7.00
Za'atar seasoning & chipotle mayo

Trio of fries 🍷 • 15.00
Chips, Roman fries & cowboy fries

Desserts

Winterberry & apple crumble 🍌 🍷
Vegan custard

Chocolate brownie 🍷
Vanilla ice cream & chocolate sauce

Sticky toffee pudding 🍷
Salted caramel ice cream

A choice of tea or coffee

Cherry & pistachio pavlova 🍌 🌿
Chantilly cream & gold leaf

Honeycomb golden
nugget cheesecake 🍷
Salted caramel sauce & ice cream

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Set Menus

by DRAKE & MORGAN

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