

DRAKE & MORGAN

Nibbles & small plates

Nocellara olives 🍅🍷 • 5.00

Smoked almonds 🍅🍷 • 5.00

Steamed edamame beans 🍅🍷 • 5.00
Sea salt

Padron peppers 🍅 • 5.00

Milk bread 🍷 • 6.50
Salted butter *Great for sharing around the table!*

Wild mushroom arancini 🍷 • 9.00
Truffle mayo & vegetarian parmesan

Celeriac & apple soup 🍷🍷 • 9.50
Stilton & walnuts

Cauliflower bites 🍅 • 9.50
Zhoug vegan mayo

British “calamari” • 10.00
Furikake seasoning & chipotle mayo

Prawn lollipops • 10.00
Prawn crackers & Gochujang sauce

Pork bites • 10.00
Cajun mayo

Lemon & herb
chicken skewers 🍷 • 11.00
Sumac yoghurt

Sweet duck bao buns • 11.00
Hoisin mayo

Hot honey popcorn chicken • 12.00
Hot sauce

Hot smoked salmon
& kimchi salad • 12.00
Gochujang, sesame & rye bread

Burrata 🍷🍷 • 13.50
Roasted pepper piperade, basil & balsamic

Mezze board 🍅🍷 • 24.00
Vegan superstraccia cheese, red pepper hummus, sweet potato falafel & flatbread

Charcuterie board • 26.00
Suffolk chorizo, Suffolk coppa, Suffolk rosemary salami, Quicke’s mature cheddar, sourdough & apple & fig chutney

Salads & flatbreads

Pick any flavour below and enjoy it as either an open flatbread (not gluten friendly) or a salad bowl.

Caesar 🍷 • 16.00
Cos lettuce, caesar dressing, bacon, anchovies, parmesan crisp & gluten-friendly croutons

Field 🍅🍷 • 16.00
Buckwheat, vegan superstraccia cheese, kale, miso slaw, avocado, beetroot & pickles

Napoli 🍅🍷 • 16.00
Sundried tomatoes, vegan superstraccia cheese, red onion & rocket

Crispy duck • 19.00
Hoisin, mooli, radish, peanuts, coriander, sesame & chilli
Years later & just as fabulous. This signature DGM salad is always stealing the spotlight.

Add to your salad or flatbread

Tofu 🍅🍷 • 4.00 / Chicken skewer 🍷 • 4.00 / Prawns 🍷 • 5.00

Burgers & sandwiches

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

Fish finger sandwich • 17.00
Tartar sauce & chips
Add pickles • 2.00

Table™ mushroom burger 🍅🍷🍷 • 17.00
Pulled mushrooms, Applewood vegan cheese & a tomato salad

Steak focaccia sandwich • 19.00
Caramelised onions, truffle mayo & chips

Buttermilk chicken burger • 18.50
Chipotle mayo & chips

Cheeseburger • 19.50
Double British patty, burger sauce, Applewood cheese, pickled onions, gherkins, lettuce & chips
Our burger features regenerative beef, sourced from farms that practice sustainable farming methods to restore soil health, enhance biodiversity & promote animal welfare.

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

Fries

Fries 🍷 • 6.00

Cowboy fries 🍷 • 6.00
Honey BBQ sauce & crushed chillies

Roman fries 🍷 • 6.00
Parmesan & truffle oil

Sweet potato fries 🍷 • 6.50

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

Large plates

From the sea

Stargazy fish pie • 18.00
Cheddar crust

Fish & chips • 19.50
Beer batter, mushy peas & tartar sauce

Upgrade to Lemon Sole fish & chips • 24.00

Roast salmon fillet 🍷 • 20.00
Seasonal greens & beetroot aioli

*For every one of these dishes sold, £1 will go to our amazing partner charity Maggie’s**, who support people affected by cancer*

From the land

Chicken Milanese • 18.00
Fried St. Ewe’s egg, watercress & truffle aioli

Spaghetti Bolognese • 19.00
Made in partnership with Annabel Karmel, using her much-loved family recipe.

Wagyu sausage & mash 🍷 • 19.50
Caramelised onions

Goan curry • 19.00
Basmati rice & wildfarmed flour flatbread
Choose silken tofu 🍅🍷 or chicken

Burrata & truffle tortellini 🍷 • 21.00
Parmesan cream, baby spinach & seeds

Steaks

All steaks are 21 day Himalayan salt-aged from British bred beef and served with chips.

Flash grilled minute steak 7oz • 21.00

Sirloin steak 8oz • 34.00

Rump steak 6oz • 28.00

Add to your steak

Béarnaise 🍷, peppercorn 🍷 or blue cheese 🍷 sauce • 3.00 / Prawns 🍷 • 5.00

Sides

Frickles 🍷 • 5.00
Deep fried pickles & Cajun mayo

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

Rocket salad 🍅🍷 • 5.50
Vegetarian Grana Padano

Onion rings 🍷 • 6.00

Creamed spinach 🍷🍷 • 7.00
Nutmeg

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

Three cheese truffle
mac & cheese 🍷 • 9.00

🍅 Vegetarian 🍅 Vegan 🍷 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
view allergen
& calorie
information

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).

Pennies!

Proudly supporting
MAGGIE’S

DRAKE & MORGAN

Seasonal Picks

Sparkling

Brut, London Clay
England

Curious about English wine? Discover our homegrown sparkle. A truly elegant fizz, it's bursting with crisp orchard fruit and delicate bubbles.

11 | 49

Red

Il Sacrato, Sangiovese /
Merlot Rubicone France

Red Cherry Fruit • Pepper
10 | 13 | 25 | 36

Champagne & Sparkling

125ml | Bottle

DOC Extra Dry, JK Prosecco 🍏
Italy
Citrus • Refreshing • Crisp
9 | 43

Champagne Bernard Remy, 🍏
Brut Carte Blanche
France
Lemon • Fresh • Floral
13 | 59

Prosecco, Collezione 96 Rosé, Masottina 🍏
Italy
Strawberry • Stone Fruits • Fruity
10 | 47

Champagne Veuve Clicquot, 🍏
Brut Yellow Label
France
Brioche • Finesse • Toasty
105

Champagne Perrier-Jouët, Grand Brut
France
Biscuity • Elegant • Balanced
18 | 85

Champagne Perrier-Jouët, Blason Rosé 🍏
France
Red Fruits • Textured • Rose Petal
120

English Bubbles

● Brut, London Clay 🍏
England
Citrus • Refreshing • Zesty
11 | 49

Rosé Brut, London Clay 🍏
England
Juicy Red Fruits
11 | 52

White

175ml | 250ml | Carafe | Bottle

Fresh & Zesty

Sauvignon Blanc, JK, 🍏
Mount Brown Estates New Zealand
Greengage • Fresh • Peapod
11 | 15 | 29 | 42

Blanc, Les Boules 🍏
France
Lemon • Green Apple • Crisp
8 | 11 | - | 30

Sauvignon Blanc, Miron del Mar, 🍏
Viña Ventisquero Chile
Grapefruit • Tart • Refreshing
10 | 13 | 25 | 36

Pinot Grigio, Floralba Italy
Easy • Pear • Rounded
9 | 12 | 23 | 34

Aromatic & Exotic

Gavi di Gavi, Fossili, San Silvestro 🍏
Italy
Crystalline Lemon • Refreshing
11 | 15 | 27 | 40

Picpoul de Pinet, Le Montalut, 🍏
Les Costières de Pomérols
France
Mineral • Citrus • White Pepper
10 | 14 | 26 | 38

Sancerre, Domaine Merlin-Cherrier 🍏
France
Mineral • Lemon • Zesty
14 | 18 | 34 | 50

Full-Flavoured & Round

Marsanne Viognier, 🍏
Chemin de La Serre
by Drake & Morgan
France
Apricot • Marzipan • White Flowers
9 | 12 | 22 | 32

Chardonnay, Circa 77, Xanadu 🍏
Australia
Crisp, Cool Climate Style
12 | 16 | 30 | 44

Chardonnay, Viura, Valdemilanos 🍏
Spain
Lemon • Grapefruit • Zesty
9 | 12 | 23 | 34

Rosé & Orange

Sanziana Rosé, Cramele Recas 🍏 Romania
Light • Pale • Strawberries
9 | 12 | 22 | 32

Côtes de Provence Rosé, 🍏
JK Rosé St Sidoine France
Refreshing Red Fruits
12 | 16 | 31 | 45

● Provence Rosé, Ultimate Provence 🍏
France
Fresh • Strawberry • Fruity
16 | 21 | 41 | 59

Pinot Grigio Blush, Novità 🍏 Italy
Fruity • Easy • Strawberry
9 | 12 | 23 | 34

Orange No es Pituko, Viña Echeverría 🍏
Chile
Orange Peel • Textured • Natural
11 | 15 | 28 | 41

Low / No

125ml | Bottle

NOUGHTY Dealcoholized 🍏
Sparkling Chardonnay,
Thomson & Scott
Spain
Ripe Apple • Citrus • Gentle Fizz
7.95 | 36

NOUGHTY Dealcoholized 🍏
Sparkling Rosé, Thomson & Scott
Spain
Ripe Strawberry • Fresh
7.95 | 36

Magnums

1.5L Bottle

Perfect for celebrations, magnums look great,
pour beautifully, and taste even better

Prosecco, Pianer
Italy
Citrus • Refreshing • Crisp
85

Provence Rosé, Ultimate Provence 🍏
France
Fresh • Strawberry • Fruity
130

Red

175ml | 250ml | Carafe | Bottle

Smooth & Fruity

'Old Vines Garnacha', 🍏
Viña Temprana
Spain
Red Fruit Pastilles • Soft
8 | 11 | - | 30

Il Sacrato, Sangiovese / Merlot Rubicone
Italy
Red Cherry Fruit • Pepper
10 | 13 | 25 | 36

Pinot Noir Viñedos, 🍏
Marchigüe Los Camachos Chile
Soft • Strawberry • Vanilla
11 | 14 | 27 | 39

● Merlot, Undurraga
Chile
Plum • Herbaceous • Juicy
9 | 12 | 23 | 34

Medium-Bodied

Malbec, JK Reserve, Durigutti 🍏🍏
Argentina
Perfumed • Easy Malbec Style
11 | 15 | 29 | 42

Carignan Vieilles Vignes, 🍏
Chemin de La Serre by Drake & Morgan
France
Fresh • Crushed Raspberry • Graphite
9 | 12 | 22 | 32

Cab Sav Tempranillo, Crianza, 🍏
JK, Bodegas Ochoa
Spain
Black Cherry • Strawberry • Juicy
11 | 14 | 27 | 39

Cabernet Sauvignon Reserva, 🍏
Viña Echeverría Chile
Bell Pepper • Leafy
10 | 13 | 25 | 36

Elegant & Full-Flavoured

Côtes du Rhône, Est-Ouest, 🍏
André Brunel
France
Black Plum • Juicy • Black Pepper
11 | 15 | 29 | 42

Primitivo del Salento, Mucchiello IGT
Italy
Black Plum • Warm • Fleshy
11 | 15 | 27 | 40

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

At Drake & Morgan, our team travels *far & wide*, from the rolling vineyards of New Zealand to the sun-drenched hills of Chile & the heart of Italy, to discover *wines that truly excite*. Each bottle on our menu is hand selected for its character, quality & perfect pairing potential.

🍏 Vegan 🌱 Organic 🍷 Sustainable ● Staff Pick

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