

ALL DAY MENU

WHILE YOU WAIT

- SOURDOUGH (v) 4.95
salted english butter
- ITALIAN GREEN OLIVES (v) 3.65
- SMOKED ALMONDS (v) 2.95
maldon salt
- PADRON PEPPERS (v) 3.95

FLATBREAD & SHARING BOARDS

- CRISPY DUCK FLATBREAD 10.95
cucumber, spring onion, sesame & hoisin
- CHARCUTERIE BOARD 11.95
selection of cured meat: salami, chorizo & prosciutto
- NAPOLI FLATBREAD (v) 9.95
sun-dried tomato, pesto, mozzarella & parmesan
- MEZZE BOARD (v) 13.95
bulgur wheat salad, hummus, baba ghanoush, harissa, pickled chillies & olives
- CRAYFISH FLATBREAD 11.95
baby gem lettuce, cherry tomatoes, marie rose sauce

SALADS

- CRISPY DUCK 9.95
cucumber, wonton, peanuts & hoisin
- HOT SMOKED SALMON 11.95
watercress, poached egg, garlic croutons & lemon dressing
- CHARGRILLED TUNA 12.95
green papaya, cucumber, peanuts & lime dressing
- QUINOA BOWL (v) 9.95
quinoa, feta cheese, tomato & toasted almonds
- SMOKED CHICKEN 11.95
avocado, mango & cashew nuts

STARTERS

- CRISPY SQUID 6.50
lemon mayonnaise
- PRAWN LOLLIPOPS 6.95
sweet chilli & soy
- CHICKEN SATAY 6.25
peanut sauce & sesame
- SCOTCH EGG 5.95
chorizo & smoked paprika mayonnaise
- ASPARAGUS & POACHED EGG (v) 7.95
hollandaise sauce
- BROAD BEAN & RICOTTA ON TOAST (v) 6.25
lemon & mint

MAINS

- BEER-BATTERED HADDOCK & CHIPS 11.95
tartare sauce
- FISH PIE 10.50
cheddar potato crust
- BANGERS & MASH 10.50
red onion gravy
- THAI COCONUT CURRY (v) 10.50
basmati rice
with chicken 12.95
with prawns 13.95
- PEA & LEMON RISOTTO (v) 10.50
mascarpone
- PAN-FRIED COD 13.95
crushed potato & artichoke gremolata
- HALF ROAST CHICKEN 13.95
chimichurri sauce
- GRILLED SALMON 12.95
pecan crunch & lemon

BURGERS

also available skinny or gluten free

- CHEESEBURGER 8.95
8oz british beef, lettuce, tomato & mayonnaise
- WAGYU BURGER 13.95
blue cheese & tomato chutney
- BUTTERMILK CHICKEN BURGER 9.25
chipotle mayonnaise
- CHICKEN BLT 8.95
bacon, lettuce, tomato & mayonnaise
- SIRLOIN STEAK SANDWICH 10.95
horseradish, mayonnaise & truffle oil dressing
- HALLOUMI BURGER (v) 8.95
hummus, red pepper & flat mushroom
- add bacon 1.50
add fried egg 1.50
add 8oz beef patty 4.95

SIDES (v)

- ROCKET SALAD 3.95
parmesan
- ONION RINGS 3.25
- BUTTERED SPINACH 4.50
- GREEN BEANS 3.95
- TENDERSTEM BROCCOLI 3.95
almonds
- HEIRLOOM TOMATO SALAD 4.95
shallots, balsamic vinegar
- CHIPS 3.25
- SWEET POTATO FRIES 4.50
- COWBOY FRIES 4.50
honey, chilli & garlic
- ROMAN FRIES 4.50
parmesan, truffle & rosemary
- TRIO OF FRIES 9.95
cowboy, roman & sweet potato
- NEW POTATOES 3.95
minted butter

(v) vegetarian

STEAKS

- served with chips & watercress
- RIB-EYE 10oz 19.95
- SIRLOIN 8oz 16.95
- FILLET 8oz 24.95
- add; peppercorn, bearnaise or blue cheese sauce 2.95

DESSERTS

- ICE CREAM OR SORBET 4.50
- CREME BRULEE 5.95
shortbread
- CHOCOLATE BROWNIE 5.95
vanilla ice cream
- LEMON TART 5.95
creme fraiche
- ETON MESS 5.95
meringue, strawberries, cream & mint
- KNICKERBOCKER GLORY 7.95
salted caramel ice cream, plum, honeycomb, cream & almonds
- SELECTION OF BRITISH CHEESE 8.95
chutney & oat biscuits



We've teamed up with Pennies, the digital charity box. Press 'yes' when you pay by card to donate 50p to charity.



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drake&morgan

All items are subject to availability. Regrettably we cannot guarantee that any of our menu items are free from nuts. Please let us know if you have any allergies or require information on ingredients used in our dishes. VAT is included in all prices. A discretionary service charge of 12.5% will be added to all bills.

WINE LIST

ROSÉ

	175ml	250ml	Bottle
SOURCE GABRIEL ROSÉ Cotes de Provence, France 2015/16	7.70	9.95	29.50
PINOT GRIGIO ROSÉ, MONTEVENTO Veneto, Italy 2015/16	6.30	8.30	23.95
LA BROUETTE ROSÉ, PLAIMONT IGP Cotes de Gascogne, France 2015/16	5.40	7.10	19.95
ROSÉ NELSON ESTATE Paarl, South Africa 2015/16	6.95	9.05	26.50

WHITE

APERITIFS & EASY DRINKING

	175ml	250ml	Bottle
CHENIN BLANC, LONG BEACH Robertson, South Africa 2015	4.75	6.25	17.95
SAUVIGNON BLANC, INTIPALKA Ica Valley, Peru 2016/17			25.50
PINOT GRIGIO, BRUME DI MONTE Trentino, Italy 2015	5.60	7.40	21.50
SAUVIGNON BLANC, OCHAGAVIA Valle Central, Chile, 2015	5.95	7.95	22.95
HOMER, RIESLING Marlborough, New Zealand 2014/15			29.50
PAZO LA MAZA, ALBARINO, ADEGAS GALEGAS Rias Baixas, Spain 2015/16	7.55	9.80	28.95

AROMATIC, VIBRANT & MINERAL

CHABLIS, VINCENT DAMPT Burgundy, France 2015/16	9.00	11.15	32.95
ANA, SAUVIGNON BLANC Marlborough, New Zealand 2016	7.80	9.95	29.95
SAUVIGNON BLANC, NELSON ESTATE Paarl, South Africa 2016/17			26.95
SANCERRE, DOMAINE DE NOZAY Loire Valley, France 2015/16	10.60	12.75	36.95
GAVI DI GAVI, FRATELLI ANTONIO E RAIMONDO Piedmont, Italy 2015/16			27.95
MACON-UCHIZY, DOMAINE TALMARD Burgundy, France 2014	7.05	9.20	26.95
SAUVIGNON BLANC, CLOUDY BAY Marlborough, New Zealand 2016			54.95

OPULENT & FOOD FRIENDLY

THE SOUTHERLY, CHARDONNAY South East Australia, Australia 2015			25.95
CHARDONNAY, BODEGA RUCA MALEN Mendoza, Argentina 2015/16			29.95
FIANO, MASSERIA BIANCA Puglia, Italy 2015/16			22.50
TERRE DE LUMIERE VIOGNIER, CELLIERS JEAN D'ALIBERT IGP Pays d'Oc, France 2015/16	6.45	8.45	24.50
POUILLY-FUISSE, DOMAINE DOMINIQUE CORNIN Burgundy, France 2015/16			44.95

INSPIRE & DISCOVER

VERDEJO, VINA GAREDO, GRUPO YLLERA Rueda, Spain 2015/16			25.95
PICPOUL DE PINET, DOMAINE DE MORIN-LANGARAN Languedoc-Roussillon, France 2015/16	6.45	8.45	24.50
PINOT GRIS, SANTA FLORENTINA RESERVA FAIRTRADE Valles del Famatina, Argentina 2015/16			22.95
PECORINO, POGGIO ANIMA GABRIEL Terre di Chieti, Italy 2014	6.30	8.30	23.95

SPARKLING & CHAMPAGNE

	125ml	Bottle
PROSECCO SPUMANTE DOC EXTRA DRY, CECILIA BERETTA Veneto, Italy NV	5.95	28.95
ROSATO SPUMANTE EXTRA DRY, CECILIA BERETTA Veneto, Italy NV	5.95	28.95
PROSECCO SUPERIORE DOCG EXTRA DRY, PIANER LE COLTURE Veneto, Italy NV	7.25	34.95
CHAPEL DOWN, BRUT Kent, England NV	7.25	36.95
JUSTERINI & BROOKS, SARCEY, BRUT, PRIVATE CUVÉE Epernay, France NV	8.50	39.95

CHILLED REDS

	175ml	250ml	Bottle
SORAIE IGT VENETO, CECILIA BERETTA Veneto, Italy 2014/15	6.80	8.90	25.95
FLEURIE GRAND-PRE DOMAINE LATHUILIERE-GRAVALLON Beaujolais, France 2015/16	7.80	9.95	29.95

RED

SOFT, DELICATE & EASY DRINKING

	175ml	250ml	Bottle
CABERNET SAUVIGNON, BROWNSTONE California, USA 2011			32.95
PINOT NOIR, LA MUSE DE CABESTANY IGP Pays d'Oc, France 2015/16			26.95
MERLOT, DOMAINE St ESTEVE IGP Pays d'Oc, France 2015/16			19.95
MAS OLIVERAS, TEMPRANILLO, BODEGAS ROQUETA Catalunya, Spain 2015/16	6.30	8.30	23.95
PINOT NOIR, PENCARROW ESTATE Martinborough, New Zealand 2013	7.80	9.95	29.95

BRIGHT, RIPE & SMOOTH

MONTEPULCIANO D'ABRUZZO, ROCCASTELLA Abruzzo, Italy 2015/16	7.05	9.20	26.95
COTES DU RHONE, VIGNOBLES GONNET Rhône Valley, France 2015/16			27.50
RIOJA, ALTOS DE BAROJA Rioja, Spain 2014/15	7.45	9.65	28.50
CABERNET SAUVIGNON, DOMAINE DE SAISSAC IGP Pays d'Oc, France 2014/15	5.80	7.70	21.95
GRENACHE / MERLOT, BARTON & GUESTIER Vin de France 2015	4.75	6.25	18.25

BOLD, INTENSE & ROBUST

PINOT NOIR, CARMEL ROAD Monterey County, USA 2014/15			39.95
MALBEC, CHAMUYO Mendoza, Argentina 2016	6.80	8.90	25.95
RIOJA RESERVA BELEZOS, BODEGAS ZUGOBER Rioja, Spain 2010/11	11.00	13.15	37.95
CHATEAUNEUF-DU-PAPE, VIGNOBLES GONNET Rhône Valley, France 2014/15			49.95
MALBEC, BODEGA RUCA MALEN Mendoza, Argentina 2014/15			35.95
CABERNET/MERLOT BIN 19, CRANSWICK SMITH New South Wales, Australia 2015/16			23.95

INSPIRE & DISCOVER

CARIGNAN, VIEILLES VIGNES, L'OSTAL DEL SOUQUET IGP Coteaux de Peyriac, France 2015/16	6.55	8.60	24.95
CARMENERE, CASA FELIPE Central Valley, Chile 2015/16			22.95
SHIRAZ-VIOGNIER, THE LANE Adelaide Hills, Australia 2014/15	10.60	12.75	36.95

	125ml	Bottle
POMMERY, BRUT ROYAL Reims, France NV	9.50	49.95
VEUVE CLICQUOT YELLOW LABEL, BRUT Reims, France NV		59.95
BOLLINGER, SPECIAL CUVÉE, BRUT Ay, France NV		74.95
LAURENT-PERRIER, ROSÉ BRUT Tours-sur-Marne, France NV		84.95
POMMERY, GRAND CRU, VINTAGE Reims, France 2005		85.95
RUINART, BLANC DE BLANC Reims, France NV		90.00
DOM PERIGNON, BRUT Epernay, France 2005		165.00