

Peony Set Menu

£32.50 per person

 Vegetarian  Vegan  Gluten friendly  Low carbon*

Starters

Courgette, pea & mint soup  

Sunflower seeds, vegan superstraccia cheese & gluten-free croutons

“Shrimp” lollipops 

Vegan shrimp & sweet chilli dipping sauce

Grilled chicken skewers 

Hot honey, flaked almonds & lemon mayonnaise

British “calamari”

Furikake seasoning & chipotle mayonnaise

Mains

Lost shepherd's pie   


Mashed potato & vegan cheddar crust

Fish & chips

Beer batter, mushy peas & tartare sauce

Roast summer squash  



Watermelon & kale salad, grains, pomegranate & toasted almonds

Chicken breast 

Soft polenta & blistered tomatoes

Cheeseburger

7oz British beef, Applewood cheese, lettuce, tomato, mayonnaise & chips

‘Symplicity’ burger  

Applewood vegan cheese & a tomato salad

Add to your burger

Upgrade to
blue cheese • 1.50

Bacon • 2.50

Vegan cheese  • 2.50

‘THIS™ Isn’t Bacon’  • 4.00

7oz beef patty • 4.95

Add a side

Chips • 4.95

Rocket salad   • 4.95

Vegetarian Grana Padano

Broccoli   • 5.50

Flaked almonds, lemon & chilli

Halloumi sticks • 5.95

Za’atar seasoning
& chipotle mayonnaise

*Please speak to our lovely team
to add on more delicious sides*

Desserts

Chocolate brownie 

Salted caramel fudge & vanilla cream

Strawberry cheesecake sundae  

Sticky toffee pudding 

Salted caramel ice cream

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



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 0.7kg CO2e per serving & the data to calculate the impact has been provided by Foodsteps. Please visit drakeandmorgan.co.uk/change-by-drake-morgan to find out more.

Why not pre-order some wine?

Enjoy a glass of Luca Botter Prosecco DOC Extra Dry & half a bottle of Floralba Pinot Grigio, Sanziana Pinot Noir, Cramele Recas *or* Sanziana Rosé Recas Cramele

£22.50 pp

Enjoy a glass of Rodier Père et Fils Brut Reserve Champagne & half a bottle of Picpoul de Pinet Domaine de Castelnaud, Domaine Bousquet Organic Malbec *or* Source Gabriel Rosé

£31.50 pp



Violet Set Menu

£42.50 per person


 Vegetarian  Vegan  Gluten friendly  Low carbon*


Nibbles


Nocellera olives  



"Wildfarmed Flour"
baked sourdough  
Salted butter, balsamic
& olive oil

Starters

Grilled chicken skewers 
Hot honey, flaked almonds
& lemon mayonnaise



Tomato & mozzarella arancini 
Garlic mayonnaise

"Shrimp" lollipops 
Vegan shrimp & sweet chilli dipping sauce

Courgette, pea & mint soup  
Sunflower seeds, vegan superstraccia
cheese & gluten-free croutons

British "calamari"
Furikake seasoning &
chipotle mayonnaise


Mains

Malaysian curry
Basmati rice & "Wildfarmed Flour" flatbread
With: silken tofu   / grilled chicken

Chicken breast 
Soft polenta & blistered tomatoes

Burrata & truffle tortelloni 
Cream, vegetarian parmesan, baby spinach & seeds

Wagyu beef sausage & mash 
Caramelised onion gravy

Chalk stream trout 
Summer greens & butter sauce

Rump steak
7oz 21-day Himalayan salt-aged British beef & chips

Add to your steak

Béarnaise, peppercorn or blue cheese sauce • 2.95

Add a side

Chips • 4.95


Rocket salad   • 4.95
Vegetarian Grana Padano

Broccoli   • 5.50
Flaked almonds, lemon & chilli


Halloumi sticks • 5.95
Za'atar seasoning
& chipotle mayonnaise


*Please speak to our lovely team
to add on more delicious sides*

Desserts

Chocolate brownie 
Salted caramel fudge & vanilla cream

Strawberry cheesecake sundae  

Sticky toffee pudding 
Salted caramel ice cream

Crema catalana  
Macerated peach

Why not pre-order some wine?

Enjoy a glass of Luca Botter
Prosecco DOC Extra Dry
& half a bottle of Floralba Pinot
Grigio, Sanziana Pinot Noir,
Cramele Recas or Sanziana Rosé
Recas Cramele

£22.50 pp

Enjoy a glass of Rodier Père
et Fils Brut Reserve Champagne
& half a bottle of Picpoul de Pinet
Domaine de Castelnau, Domaine
Bousquet Organic Malbec
or Source Gabriel Rosé

£31.50 pp

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Proudly supporting

MAGGIE'S
Pennies!

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Rose Set Menu

£58.95 per person

 Vegetarian  Vegan  Gluten friendly  Low carbon*

Nibbles

Nocellera olives  

"Wildfarmed Flour"

baked sourdough  

Salted butter, balsamic & olive oil

Smoked almonds  

Starters

Grilled chicken skewers 

Hot honey, flaked almonds
& lemon mayonnaise

Chorizo Scotch egg

Chipotle mayonnaise

Prawn cocktail

Marie rose sauce

Spiced cauliflower bites 

Zhoug vegan mayonnaise

Courgette, pea & mint soup  

Sunflower seeds, vegan
superstraccia cheese
& gluten-free croutons


Mains

Wagyu beef sausage & mash 

Caramelised onion gravy

Chalk stream trout 

Summer greens & butter sauce

Chicken breast 

Soft polenta & blistered tomatoes

Paccheri pasta

Prawns, cherry tomatoes
& pistachio pesto sauce

Breaded sea bass fillet

Wakame kelp, pickles & katsu sauce

Sirloin steak

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

Add to your steak

Béarnaise, peppercorn

or blue cheese sauce • 2.95

Add a side

Chips • 4.95

Rocket salad   • 4.95

Vegetarian Grana Padano

Broccoli   • 5.50

Flaked almonds, lemon & chilli

Halloumi sticks • 5.95

Za'atar seasoning
& chipotle mayonnaise

*Please speak to our lovely team
to add on more delicious sides*

Desserts

Chocolate brownie 

Salted caramel fudge & vanilla cream

Strawberry cheesecake sundae  

Crema catalana  

Macerated peach

Sticky toffee pudding 

Salted caramel ice cream

Apple & cinnamon hush puppies 

For the table to share

Cinnamon sugar & vanilla diplomat cream

Why not pre-order some wine?

Enjoy a glass of Luca Botter
Prosecco DOC Extra Dry
& half a bottle of Floralba Pinot
Grigio, Sanziana Pinot Noir,
Cramele Recas or Sanziana Rosé
Recas Cramele

£22.50 pp

Enjoy a glass of Rodier Père
et Fils Brut Reserve Champagne
& half a bottle of Picpoul de Pinet
Domaine de Castelnaud, Domaine
Bousquet Organic Malbec
or Source Gabriel Rosé

£31.50 pp

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Set Menus

by DRAKE & MORGAN



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