

DRAKE & MORGAN

Nibbles & small plates

- Nocellara olives 🍅🌿 • 4.75
- Padron peppers 🍅 • 4.95
- “Wildfarmed flour”
baked sourdough 🍞🌿 • 4.95
Whipped butter, balsamic & olive oil
- Wild mushroom arancini 🍄 • 7.95
Truffle mayonnaise
- Courgette, pea & mint soup 🍅🌿 • 8.95
Vegan superstraccia cheese & seeds
- Summer squash
& broccoli tempura 🍅 • 8.95
Soy & sesame dipping sauce
- Chorizo Scotch egg • 9.95
Chipotle mayonnaise
- British calamari • 9.95
Furikake seasoning & chipotle mayonnaise

- Prawn lollipops • 9.95
Prawn cracker & gochujang sauce
- Burrata 🍅 • 9.95
Pickled courgettes, piquillo pepper hummus
& sunflower seed pesto
- Superstraccia 🍅🌿 • 9.95
Plant-based cheese, heirloom tomato,
radicchio, croutons & seeds
- Piri piri chicken skewers 🍗 • 10.95
Raita
- Crispy prawn tacos 🍗 • 10.95
Yellow chilli, guacamole & pickled cabbage
- Sweet duck bao buns • 10.95
Hoisin mayonnaise
- Crab fish cakes • 12.95
Chilli, ginger, pickled cucumber
& wasabi mayonnaise

Salads

- Rainbow bowl 🍅🌿🍓 • 15.95
Vegan superstraccia cheese, avocado,
roasted squash, hummus, mixed seeds,
sauerkraut, pickled carrot & puffed rice
- Gado-Gado salad • 15.95
A traditional Indonesian salad with
raw vegetables, soft-boiled egg,
prawn cracker & peanut sauce
*The name “Gado-Gado” roughly translates
to “mix-mix”*
- Add to your salad**
- Tofu 🍱🌿 • 2.95
- Grilled halloumi 🍷🌿 • 2.95
- Grilled piri piri chicken skewer 🍗 • 3.95

- Crispy duck salad • 16.95
Asian vegetables, beansprouts, red onion,
wonton, peanuts, sesame & hoisin
*Years later & just as fabulous. This signature D&M
salad is always stealing the spotlight.*
- Tuna niçoise salad 🍗 • 17.95
Yellow fin sashimi grade tuna, potatoes,
green beans, soft-boiled eggs, anchovies,
tomatoes & capers

- Prawns 🍗 • 3.95
- Smoked salmon 🍷 • 4.95

Sharing

- Napoli flatbread 🍅 • 15.95
Sundried tomatoes, vegan superstraccia
cheese, red onion & rocket
- Crispy duck flatbread • 18.95
Hoisin, cucumber, red onion,
Asian vegetables & sesame
- Mezze board 🍅🌿🍓 • 23.95
Vegan superstraccia cheese, hummus, sweet
potato falafel, sundried tomatoes, pickled carrots,
marinated beets & gluten-friendly flatbread
- British charcuterie board • 24.95
Suffolk chorizo, Suffolk coppa,
Suffolk rosemary salami, Quicke’s mature
cheddar, sourdough, apple & fig chutney

Sides & fries

- New potatoes 🍅🌿 • 4.95
Herb butter
- Chips 🍅 • 5.95
- Cowboy fries 🍷 • 5.95
Honey BBQ sauce & crushed chillies
- Roman fries 🍷 • 5.95
Parmesan, truffle & rosemary
- Halloumi sticks 🍷 • 5.95
Za’atar seasoning & chipotle mayonnaise
- Trio of fries 🍷 • 14.95
Chips, Roman fries & cowboy fries
- Tomato salad 🍅 • 5.25
Red onions, basil, olive oil & balsamic
- Rocket salad 🍷 • 5.25
Vegetarian Grana Padano
- Green beans 🍅 • 5.25
Almonds
- Grilled broccoli 🍅🌿 • 5.95
Crème fraîche, lemon, pomegranate
& pumpkin seed dukkha

Large plates

From the sea

- Stargazy fish pie • 17.95
Cheddar crust
- Fish & chips • 18.95
Beer batter, mushy peas & tartare sauce
- Trofie pasta & prawns • 18.95
Cherry tomatoes & pistachio pesto sauce
*Trofie (pronounced TROH-fee) are delicious small
twists of pasta from Liguria, Northern Italy*

From the land

- Chicken & oyster mushroom pie • 17.95
Mashed potato & jus
- Chicken Milanese • 17.95
Fried egg, watercress & truffle aioli
- Goan curry • 18.95
Basmati rice & “wildfarmed flour” flatbread
Choose tofu 🍱🌿 or chicken

- Pan-fried seabass 🍷 • 18.95
Roasted tomatoes, samphire & baby capers

- Roasted salmon 🍷 • 19.95
Seaweed mash, radish & samphire salad
*For every one of these dishes sold, £1 will go to our
amazing partner charity Maggie’s**, who support
people affected by cancer ❤️*

- Aubergine parmigiana
tortelloni 🍷 • 18.95
Puttanesca sauce, tomatoes, garlic,
chilli flakes, capers & parsley
- Grilled Herdwick lamb belly 🍷 • 19.95
New potatoes, salsa verde & crème fraîche

Steaks

- Flash grilled minute steak • 20.95
Chips & Béarnaise sauce
- Rump steak • 26.95
7oz 21-day Himalayan salt-aged
British beef & chips
- Sirloin steak • 30.95
8oz 21-day Himalayan salt-aged
British beef & chips
- Chateaubriand • 69.95
For 2 people: 18oz 21-day Himalayan salt aged
British beef, chips & Béarnaise sauce

Add to your steak

- Béarnaise, peppercorn 🍷 or blue cheese 🍷 sauce • 2.95

Burgers & sandwiches

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

- Fish finger sandwich • 16.95
Tartare sauce & chips
- Buttermilk chicken burger • 17.95
Chipotle mayonnaise & chips
- Fable™ mushroom
burger 🍅🌿🍓 • 16.95
Pulled shiitake mushrooms, Applewood
vegan cheese & a tomato salad
- Cheeseburger • 18.95
7oz British beef, Applewood cheese,
lettuce, tomato, mayonnaise & chips
*Our burger features regenerative beef, sourced
from farms that practice sustainable farming
methods to restore soil health, enhance
biodiversity & promote animal welfare.*
- Steak sandwich • 17.95
Caramelised onions, truffle mayonnaise & chips

Add to your burger

- Blue cheese • 1.50
- Bacon • 2.50
- Vegan cheese 🍱 • 2.50
- ‘THIS’ Isn’t Bacon’ 🍅 • 2.50
- 7oz beef patty • 4.95

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).



🌿 Vegetarian 🍱 Vegan 🍷 Gluten friendly 🍓 Low carbon*

Please visit drakeandmorgan.co.uk/sample-menus 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.

DRAKE & MORGAN

Bubbles

<i>White & rosé</i>	125ml	Bottle
Luca Botter by JK Prosecco, DOC Extra Dry (NV) 🍷 Veneto, Italy	7.95	42.95
Ita Prosecco Rosé, DOC Extra Dry, 2023 Veneto, Italy	8.95	46.95
Mirabeau La Folie Sparkling Rosé (NV) Provence, France	8.95	49.95
Laytons Brut Reserve (NV) 🍷 Épernay, France	10.95	59.95
Perrier-Jouët Grand Brut (NV) 🍷 Épernay, France	14.95	85.00
Veuve Clicquot Yellow Label (NV) 🍷 Reims, France		100.00
Bollinger Special Cuvée (NV) 🍷 Champagne, France		110.00
Perrier-Jouët Blason Rosé (NV) 🍷 Épernay, France		120.00
Ruinart Blanc de Blancs (NV) 🍷 Champagne, France		140.00
<i>English sparkling</i>	125ml	Bottle
Harrow & Hope Brut Reserve (NV) 🍷🌱 Buckinghamshire, England	10.95	59.95
Harrow & Hope Brut Rosé (NV) 🍷🌱 Buckinghamshire, England	11.45	64.95
<i>Non-alcoholic</i>		Bottle
Wild Idol Alcohol Free Sparkling White 🍷 Rheinhessen, Germany	6.95	34.95
Wild Idol Alcohol Free Sparkling Rosé 🍷 Rheinhessen, Germany	6.95	34.95

Rosé & orange wine

	175ml	250ml	Carafe	Bottle
Sanziana Rosé Cramele Recas, 2022/23 🍷 Banat, Romania	7.95	10.45	19.95	29.95
Indesio Pinot Grigio Rosé, IGT delle Venezie, 2023 🍷 Veneto, Italy	7.95	10.45	20.95	30.95
Balade de Coline Rosé by JK, 2023/24 🍷 Rhône, France	8.95	11.95	22.45	33.95
Souvenir de Vacances, Vin Orange, Vin de France, 2023 🍷 Languedoc-Roussillon, France	8.95	11.95	22.45	33.95
Forever Summer Rosé, 2024 🍷 Cote d'Azur, France	9.95	13.95	25.95	39.95
Mirabeau Pure Rosé, 2023/24 🍷 Provence, France	10.95	15.95	30.45	46.95

Cellar selection

<i>A handpicked collection of exceptional wines from around the world, inspired by our travels to vineyards near and far.</i>	<i>Bottle</i>
Chateau du Durette Fleurie, 2023 Beaujolais, France	48.95
Piirro LTC, Semillon / Sauvignon Blanc, 2023 🌱 Margaret River, Western Australia	49.95
Te Kano 'Kin' Pinot Noir, 2021 🌱 Central Otago, New Zealand	54.95
Chablis Domaine Vincent Dampit 2022 Burgundy, France	54.95

White wine

<i>Dry & refreshing</i>	175ml	250ml	Carafe	Bottle
Valdemilanos Viura Chardonnay, 2024 🍷 Campo de Borja, Spain	7.95	9.75	19.25	28.95
Gavi di Gavi, Figini, La Chiara, 2023 Piedmont, Italy	9.95	14.45	25.95	39.95
Floralba Pinot Grigio, 2023 Venezia, Italy	7.95	9.75	19.25	28.95
Chemin De La Serre By Drake & Morgan, Marsanne Viognier, 2023/24 🍷 Languedoc-Roussillon, France	7.95	10.45	19.95	29.95
Domaine Millet Roger Sancerre, 2023 Loire, France				49.95
<i>Fruity & dry</i>	175ml	250ml	Carafe	Bottle
Miron del Mar, Sauvignon Blanc, Viña Ventisquero, 2023/24 Central Valley, Chile	7.95	10.45	20.95	30.95
Picpoul de Pinet, Domaine de Castelnaud, Côteaux de Languedoc, 2024 🍷 Languedoc-Roussillon, France	8.95	11.45	23.95	34.95
Vermentino, Duc de Belmonde, IGP Pays d'Oc, 2024 🍷 Languedoc-Roussillon, France	9.45	11.95	24.95	35.95
Espaco Rural Bojador, Alvarinho, 2022/23 Alentejo, Portugal	9.45	12.45	24.95	36.95
Mount Brown Estates by JK, Sauvignon Blanc, 2023/24 🌱 Waipara, New Zealand	9.95	13.45	25.95	38.95
Little Beauty, Riesling, 2022 🍷 Marlborough, New Zealand				45.95
<i>Rich & full bodied</i>	175ml	250ml	Carafe	Bottle
The Valley Chardonnay, 2023/24 Elgin, South Africa	10.45	14.95	29.95	43.95

Red wine

<i>Light & fruity</i>	175ml	250ml	Carafe	Bottle
Valdemilanos 'Old Vines Garnacha', 2023 🍷 Campo de Borja, Spain	7.95	9.75	19.25	28.95
Los Camachos Pinot Noir Viñedos Marchigüe, 2022 🍷 Colchagua Valley, Chile	9.45	12.45	24.95	36.95
<i>Medium bodied</i>	175ml	250ml	Carafe	Bottle
Chemin De La Serre By Drake & Morgan, Carignan Vieilles Vignes, 2022 🍷 Languedoc-Roussillon, France	7.95	10.45	19.95	29.95
Grandiose Merlot, 2023 Pays d'Oc, France	7.95	10.45	20.95	30.95
Bodegas Ochoa by JK, Tempranillo Crianza, 2020 🍷 Navarra, Spain	9.95	13.45	25.95	38.95
Domaine Bousquet by JK Organic Malbec, 2023 🍷🌱 Mendoza, Argentina	9.95	13.95	26.95	39.95
<i>Full flavoured</i>	175ml	250ml	Carafe	Bottle
La Ronciere Mayta Cabernet Sauvignon, 2022 Licanten, Chile	8.45	11.95	22.45	33.95
Mucchietto IGT Primitivo del Salento, 2022 Puglia, Italy	9.95	13.95	26.95	39.95

Magnums

<i>For those toasts that deserve to last a little longer.</i>	<i>1.5L Bottle</i>
Pianer Prosecco (NV) 🍷 Italy	84.95

🍷 Vegan 🌱 Organic 🌱 Sustainable