

DRAKE & MORGAN

The House & Garage Orchestra Brunch

Two magical courses included

STARTERS

Selection of the following to share for the table:

Charcuterie board

Salami, chorizo, prosciutto, Manchego,
sourdough, apple & fig chutney

Mezze board (ve)

Vegan superstraccia cheese, hummus, sundried
tomatoes, gluten-friendly flatbread, marinated
beets, aubergine, tahini & tomato salad

MAINS

Selection of the following to share for the table:

Eggs Benedict or Florentine

Served with a side of chips

Pea & shallot tortellini (ve)

Kale pesto, seeds, vegan
superstraccia cheese & lemon oil

Fish & chips

Beer batter, mushy peas & tartare

Fried chicken & malted waffle

Smashed avocado, sour cream
& 'hot honey'

Green coconut curry

Basmati rice & wholewheat roti
With: silken tofu (ve) or chicken

Cheeseburger

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

Buttermilk chicken burger

Chipotle mayonnaise & chips

Watermelon & feta salad (v)

Cucumber, baby gem lettuce,
lemon & mint dressing

Rump steak (£5 supplement)

Chips, watercress & Béarnaise sauce

Breaded seabass fillet

Wakame kelp, pickles & katsu sauce

DESSERTS

Chocolate brownie (v) 7.50

Vanilla ice cream

Blueberry cheesecake sundae (ve) 8.95

Vegan cream, blueberry coulis
& gluten friendly biscuits

Classic lemon tart (v) 7.50

Crème fraîche

Pistachio & raspberry

Bakewell tart (v) 7.95

Raspberry ripple ice cream

Sticky toffee pudding (v) 7.95

Salted caramel ice cream

THE HOUSE & GARAGE ORCHESTRA

(v) = vegetarian, (ve) = vegan

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.