

THE HOUSE & GARAGE ORCHESTRA BRUNCH

by DRAKE & MORGAN

Two gorgeous courses included:

Starter

Sharing board

Vegan superstraccia cheese, hummus, aubergine dip, olives, tomato salsa, Suffolk rosemary salami & crispy sourdough

Mains

Please choose one of the following:

Eggs Benedict *or* Florentine

Served with a side of chips

Fried chicken & malted waffle

Smashed avocado, sour cream & 'hot honey'

Shakshuka flatbread

Grilled flatbread, smoky tomato & pepper salsa & St. Ewe's poached eggs

Fish & chips

Beer batter, mushy peas & tartare sauce

Burrata & truffle tortelloni

Cream, vegetarian parmesan, baby spinach & seeds

Malaysian curry

Basmati rice & "Wildfarmed Flour" flatbread

With: silken tofu  *or* grilled chicken

Roast summer squash

Watermelon & kale salad, grains, pomegranate & toasted almonds

Buttermilk chicken burger

Chipotle mayonnaise & chips

Cheeseburger

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

Flash grilled minute steak

Chips & Béarnaise sauce

Rump steak (£7 supplement)

Chips & Béarnaise sauce

Sides

Onion rings • 4.50

Chips • 4.95

Tomato salad   • 4.95

Red onion, basil, olive oil & balsamic

Rocket salad   • 4.95

Vegetarian Grana Padano

Broccoli   • 5.50

Flaked almonds, lemon & chilli

Halloumi sticks • 5.95

Za'atar seasoning & chipotle mayonnaise

Roman fries • 5.95

Parmesan, truffle & rosemary

Polenta fries • 5.95

Chipotle mayonnaise

Trio of fries • 14.95

Chips, Roman fries & katsu fries

Desserts

Strawberry cheesecake

sundae   • 9.95

Chocolate brownie

 • 8.00
Salted caramel fudge & vanilla cream

Sticky toffee pudding

 • 8.95
Salted caramel ice cream

Vegetarian  Vegan  Gluten friendly  Low carbon* 

Before you order your food, 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.

*Less than 0.7kg CO2e per serving - visit drakeandmorgan.co.uk/change-by-drake-morgan to find out more

Other gluten friendly alternatives available upon request

DRINKS

Cocktails

Espresso Martini  • 12.50

Absolut vodka, espresso,
Kahlua coffee liqueur & sugar syrup

Porn Star Martini  • 12.50

Absolut Vanilia vodka, passion fruit & sugar
syrup, served with a shot of prosecco

Aperol Spritz  • 11.95

Aperol, prosecco & soda

Classic Mojito  • 11.95

Havana Club rum, mint, lime & sugar

French Martini  • 12.50

Absolut Raspberri vodka, Chambord,
pineapple, sugar syrup & raspberry

Garden Spritz  • 11.95

Beefeater gin, cucumber, elderflower,
apple, mint & soda

Classic Margarita  • 12.50

Patrón tequila, Cointreau,
lime, sugar & salt

Long Island Iced Tea  • 13.95

Altos tequila, Beefeater gin,
Absolut vodka, Havana Club rum,
orange curaçao & Coca-Cola

Zero Proofs

*Absolutely delicious,
absolutely no Alcohol!*

Homemade

Lemonade  • 4.95

Choose: Classic,
Passion fruit or Raspberry

Garden Fizz  • 4.95

Basil, blackberries, raspberries,
lemon, soda & agave

Wild Picantito  • 9.95

Cedars Wild non-alcoholic spirit,
lime, pineapple, agave & hot sauce

Coastal Fizz  • 9.95

Pentire Coastal 0% Aperitif, tonic
& alcohol-free sparkling spumante

Wines

Bubbles

Luca Botter Prosecco, DOC Extra Dry (NV)  125ml bottle 7.95 39.95

Veneto, Italy

Oddbird Alcohol-Free Spumante 5.50 32.50

Veneto, Italy

Ita Prosecco Rosé, DOC Extra Dry, 2023 8.50 44.95

Veneto, Italy

Moscato de Ochoa, 2022  8.50 44.95

Navarra, Spain

Laurent Perrier La Cuvée (NV)  13.95 85.00

Tours-sur-Marne, France

Laurent Perrier, Cuvée Rosé (NV)  110.00

Tours-sur-Marne, France

Rosé

Indesio Pinot Grigio Rosé, IGT delle Venezie, 2022/23 7.95 9.95 19.50 28.95


Veneto, Italy

Source Gabriel Rosé, 9.95 11.95 24.00 39.95

AOC Côtes de Provence, 2022/23 

Provence, France

White

Valdemilanos Viura Chardonnay, 2022/23  175ml 250ml Carafe bottle 6.75 8.50 16.50 25.50

Campo de Borja, Spain

Chemin De La Serre By Drake & Morgan, 7.95 10.45 19.50 28.95

Marsanne Viognier, 2022 

Languedoc-Roussillon, France

Picpoul de Pinet, Domaine de Castelnaud, 8.95 10.95 22.00 32.95

Côteaux de Languedoc, 2023 

Languedoc-Roussillon, France

Mount Brown Estates, Sauvignon Blanc, 2023  9.95 11.95 24.00 36.95

Waipara, New Zealand

Sancerre Domaine de la Grande Maison 43.95

Chaumeau-Balland, 2022 

Loire Valley, France

Red

Sanziana Pinot Noir, Cramele Recas, 2022  175ml 250ml Carafe bottle 6.95 8.95 18.00 26.95

Banat, Romania

Chemin De La Serre By Drake & Morgan, 7.95 9.95 19.50 28.95

Carignan Vieilles Vignes, 2022 

Languedoc-Roussillon, France

Mucchietto IGT Primitivo del Salento, 2022 9.95 12.50 24.00 38.95

Puglia, Italy

Rioja Reserva Belezos, Bodegas Zuger, 2017/18  45.95

Rioja, Spain


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Vegan  Sustainable 

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