

DRAKE & MORGAN

Nibbles & small plates

Nocellara olives 🍅🌱 • 5.00

Smoked almonds 🍅🌱 • 5.00

Steamed edamame beans 🍅🌱 • 5.00
Sea salt

Padron peppers 🍅 • 5.00

“Wildfarmed flour”
baked sourdough 🍷🌱 • 5.00
Salted butter, balsamic & olive oil

Tomato & mozzarella arancini 🍷 • 9.00
Marinara & vegetarian parmesan

Super green pea & spinach soup 🍅🌱 • 9.50
Vegan superstraccia cheese
& gluten-friendly croutons

Cauliflower bites 🍅 • 9.50
Zhoug vegan mayonnaise

British calamari • 10.00
Furikake seasoning & chipotle mayonnaise

Prawn lollipops • 10.00
Prawn crackers & gochujang sauce

Pork bites • 10.00
Chipotle mayonnaise

Lemon & herb chicken skewers 🌱 • 11.00
Sumac yoghurt

Crispy prawn tacos • 11.00
Yellow chilli, guacamole & pickled vegetables

Sweet duck bao buns • 11.00
Hoisin mayonnaise

Sirloin steak tacos • 12.00
Crème fraîche & kimchi

Monkfish satay skewers • 12.00
Lime

Popcorn fried chicken • 12.00
Gochujang glaze

Burrata 🍷🌱 • 15.00
Heirloom tomatoes & chilli flakes

Mezze board 🍷🌱🌱 • 24.00
Sweet potato falafel, halloumi, hummus,
babaganoush, feta & mint dip, Rila Lutenitsa
& gluten-friendly flatbread
*Lutenitsa is a traditional Bulgarian dip, made from
roasted red peppers, aubergine & tomato, produced
by one of our very own D&M'ers*

Charcuterie board • 26.00
Suffolk chorizo, Suffolk coppa, Suffolk rosemary
salami, Quicke's mature cheddar, sourdough,
apple & fig chutney

Salads & flatbreads

Caesar salad 🌱 • 15.50
Cos lettuce, caesar dressing, bacon, anchovies,
parmesan crisp & gluten-friendly croutons

Napoli flatbread 🍅 • 16.00
Sundried tomatoes, vegan superstraccia
cheese, red onion & rocket

Green bowl 🍷🌱🌱 • 16.00
Avocado, quinoa, sugar snap peas, broccoli,
pea shoots, chia & pumpkin seeds

Add to your salad

Grilled halloumi 🍷🌱 • 3.00 / Tofu 🍅🌱 • 4.00 / Chicken skewer 🌱 • 4.00 / Prawns 🌱 • 4.00

Crispy duck salad • 18.00
Hoisin, mooli, radish, peanuts,
coriander, sesame & chilli
*Years later & just as fabulous. This signature
D&M salad is always stealing the spotlight.*

Crispy duck flatbread • 19.00
Hoisin, cucumber, red onion,
Asian vegetables & sesame

Grilled tuna 🌱 • 19.50
Green papaya salad, peanut & tamarind

Large plates

From the sea

Stargazy fish pie • 18.50
Cheddar crust

Seabass 🌱 • 19.00
Super green sauce, crushed new potatoes
& broad beans

Trofie pasta & prawns • 19.00
Marinara & chilli
*Trofie (pronounced TROH-fee) are delicious small
twists of pasta from Liguria, Northern Italy*

Monkfish 🍷 • 19.00
Peppers, tomatoes & beans

Fish & chips • 19.50
Beer batter, mushy peas & tartare sauce
Upgrade to monkfish fish & chips • 24.00

Roast salmon 🌱 • 19.50
Matcha mash & wakame seaweed
*For every one of these dishes sold, £1 will go to our
amazing partner charity Maggie's**, who support
people affected by cancer*

From the land

Shepherds pie 🌱 • 17.00
Cheddar crust, pea & sugar snap

Roast chicken breast 🌱 • 17.00
Summer squash risotto & crispy parmesan

Pea & shallot tortellini 🍅 • 18.00
Watercress vegan cream, THIS™ Isn't Bacon,
baby spinach & seeds

Chicken Milanese • 18.00
Fried St. Ewe's egg, watercress & truffle aioli

Goan curry • 19.50
Basmati rice & “wildfarmed flour” flatbread
Choose tofu 🍅🌱 *or* chicken

Wagyu sausage & mash • 19.50
Caramelised onions

Burgers & sandwiches

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

Fish finger sandwich • 17.00
Tartare sauce & chips

Fable™ mushroom burger 🍅🌱🌱 • 17.00
Pulled mushrooms, Applewood
vegan cheese & a tomato salad

Steak focaccia sandwich • 18.00
Caramelised onions, truffle mayonnaise & chips

Buttermilk chicken burger • 19.00
Chipotle mayonnaise & chips

Add to your burger

Blue cheese • 1.50 / Vegan cheese 🍅 • 2.50 / 3 oz beef patty • 4.00
Bacon • 2.50 / THIS™ Isn't Bacon 🍅 • 3.00

Cheeseburger • 19.50
Double British beef patty, burger sauce, Applewood
cheese, pickled onions, gherkins, lettuce & chips
*Our burger features regenerative beef, sourced from farms
that practice sustainable farming methods to restore soil
health, enhance biodiversity & promote animal welfare.*

Lamb burger • 22.00
Harissa yoghurt, feta & mint sauce,
crispy shallots & a brioche roll

Steaks

All steaks are 21 day Himalayan salt-aged from British bred beef and served with chips.

Flash grilled minute steak 7oz • 21.00

Rump steak 6oz • 28.00

Sirloin steak 8oz • 34.00

Chateaubriand 18oz • 70.00 *For 2 people*

Add to your steak

Béarnaise, peppercorn 🌱 *or* blue cheese 🌱 sauce • 3.00 / Giant prawn 🌱 • 8.00

Sides

Tomato salad 🍅🌱 • 5.50
Red onions, basil, olive oil & balsamic

Rocket salad 🍷🌱 • 5.50
Vegetarian Grana Padano

Onion rings 🍷 • 6.00

Creamed spinach 🍷🌱 • 7.00
Nutmeg

Halloumi sticks 🍷 • 7.00
Za'atar seasoning & chipotle mayonnaise

🍅 Vegetarian 🌱 Vegan 🌱 Gluten friendly 🍷 Low carbon* 🍷 High protein

*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 0.7g CO2e per serving, and to find out more about these steps please visit us at drakeandmorgan.co.uk/change-by-drake-morgan*



Scan me to
view allergen
& calorie
information

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

Pennies!  Proudly supporting  MAGGIE'S

DRAKE & MORGAN

Seasonal Picks

Sparkling

Brut, London Clay
England

Curious about English wine? Discover our homegrown sparkle. A truly elegant fizz, it's bursting with crisp orchard fruit and delicate bubbles.

11 | 49

Rosé

Provence Rosé, Ultimate Provence
France

From the heart of Provence, this pale Rosé is a taste of sunshine and style, with fresh red berries.

16 | 21 | 41 | 59

Champagne & Sparkling

125ml | Bottle

DOC Extra Dry, JK Prosecco
Italy

Citrus • Refreshing • Crisp

9 | 43

Champagne Bernard Remy,
Brut Carte Blanche

France

Lemon • Fresh • Floral

13 | 59

Prosecco, Collezione 96 Rosé, Masottina 

Italy

Strawberry • Stone Fruits • Fruity

10 | 47

Champagne Veuve Clicquot,
Brut Yellow Label

France

Brioche • Finesse • Toasty

105

Champagne Perrier-Jouët, Grand Brut

France

Biscuity • Elegant • Balanced

18 | 85

Champagne Perrier-Jouët, Blason Rosé

France

Red Fruits • Textured • Rose Petal

120

English Bubbles

● Brut, London Clay 

England

Citrus • Refreshing • Zesty

11 | 49

Rosé Brut, London Clay 

England

Juicy Red Fruits

11 | 52

White

175ml | 250ml | Carafe | Bottle

Fresh & Zesty

Sauvignon Blanc, JK, 

Mount Brown Estates New Zealand

Greengage • Fresh • Peapod

11 | 15 | 29 | 42

Blanc, Les Boules  France

Lemon • Green Apple • Crisp

8 | 11 | - | 30

Sauvignon Blanc, Miron del Mar, 

Viña Ventisquero Chile

Grapefruit • Tart • Refreshing

10 | 13 | 25 | 36

Pinot Grigio, Floralba Italy

Easy • Pear • Rounded

9 | 12 | 23 | 34

Riesling, The Lodge Hill, Jim Barry Wines

Australia

Lime • Fresh • Dry

11 | 14 | 27 | 39

Aromatic & Exotic

Gavi di Gavi, Fossili, San Silvestro 

Italy

Crystalline Lemon • Refreshing

11 | 15 | 27 | 40

Picpoul de Pinet, Le Montalus, 

Les Costières de Pomérols France

Mineral • Citrus • White Pepper

10 | 14 | 26 | 38

Sancerre, Domaine Merlin-Cherrier 

France

Mineral • Lemon • Zesty

14 | 18 | 34 | 50

● Assyrtiko, Terre Grec, 

Theopetra Estate

Greece

Maritime • Rich • Pineapple

11 | 15 | 29 | 42

Full-Flavoured & Round

Marsanne Viognier,

Chemin de La Serre

by Drake & Morgan

France

Apricot • Marzipan • White Flowers

9 | 12 | 22 | 32

Chardonnay, Circa 77, Xanadu 

Australia

Crisp, Cool Climate Style

12 | 16 | 30 | 44

Chardonnay, Viura, Valdemilanos

Spain

Lemon • Grapefruit • Zesty

9 | 12 | 23 | 34

Rosé & Orange

Sanziana Rosé, Cramele Recas Romania

Light • Pale • Strawberries

9 | 12 | 22 | 32

Côtes de Provence Rosé, 

JK Rose St Sidoine France

Refreshing Red Fruits

12 | 16 | 31 | 45

● Provence Rosé, Ultimate Provence 

France

Fresh • Strawberry • Fruity

16 | 21 | 41 | 59

Pinot Grigio Blush, Novità  Italy

Fruity • Easy • Strawberry

9 | 12 | 23 | 34

Orange No es Pituko, Viña Echeverría 

Chile

Orange Peel • Textured • Natural

11 | 15 | 28 | 41

Low / No

125ml | Bottle

NOUGHTY Dealcoholized 

Sparkling Chardonnay,

Thomson & Scott Spain

Ripe Apple • Citrus • Gentle Fizz

7.95 | 36

NOUGHTY Dealcoholized 

Sparkling Rosé, Thomson & Scott

Spain

Ripe Strawberry • Fresh

7.95 | 36

Magnums

1L Bottle

Perfect for celebrations, magnums look great, pour beautifully, and taste even better

Prosecco, Pianer Italy

Citrus • Refreshing • Crisp

85

Provence Rosé, Ultimate Provence 

France

Fresh • Strawberry • Fruity

130

Red

175ml | 250ml | Carafe | Bottle

Smooth & Fruity

‘Old Vines Garnacha’,

Viña Temprana

Spain

Red Fruit Pastilles • Soft

8 | 11 | - | 30

Pinot Noir Viñedos,

Marchigüe Los Camachos

Chile

Soft • Strawberry • Vanilla

11 | 14 | 27 | 39

● Merlot, Undurraga

Chile

Plum • Herbaceous • Juicy

9 | 12 | 23 | 34

Medium-Bodied

Malbec, JK Domaine Bousquet  Argentina

Perfumed • Easy Malbec Style

11 | 15 | 29 | 42

Carignan Vieilles Vignes,

Chemin de La Serre by Drake & Morgan

France

Fresh • Crushed Raspberry • Graphite

9 | 12 | 22 | 32

Cab Sav Tempranillo, JK, Bodegas Ochoa 

Spain

Black Cherry • Strawberry • Juicy

11 | 14 | 27 | 39

Cabernet Sauvignon Reserva, 

Viña Echeverría Chile

Bell Pepper • Leafy

10 | 13 | 25 | 36

Elegant & Full-Flavoured

Côtes du Rhône, Est-Ouest, 

André Brunel

France

Black Plum • Juicy • Black Pepper

11 | 15 | 29 | 42

Primitivo del Salento, Mucchietto IGT

Italy

Black Plum • Warm • Fleshy

11 | 15 | 27 | 40

● Rioja Reserva, Viña Alberdi,

La Rioja Alta S.A. Spain

Red Fruits • Vanilla • Smooth

60

At Drake & Morgan, our team travels *far & wide*, from the rolling vineyards of New Zealand to the sun-drenched hills of Chile & the heart of Italy, to discover *wines that truly excite*. Each bottle on our menu is hand selected for its character, quality & perfect pairing potential.

 Vegan  Organic  Sustainable  Staff Pick

Enjoy any of our wines by the glass in a 125ml serving, available on request.

Please speak to a member of our lovely team for recommendations. Vintages are subject to change.