

Food

To start or to share

Nibbles

-  **Nocellara olives** 3.75
-  **Smoked almonds** 3.75
-  **Padron peppers** 3.95
-  **Tortano bread** 3.95
Olive oil & balsamic

-  **Tempura sweet potato skins** 6.50
Crispy sage leaves, sweet potato & smoked paprika rouille
-  **Burrata** 6.50
Padron peppers & Romanesco salsa
- Chicken wings** 6.95
Maple, ale & chilli glaze
- Chorizo Scotch egg** 6.95
Smoked paprika mayonnaise

- Salt & Szechuan pepper squid** 7.25
Lemon mayonnaise
-  **Avocado hummus** 7.95
Toasted gluten-free flatbread, dukkah & pomegranate
- Prawn lollipops** 7.95
Sweet chilli & soy
-  **Cod taco(s)** 5.95/7.95
Lime-marinated cod, tomato salsa, guacamole & pickled red cabbage

- Korean steak taco(s)** 6.95/8.95
Sirloin steak, kimchi, beansprouts & spring onion
- Charcuterie board** 13.95
Salami, chorizo & prosciutto
-  **Mezze board** 15.95
Butternut squash, hummus, baba ghanoush, harissa, pickled chillies & olives

Flatbreads

All flatbreads are available gluten free.

-  **Napoli** 9.95
Sun-dried tomato, pesto, mozzarella & Parmesan
- Crispy duck** 11.95
Cucumber, spring onion, sesame & hoisin
- Smoked chorizo** 12.95
Piquillo peppers, taleggio, rocket, tomato & nut-free pesto

Salads

-  **Butternut squash** 10.95
Coconut, radicchio, feta & chicory

ADD chicken or halloumi 2.50

- Crispy duck** 10.95
Beansprouts, cucumber, wonton, peanuts & hoisin
- Hot smoked salmon** 11.95
Watercress, soft boiled egg, garlic croutons & lemon dressing

Afternoon tea

Freshly baked scone with clotted cream & jam or toasted crumpets with butter & preserves. Includes a choice of teas, coffees or infusions.

Gluten-free scones available.

6.95

Speak to a member of our lovely team to book your full D&M afternoon tea experience

16.95

Pies

Created in the heart of Wales with Michelin-starred and Great British Menu chef, Chris Harrod, these hearty, warming pies are inspired by our discoveries closer to home.

- Fish pie** 10.95
Cheddar potato crust (contains shellfish)
-  **Pumpkin & shiitake mushroom** 13.95
Hazelnut pastry & salsa verde
- Chicken & oyster mushroom** 13.95
Puff pastry & mashed potato
- Venison & Savoy cabbage** 13.95
Polenta pastry, baby beets & celeriac mash

Mains & grill

-  **Roast Jerusalem artichoke** 10.95
Puy lentils, zhong & spiced prune
-  **Butternut squash risotto** 11.50
Vegan pecorino
- Fish & chips** 11.95
Beer-battered haddock & tartare sauce
- Crab linguini** 11.95
Chilli, mango, charred corn & crispy brown butter onions
- Roast chicken breast** 12.95
Shallots, prunes & Armagnac
- Sea bass** 13.95
Greens & beurre blanc
- Spicy green curry** 14.95
Prawns, noodles, courgettes, leeks, beans & mangetout
- Sirloin steak** 16.95
8oz British beef, chips & watercress
- Rib-eye steak** 19.95
10oz British beef, chips & watercress

ADD Béarnaise, peppercorn or blue cheese sauce 2.95

Famous fries

- Chips** 3.25
- Sweet potato fries** 4.50
- Cowboy fries** 4.50
Honey, chilli & garlic
- Roman fries** 4.50
Parmesan, truffle & rosemary
- Halloumi fries** 4.50
Za'atar seasoning & chipotle mayonnaise

 **Trio of fries**

Chips, cowboy & Roman fries 10.95

Chips, sweet potato & halloumi fries 11.95

Sides

- Onion rings** 3.75
- Roast potatoes** 3.95
Rosemary salt
- Rocket salad** 3.95
Parmesan
- Tenderstem broccoli** 4.50
Almonds
- Buttered spinach** 4.50
- Mac & cheese** 5.45

Burgers & sandwiches

All of our burgers & sandwiches are available skinny & are served with chips. Selected burgers are available gluten free, please ask for details.

- Fish finger sandwich** 10.95
Tartare sauce
-  **Halloumi burger** 11.50
Hummus, red pepper & flat mushroom
- Chicken BLT** 11.75
Grilled chicken, bacon, lettuce, tomato & mayonnaise
- Cheeseburger** 11.95
7oz British beef, cheddar, lettuce, tomato & mayonnaise
- Buttermilk chicken burger** 11.95
Chipotle mayonnaise
-  **BBQ Jackfruit burger** 11.95
Ginger & tamarind ketchup, baby gem, red onion & tomato
-  **D&M burger** 14.95
7oz British beef, smoked bacon & Applewood cheese in a beetroot brioche bun
- Wagyu burger** 16.95
Blue cheese & tomato chutney

Add 7oz beef patty 4.95

Upgrade to blue cheese 1.0

Add bacon 1.50

Add fried egg 1.50

UPGRADE your fries 1.00

Puds

- Chocolate brownie** 5.95
Vanilla ice cream
- Apple & blackberry crumble** 5.95
Oats & pumpkin seeds
-  **Toffee-roasted pineapple** 5.95
Passion fruit sorbet & praline
- Crème brûlée** 5.95

Sweet sips

Fancy a liquid dessert? These gorgeous pudding cocktails are the perfect after dinner sip.

- After eight martini** 7.95
Ketel One vodka, Briottet crème de menthe, Cadbury's drinking chocolate & mint
- Choc brownie martini** 7.95
Ketel One vodka, crème de cacao, hazelnut milk, brownie syrup & chocolate bitters
- Espresso martini** 7.95
Ketel One vodka, Kahlua coffee liqueur, espresso & sugar
- Raspberry ripple** 8.95
Johnnie Walker Black whisky, Drambuie, cream, honey syrup, milk & raspberries

All items are subject to availability. Regrettably we cannot guarantee that any of our menu items are free from nuts. Please let us know if you have any allergies or require information on ingredients used in our dishes. VAT is included in all prices. A discretionary service charge of 12.5% will be added to all bills.

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Drake & Morgan 1

Wine

Let us take you on a beautiful voyage through the vineyards, ask a member of our lovely team for recommendations.

White

Dry, crisp & refreshing

	175ml	250ml	bottle
Long Beach, Chenin Blanc, 2017 Robertson, South Africa	5.75	7.70	19.95
Pinot Grigio, Brume di Monte, 2016 Trentino, Italy	5.95	7.95	22.25
Ochagavia, Silvestre, Sauvignon Blanc, 2017 Valle Central, Chile	6.50	8.60	24.95
Intense citrus aromas and soft tropical notes of pineapple and mango. Fresh with lively acidity and a long finish.			
Picpoul de Pinet, Domaine de Morin-Langaran, 2017 Languedoc-Roussillon, France	6.95	9.00	26.95
Pazo La Maza Albariño, Adegas Gallegas, 2016/17 Rias Baixas, Spain	7.95	9.95	29.95
Chablis, Vincent Dampt, 2015/17 Chardonnay Burgundy, France	9.60	11.30	36.95

Discovery

Pecorino, Gabriel, Poggio Anima, 2016 Abruzzo, Italy	6.75	8.75	25.50
Terre de Lumière Viognier, 2016/17 IGP Pays d'Oc, France	6.85	8.85	25.95
 Egy Kis, Dry Furmint Barta, 2017 Tokaji, Hungary	9.60	11.30	34.95
From vines lower down the slope of a vineyard considered to be a 'Grand Cru' of the region, this is the perfect introduction to the Furmint grape.			
Mantinia Nassiakos Semeli, 2016 Moschofilero Mantinia, Greece	10.75	13.00	38.95
Le Faîte Blanc, AOC Saint-Mont, 2013/14 Gros & Petit Manseng/Petit Courbu Saint Mont, France			45.95
An unusual blend paying tribute to Gascony's winemaking heritage, all wrapped up in a quirky, yet historical packaging with a wooden label.			

Rich, fuller bodied

Mâcon Uchizy, 2016 Chardonnay Burgundy, France	7.75	9.80	28.95
Delicate, precise, with the Chardonnay fruit given full expression. This is easily one of the best value Mâcons in the market.			
Gavi di Gavi DOCG, Fratelli Antonio & Raimondo, 2016 Cortese Piedmont, Italy	7.95	9.95	29.95
Chardonnay Bodega Ruca Malen, 2017 Mendoza, Argentina	9.70	11.95	37.95
Another winner from boutique winery Ruca Malen. This elegant Chardonnay bursts with spicy apricots and zesty nectarines.			

Aromatic, dry whites

Marqués de la Musa, Bodegas San Valero, 2016/17 Viura, Chardonnay Cariñena, Spain	6.25	8.40	23.95
Ana Sauvignon Blanc, 2017 Marlborough, New Zealand	7.95	9.95	29.95
Zesty and fresh with lemongrass, gooseberry flavours and refreshing citric acidity			
 Homer Riesling, 2015 Marlborough, New Zealand	8.25	10.95	31.50
Sancerre, Domaine de la Grande Maison, Chameau-Balland, 2017 Sauvignon Blanc Loire Valley, France	10.25	12.50	36.95
Cloudy Bay, Sauvignon Blanc, 2017 Marlborough, New Zealand			56.95

Champagne & sparkling

	125ml	bottle
Prosecco Spumante Cecilia Beretta (NV) Glera Veneto, Italy	6.50	29.50
Rosato Spumante Cecia Beretta (NV) Glera & Raboso Veneto, Italy	6.95	31.50
Bouvet Crémant de Loire Excellence Chenin Blanc/Chardonnay Épernay, France	7.95	37.95
Chapel Down, Brut (NV) Chardonnay /Pinot Noir Kent, England	7.95	37.95
Justerini & Brooks, Sarcey, Brut, Champagne, Private Cuvée (NV) Chardonnay /Pinot Noir Épernay, France	8.95	42.95
 Mont Louis Sur Loire, Triple Zero, Domaine de la Taille aux Loups (NV) Chenin Blanc Loire Valley, France (zero sugar)	44.95	
Triple Zero refers to the fact that this sparkling cuvée contains no residual sugar and it is essentially as pure as fizzy Chenin gets. Taut, finely-tuned, intense floral flavours of citrus, minerals, white peach and apple blossom overlay a creamy, supple texture.		

Red

Light, fruity reds

	175ml	250ml	bottle
Barton & Guestier, Fleur de Vigne, 2016 Grenache / Merlot Vin de Pays, France	5.75	7.70	19.95
Merlot, St Esteve, 2017 IGP Pays d'Oc, France	5.75	7.70	19.95
 Marqués de la Musa, Bodegas San Valero, 2017 Tempranillo/Garnacha/Cariñena Cariñena, Spain	5.95	7.95	22.95
 Pencarrow, Pinot Noir, 2015 Martinborough, New Zealand	8.50	10.95	32.95

Discovery

Sanziana Pinot Noir, 2017 Sanziana, Romania	6.25	8.40	23.95
Salterío Mencía, Adegas Galegas, 2016/17 Bierzo, Spain	7.50	9.50	27.95
Intipalka Syrah, Viñas Queirolo, 2017 Ica Valley, Peru	7.75	9.80	28.95
Cabernet Franc, La Tunella, 2016 Colli Orientali del Friuli, Italy	9.60	11.30	34.95
From the state-of-the art winery in Friuli's Eastern hills, single varietal Cabernet Franc is as glorious as is is hard to find!			
Naoussa Jeunes Vignes, 2016 Xinomavro Naoussa, Greece	10.95	13.20	39.95
Mercurey, Les Mauvarennnes, Faiveley, 2015 Pinot Noir Côtes de Nuits, France	49.95		
Syrah Elephant Hill, 2014 Hawkes Bay, New Zealand	49.95		

Pink & orange

	175ml	250ml	bottle
Petit Ballon Rosé, Plaimont IGP Comte, 2017 Tolosan, France	5.75	7.70	19.95
Pinot Grigio Rosé, Montevento Veneto, Italy	6.30	8.30	23.95
A fresh, well balanced and fruity wine with elegant, floral notes and hints of pear and apricot.			

	125ml	bottle
Bodega Ruca Malen Sparkling Brut Traditional Method (NV) Pinot Noir/Chardonnay Mendoza, Argentina	44.95	
Pommery, Brut Royal (NV) Chardonnay/Pinot Noir/Pinot Meunier Reims, France	9.95	54.95
Veuve Clicquot, Yellow Label (NV) Chardonnay/Pinot Noir Reims, France	12.50	64.95
Pommery, Grand Cru, Vintage, 2006 Chardonnay Reims, France	89.95	
Laurent Perrier, Brut, Rosé (NV) Chardonnay/Pinot Noir Tours-sur-Marne, France	89.95	
Ruinart, Blanc de Blanc (NV) Chardonnay Reims, France	95.00	

Medium bodied, juicy & supple

	175ml	250ml	bottle
Bin 19 Merlot Cranswick Smith, 2015 Cabernet Sauvignon/Merlot South Eastern Australia	5.95	7.95	22.25
Cabernet Sauvignon Reserve Barton & Guestier, 2016 Pays d'Oc, France	6.50	8.60	24.95
Malbec, Chamuyo, 2017 Mendoza, Argentina	6.95	9.00	26.95
Montepulciano, Roccastella, 2016 Abruzzo, Italy	7.50	9.50	27.95
Lovely perfumed fruit and freshness as well as body, a combination that will always give pleasure.			
Altos de Baroja Rioja Joven, 2016 Tempranillo Rioja, Spain	7.75	9.80	28.95

Full flavoured & intense reds

Chateau Peyrat, Côtes de Castillon, 2015 Merlot/Cabernet Sauvignon Bordeaux, France	7.95	9.95	29.95
Côtes de Rhône, Reserve Château Mont Redon, 2015 Grenache/Syrah Côtes du Rhône, France	8.25	10.95	31.5 0
Malbec, Bodega Ruca Malen, 2015 Mendoza, Argentina	10.25	12.50	36.95
A premium example from a boutique winery of Argentina's signature Malbec grape.			
Belezos Rioja Reserva, Bodegas Zugober, 2012 Tempranillo Rioja, Spain	11.20	13.30	38.95
 Monthélie, Sur la Velle, 1er Cru, Eric de Suremain, 2001 Pinot Noir Côtes d'Or, France	79.95		

Our voyage of discovery

From the coast of California to the depths of Southern Africa, take yourself on a voyage of dicovery through some of the best old and new wines.

Shiraz, Nelson Estate, 2012/13 Paarl, South Africa	40.00	Barolo, Azelia, 2013 Nebbiolo Piedmont, Italy	70.00
Award-winning South African wine, with elegant depth and spiced fruit richness. A winner in every way.		Sweetly-scentedfruit with a bold, spicy and savoury side too. The flavours are fresh and fruity, notes of small, black and red berries with a hint of liquorice. A compelling and generous blend that offers suprising complexity.	
Pinot Noir Carmel Road, 2015 Monterey, USA	50.00	Châteauneuf du Pape, Télégramme, Vieux Télégraphe, 2015 Grenache/Syrah/Mourvèdre/Cinsault/Clairette Rhône Valley, France	75.00
Concentrated, silky Pinot Noir from the boutiqe Californian winery Carmel Road - one for the road that you'll want to keep on drinking.		A sweetly perfumed nose with a palate that is svelte but serious. Harmonious, self-assured and complex, this wine shows excellent freshness, tight-packed, elegant, ripe red berry flavours; with aeration the palate comes to life and bursts with intense vivid fruit characteristics. This Domaine is a yardstick for modern era of Châteauneuf-du-Pape.	
Psi Bodegas y Viñedos Alnardo, 2015 Tempranillo Ribera del Duero, Spain	60.00		
With Psi wine Peter Sisseck, creator of Dominio de Pingus, seeks to capture and protect the very essence of the Ribera del Duero. By revisiting and reinventing tradition the resulting wine is a lovely versatile red with a real sense of place.			

 Vegan  Organic  Biodynamic

All wines are subject to availability, some vintages may differ from those listed

Pennies!
The digital charity box

Proudly supporting
MAGGIE'S

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 50p. Every penny goes to charity: 90% goes to Maggie's (registered charity no. SCO24414) and 10% goes to Pennies (registered charity no. 1122489).