

DRAKE & MORGAN

Petal Set Menu £37.00 pp

Starters

Super green pea & spinach soup 🍷🌱

Vegan superstraccia cheese & gluten-friendly croutons

Prawn lollipops

Prawn crackers & gochujang sauce

Lemon & herb chicken skewers 🌱

Sumac yoghurt

British calamari

Furikake seasoning & chipotle mayonnaise

Mains

Goan curry

Basmati rice & "wildfarmed flour" flatbread

Choose tofu 🌱🌱 or chicken

Fish & chips

Beer batter, mushy peas & tartare sauce

Green bowl 🌱🌱🌱

Avocado, quinoa, sugar snap peas, broccoli, pea shoots, chia & pumpkin seeds

Chicken Milanese

Fried St. Ewe's egg, watercress & truffle aioli

Cheeseburger

Double British beef patty, burger sauce, Applewood cheese, pickled onions, gherkins, lettuce & chips

Fable™ mushroom burger 🌱🌱🌱

Pulled mushrooms, Applewood vegan cheese & a tomato salad

Add to your burger

Blue cheese • 1.50 / Vegan cheese 🌱 • 2.50

Bacon • 2.50 / 'THIS' Isn't Bacon' 🌱 • 3.00 / 3 oz beef patty • 4.00

Add a side

Tomato salad 🌱🌱 • 5.50

Red onions, basil, olive oil & balsamic

Rocket salad 🌱🌱 • 5.50

Vegetarian Grana Padano

Onion rings 🌱 • 6.00

Fries • 6.00

Choose:

Chips 🌱

Cowboy fries 🌱 (Honey BBQ sauce & crushed chillies)

or Roman fries 🌱 (Parmesan & truffle oil)

Mashed potato 🌱🌱 • 6.00

Creamed spinach 🌱🌱 • 7.00

Nutmeg

Halloumi sticks 🌱 • 7.00

Za'atar seasoning & chipotle mayonnaise

Desserts

Sticky toffee pudding 🌱

Salted caramel ice cream

Summer berry crumble 🌱🌱

Vegan custard

Chocolate brownie 🌱

Vanilla ice cream & chocolate sauce

Why not pre-order some wine?

Enjoy a glass of DOC Extra Dry JK Prosecco & half a bottle of Marsanne Viognier Chemin de La Serre by Drake & Morgan, Carignan Vieilles Vignes Chemin de La Serre by Drake & Morgan or Sanziana Rosé Cramele Recas

£24.00 pp

Enjoy a glass of Champagne Bernard Remy Brut Carte Blanche & half a bottle of Sauvignon Blanc Miron del Mar Viña Ventisquero, Cab Sav Tempranillo JK Bodegas Ochoa or Pinot Grigio Blush Novità

£33.00 pp

For those grand celebrations: Perrier-Jouët Belle Époque Champagne £280.00 per bottle

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



🌱 Vegan 🌱 Vegetarian 🌱 Gluten friendly 🌱 Low Carbon*

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

DRAKE & MORGAN

Blossom Set Menu £49.00 pp

Nibbles

Nocellara olives 🍅 🌿

"Wildfarmed flour"
baked sourdough 🍞 🌿
Whipped butter, balsamic & olive oil

Starters

Tomato & mozzarella arancini 🍅 🌿
Marinara & vegetarian parmesan

Prawn lollipops 🍤 🌿
Prawn crackers & gochujang sauce

Lemon & herb chicken skewers 🍗 🌿
Sumac yoghurt

Super green pea & spinach soup 🍅 🌿
Vegan superstraccia cheese
& gluten-friendly croutons

British calamari
Furikake seasoning & chipotle mayonnaise

Mains

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

Roast chicken breast 🍗 🌿
Summer squash risotto & crispy parmesan

Roast salmon 🐟 🌿
Matcha mash & wakame seaweed

Fable™ mushroom burger 🍅 🌿 🍷
Pulled mushrooms, Applewood vegan cheese
& a tomato salad

Flash grilled minute steak
7oz 21-day Himalayan salt-aged
British beef & chips

Add to your steak

Béarnaise, peppercorn 🌿
or blue cheese 🌿 sauce • 3.00

Giant prawn 🍤 • 8.00

Add a side

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

Rocket salad 🌿 🌿 • 5.50
Vegetarian Grana Padano

Onion rings 🍷 • 6.00

Fries • 6.00

Choose:

Chips 🍷

Cowboy fries 🍷 (Honey BBQ sauce & crushed chillies)

or Roman fries 🍷 (Parmesan & truffle oil)

Mashed potato 🍷 🌿 • 6.00

Creamed spinach 🍷 🌿 • 7.00
Nutmeg

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

Desserts

Sticky toffee pudding 🍷
Salted caramel ice cream

Summer berry crumble 🍅 🌿
Vegan custard

A choice of tea or coffee

Chocolate brownie 🍷
Vanilla ice cream & chocolate sauce

Tiramisu 🍷
Served tableside

Why not pre-order some wine?

Enjoy a glass of DOC Extra Dry JK Prosecco
& half a bottle of Marsanne Viognier Chemin de
La Serre by Drake & Morgan, Carignan Vieilles
Vignes Chemin de La Serre by Drake & Morgan
or Sanziana Rosé Cramele Recas

£24.00 pp

Enjoy a glass of Champagne Bernard
Remy Brut Carte Blanche & half a bottle
of Sauvignon Blanc Miron del Mar Viña
Ventisquero, Cab Sav Tempranillo JK
Bodegas Ochoa or Pinot Grigio Blush Novità

£33.00 pp

For those grand celebrations: Perrier-Jouët Belle Époque Champagne £280.00 per bottle

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DRAKE & MORGAN

Bloom Set Menu £63.00 pp

Nibbles

Nocellara olives 🍅 🌿

"Wildfarmed flour"
baked sourdough 🍞 🌿
Whipped butter, balsamic & olive oil

Smoked almonds 🍌 🌿

Starters

Tomato & mozzarella arancini 🍅 🌿
Marinara & vegetarian parmesan

Prawn lollipops 🍤
Prawn crackers & gochujang sauce

Lemon & herb chicken skewers 🍗 🌿
Sumac yoghurt

Cauliflower bites 🍅 🌿
Zhoug vegan mayonnaise

Monkfish satay skewers 🍤
Lime

Mains

Chicken Milanese 🍗
Fried egg, watercress & truffle aioli

Pea & shallot tortellini 🍝 🌿
Watercress vegan cream, THIS™ Isn't Bacon,
baby spinach & seeds

Roast salmon 🐟 🌿
Matcha mash & wakame seaweed

Seabass 🐟 🌿
Super green sauce, crushed new potatoes
& broad beans

Wagyu sausage & mash 🍖 🌿
Caramelised onions

Sirloin steak 🍖
8oz 21-day Himalayan salt-aged British beef & chips

Add to your steak

Béarnaise, peppercorn 🌿
or blue cheese 🧀 sauce • 3.00
Giant prawn 🍤 • 8.00

Add a side

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

Rocket salad 🌿 🌿 • 5.50
Vegetarian Grana Padano

Onion rings 🍷 • 6.00

Fries • 6.00

Choose:

Chips 🍷

Cowboy fries 🍷 (Honey BBQ sauce & crushed chillies)

or Roman fries 🍷 (Parmesan & truffle oil)

Mashed potato 🍷 🌿 • 6.00

Creamed spinach 🌿 🌿 • 7.00
Nutmeg

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

Trio of fries 🍷 • 15.00
Chips, Roman fries & cowboy fries

Desserts

Sticky toffee pudding 🍷
Salted caramel ice cream

Summer berry crumble 🍷 🌿
Vegan custard

Chocolate brownie 🍷
Vanilla ice cream & chocolate sauce

Tiramisu 🍷
Served tableside

Banana split 🍷 🌿
Vanilla ice cream, chantilly cream, flaked almonds,
salted caramel and raspberry sauce

A choice of tea or coffee

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Set Menus

by DRAKE & MORGAN



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