

DRAKE & MORGAN

The House & Garage Orchestra Brunch

Welcome drink & two gorgeous courses included

Starters

Selection of the following to share for the table:

Charcuterie board

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

Mezze board

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

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'

Watermelon & feta salad

Cucumber, baby gem lettuce, lemon & mint dressing

Buttermilk chicken burger

Chipotle mayonnaise & chips

Pea & shallot tortellini

Kale pesto, seeds, vegan superstraccia cheese & lemon oil

Green coconut curry

Basmati rice & wholewheat roti
With: silken tofu *or* chicken

Cheeseburger

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

Fish & chips

Beer batter, mushy peas & tartare

Breaded seabass fillet

Wakame kelp, pickles & katsu sauce

Flash grilled minute steak

Chips, watercress & Béarnaise sauce

Rump steak (£5 supplement)

Chips, watercress & Béarnaise sauce

Sides

Onion rings 3.50

New potatoes 3.95

Chips 4.25

Roman fries 4.50

Vegetarian parmesan, truffle & rosemary

Tomato salad 4.50

Red onion, basil, olive oil & balsamic

Broccoli 4.95

Flaked almonds, lemon & chilli

Rocket salad 4.95

Vegetarian Parmesan

Sweet potato fries 4.95

Halloumi sticks 4.95

Za'atar seasoning & chipotle mayonnaise

Trio of fries 12.50

Chips, sweet potato & Roman fries

Desserts

Chocolate brownie 7.50

Vanilla ice cream

Sticky toffee pudding 7.95

Salted caramel ice cream

Classic lemon tart 7.50

Crème fraîche

Pistachio & raspberry Bakewell tart 7.95

Raspberry ripple ice cream

Blueberry cheesecake sundae 8.95

Vegan cream, blueberry coulis & gluten friendly biscuits

Vegetarian  Vegan  Gluten friendly 

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.

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The Drinks

Brunch Cocktails

From 12pm - 4pm

Grand Mimosa 7.95
Champagne, orange juice & Cointreau

Peach Bellini 7.95
Prosecco, peach liqueur & peach purée

Bloody Mary 8.95
Ketel One vodka, seasoned tomato juice & celery

Spicy Mary 9.95
El Jimador tequila, spiced tomato juice, served with a charred chilli

Zero Proofs

*Absolutely delicious,
absolutely no Alcohol!*

**Homemade
Lemonade 4.50**

Choose:
Classic, Passion fruit
or Raspberry

Garden Fizz 4.50
Basil, blackberries, raspberries,
lemon, soda & agave

Costal Fizz 9.95
Pentire Costal non-alcoholic
spirit, tonic & alcohol-free prosecco

**Seaward Paloma
Spritz 10.95**
Pentire Seaward non-alcoholic spirit,
grapefruit & rosemary cordial, fresh
grapefruit & pink grapefruit soda

**Alcohol-Free
Porn Star Fizz 8.95**
Caleño Light & Zesty Tropical &
passion fruit purée

THE HOUSE & GARAGE ORCHESTRA

Vegan 🍏

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Cocktails

Nitro Espresso Martini 10.95
Ketel One vodka, cold brew espresso,
FAIR café liqueur & sugar syrup

Porn Star Martini 10.95
Vanilla infused Ketel One vodka, passion fruit,
champagne foam & vanilla gold spray

Negroni 10.95
Tanqueray gin, Campari & Belsazar Red vermouth

Aperol Spritz 10.95
Aperol, prosecco & soda

Classic Mojito 10.95
Pampero rum, mint, lime & sugar

French Martini 10.95
Ciroc red berry vodka, Chambord,
sugar syrup, pineapple & raspberry

Long Island Iced Tea 10.95
El Rey tequila, Tanqueray gin, Ketel One vodka,
Pampero rum, orange Curacao & Coca-Cola

Rose Spritz 10.95
Tanqueray gin, pomegranate & rose cordial,
elderflower, basil & pink prosecco

Classic Margarita 9.95
El Jimador tequila, Cointreau,
lime, sugar & salt

Wines

Sparkling

Sylvoz Prosecco DOC Treviso Le Colture Brut (NV) 🍏
Veneto, Italy

125ml bottle
6.95 37.95

Oddbird Alcohol-Free Spumante
Veneto, Italy

5.50 32.50

Prosecco Rosé DOC Treviso Le Colture Millesimato, 2021 🍏
Veneto, Italy

7.95 39.95

Tissot-Maire Blanc de Blancs Crémant du Jura Brut (NV) 🍏
Jura, France

8.50 44.95

Laurent-Perrier La Cuvée (NV) 🍏
Tours-sur-Marne, France

10.95 69.95

Laurent-Perrier, Cuvée Rosé (NV) 🍏
Tours-sur-Marne, France

99.95

Pink

Source Gabriel Rosé, AOC Côtes de Provence, 2021/22
Provence, France

175ml 250ml bottle
7.95 9.95 31.95

**Pétale de Rose Château la Tour de l'Évêque
Rosé, AOC Côtes de Provence, 2021/22 🍏**
Provence, France

39.95

White

Picpoul de Pinet, Domaine de Morin-Langaran, 2021 🍏
Languedoc-Roussillon, France

175ml 250ml bottle
7.95 9.95 28.95

Gavi di Gavi DOCG, Fratelli Antonio & Raimondo, 2021 🍏
Piedmont, Italy

8.95 10.95 31.95

Chenin Blanc, Rhebokskloof, 2021 🍏
Paarl, South Africa

8.95 10.95 31.95

Sancerre Domaine de la Grande Maison Chaumeau-Balland, 2021
Loire Valley, France

43.95

Element Series Sea Sauvignon Blanc Elephant Hill, 2019 🍏
Hawkes Bay, New Zealand

45.95

Red

Sanziana Pinot Noir, Cramele Recas, 2021/22 🍏
Banat, Romania

175ml 250ml bottle
6.95 8.95 25.95

Chamuyo, Malbec, Mendoza Vineyards, 2020 🍏
Mendoza, Argentina

8.95 10.95 31.95

Cabernet Franc, Tunella, 2020 🍏
Friuli, Italy

9.95 11.95 34.95

Rioja Reserva Belezos, Bodegas Zugober, 2016 🍏
Rioja, Spain

43.95

**Moulin-à-Vent Coeur de Terroirs
Vieilles Vignes Domaine Labruyère, 2019 🍏**
Beaujolais, France

54.95