

# DISCO LISCIOUS 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

### 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

### Fish & chips

Beer batter, mushy peas  
& tartare sauce

### 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\* 🍌

Other gluten friendly alternatives available upon request

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](http://drakeandmorgan.co.uk/change-by-drake-morgan) to find out more

**DISCOLISCIOUS**

# 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) 🍷

Veneto, Italy

Oddbird Alcohol-Free Spumante

Veneto, Italy

Ita Prosecco Rosé, DOC Extra Dry, 2023

Veneto, Italy

Moscato de Ochoa, 2022 🍷

Navarra, Spain

Laurent Perrier La Cuvée (NV) 🍷

Tours-sur-Marne, France

Laurent Perrier, Cuvée Rosé (NV) 🍷

Tours-sur-Marne, France

### Rosé

Indesio Pinot Grigio Rosé, IGT delle Venezie, 2022/23

Veneto, Italy

Source Gabriel Rosé,

AOC Côtes de Provence, 2022/23 🍷

Provence, France

### White

Valdemilanos Viura Chardonnay, 2022/23 🍷

Campo de Borja, Spain

Chemin De La Serre By Drake & Morgan,

Marsanne Viognier, 2022 🍷

Languedoc-Roussillon, France

Picpoul de Pinet, Domaine de Castelnaud,

Côteaux de Languedoc, 2023 🍷

Languedoc-Roussillon, France

Mount Brown Estates, Sauvignon Blanc, 2023 🍷

Waipara, New Zealand

Sancerre Domaine de la Grande Maison

Chaumeau-Balland, 2022 🍷

Loire Valley, France

### Red

Sanziana Pinot Noir, Cramele Recas, 2022 🍷

Banat, Romania

Chemin De La Serre By Drake & Morgan,

Carignan Vieilles Vignes, 2022 🍷

Languedoc-Roussillon, France

Mucchietto IGT Primitivo del Salento, 2022

Puglia, Italy

Rioja Reserva Belezos, Bodegas Zugober, 2017/18 🍷

Rioja, Spain

125ml bottle

7.95 39.95

5.50 32.50

8.50 44.95

8.50 44.95

13.95 85.00

110.00

175ml 250ml Carafe bottle

7.95 9.95 19.50 28.95

9.95 11.95 24.00 39.95

175ml 250ml Carafe bottle

6.75 8.50 16.50 25.50

7.95 10.45 19.50 28.95

8.95 10.95 22.00 32.95

9.95 11.95 24.00 36.95

43.95

175ml 250ml Carafe bottle

6.95 8.95 18.00 26.95

7.95 9.95 19.50 28.95

9.95 12.50 24.00 38.95

45.95

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Vegan 🌱 Sustainable 🌿

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