

Club BISOU

by DRAKE & MORGAN

STARTER


Mezze board    • 24.00

Sweet potato falafel, halloumi, hummus, babaganoush, feta & mint dip, Rila Lutenitsa & gluten-friendly flatbread

MAINS

Avocado on toast  • 13.00

Sourdough, radish, lemon & herbs

Add two poached eggs  • 3.00

Eggs Benedict • 16.00

English muffins, Tamworth ham, poached eggs & hollandaise, served with chips

Fried chicken & waffle • 16.00

Smashed avocado, sour cream & hot honey

Green bowl    • 16.00

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

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 & chips

Buttermilk
chicken burger • 19.00

Chipotle mayonnaise & chips

Cheeseburger • 19.50

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

Fish & chips • 19.50

Beer batter, mushy peas & tartare sauce

Roast salmon  • 19.50




Matcha mash & wakame seaweed

Sirloin steak • 34.00

8oz 21 day Himalayan salt-aged
from British bred beef & chips

SIDES

Fries • 6.00

Choose: Chips , cowboy fries 
(Honey BBQ sauce & crushed chillies)
or Roman fries  (Parmesan & truffle oil)

Tomato salad   • 5.50

Red onions, basil, olive oil & balsamic

Rocket salad   • 5.50

Vegetarian Grana Padano

Halloumi sticks  • 7.00

Za'atar seasoning & chipotle mayonnaise

Trio of fries  • 15.00

Chips, Roman fries & cowboy fries

DESSERTS

Chocolate brownie  • 9.00

Vanilla ice cream & chocolate sauce

Tiramisu  • 10.00

Served tableside

Banana split   • 11.00

Vanilla ice cream, chantilly cream,
flaked almonds, salted caramel
& raspberry sauce

Sticky toffee
pudding  • 10.00

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. *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

Drinks

FREE-FLOWING FRENCH SIPS

90 minutes of free-flowing
Ultimate Provence Rosé • 65.00pp
 From the heart of Provence, this pale Rosé is a taste of sunshine & style

90 minutes of free-flowing
**Champagne Perrier-Jouët,
 Grand Brut • 85.00pp**

COCKTAILS

Espresso Martini 🍸 • 14.00
 Absolut vodka, cold brew coffee,
 Kahlua coffee liqueur & sugar

Porn Star Martini 🍸 • 14.00
 Absolut Vanilia vodka,
 passion fruit purée & prosecco

Aperol Spritz 🍸 • 14.00
 Aperol, prosecco & soda

Hugo Spritz 🍸 • 14.00
 St Germain elderflower liqueur,
 soda, prosecco & mint

Lillet Rosé Spritz 🍸 • 14.00
 Lillet Rosé, strawberry purée, prosecco & soda

Margarita 🍸 • 14.00
 Altos Plata tequila, triple sec, lime & sugar
Have it classic or spicy!

Spicy Mangorita 🍸 • 15.00
 Patrón Silver tequila, Patrón Reposado
 tequila, triple sec, mango purée & chilli

Strawberry Margarita 🍸 • 15.00
 Teremana Blanco tequila,
 strawberry purée, basil & lemon

Classic Mojito 🍸 • 14.00
 Havana 3yr rum, mint, lime & sugar

WINES

Bubbles

DOC Extra Dry, JK Prosecco
 Italy

NOUGHTY Dealcoholized Sparkling
 Chardonnay, Thomson & Scott 🍷
 Spain

Brut, London Clay
 England

Champagne Perrier-Jouët,
 Grand Brut
 France

Champagne Veuve Clicquot,
 Brut Yellow Label
 France

Champagne Perrier-Jouët, Blason Rosé
 France

Rosé

Sanziana Rosé, Cramele Recas
 Romania

125ml | Bottle

9 | 43

7.95 | 36

11 | 49

18 | 85

105

120

175ml | 250ml | Carafe | Bottle

9 | 12 | 22 | 32

White

Marsanne Viognier, Chemin de La Serre
 by Drake & Morgan
 France

Picpoul de Pinet, Le Montalus,
 Les Costières de Pomérols 🍷
 France

Sauvignon Blanc, JK, Mount Brown Estates 🌿
 New Zealand

Gavi di Gavi, Fossili, San Silvestro 🍷
 Italy

Sancerre, Domaine Merlin-Cherrier 🍷
 France

Red

Carignan Vieilles Vignes, Chemin de
 La Serre by Drake & Morgan
 France

Primitivo del Salento, Mucchietto IGT
 Italy

Malbec, JK Domaine Bousquet
 Argentina

175ml | 250ml | Carafe | Bottle

9 | 12 | 22 | 32

10 | 14 | 26 | 38

11 | 15 | 29 | 42

11 | 15 | 27 | 40

14 | 18 | 34 | 50

175ml | 250ml | Carafe | Bottle

9 | 12 | 22 | 32

11 | 15 | 27 | 40

11 | 15 | 29 | 42

ZERO PROOFS

Absolutely delicious, absolutely no Alcohol!

Homemade Lemonade 🍹 • 6.00
 Choose Classic, Passion fruit,
 Raspberry or Elderflower

Garden Fizz 🍹 • 6.00
 Blackcurrant purée,
 raspberry, basil, lime & soda

Crodino Spritz 🍹 • 8.00
 Crodino alcohol-free
 spritz drink

