



Two delicious courses included:

## Starter

Mezze board  

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

## Mains

Please choose one of the following:

### Eggs Benedict


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

### Fried chicken & waffle

Smashed avocado,  
sour cream & hot honey

### Avocado on toast

Sourdough, radish, lemon & herbs,  
served with fries

Add two poached eggs  • 3.00

### Fish & chips

Beer batter, mushy peas & tartare sauce

### Green bowl

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

### Pea & shallot tortellini

Watercress vegan cream, THIS™ Isn't Bacon,  
baby spinach & seeds

### Chicken Milanese

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

### Roast salmon

Matcha mash & wakame seaweed

### Buttermilk chicken burger

Chipotle mayonnaise & chips

### Cheeseburger




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

### Sirloin steak (*£10 supplement*)

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\* 

by **DRAKE & MORGAN**



Scan me to  
view allergen  
& calorie  
information

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](https://drakeandmorgan.co.uk/change-by-drake-morgan)



## 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

125ml | Bottle

9 | 43

NOUGHTY Dealcoholized Sparkling  
Chardonnay, Thomson & Scott 🍷  
Spain

7.95 | 36

Brut, London Clay  
England

11 | 49

Champagne Perrier-Jouët,  
Grand Brut  
France

18 | 85

Champagne Veuve Clicquot,  
Brut Yellow Label  
France

105

Champagne Perrier-Jouët, Blason Rosé  
France

120

### Rosé

175ml | 250ml | Carafe | Bottle

Sanziana Rosé, Cramele Recas  
Romania

9 | 12 | 22 | 32

### White

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

175ml | 250ml | Carafe | Bottle

9 | 12 | 22 | 32

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

10 | 14 | 26 | 38

Sauvignon Blanc, JK, Mount Brown Estates 🍷  
New Zealand

11 | 15 | 29 | 42

Gavi di Gavi, Fossili, San Silvestro 🍷  
Italy

11 | 15 | 27 | 40

Sancerre, Domaine Merlin-Cherrier 🍷  
France

14 | 18 | 34 | 50

### Red

175ml | 250ml | Carafe | Bottle

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

9 | 12 | 22 | 32

Primitivo del Salento, Mucchietto IGT  
Italy

11 | 15 | 27 | 40

Malbec, JK Domaine Bousquet  
Argentina

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

Vegan 🌱 Sustainable ♻️

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