

Vegetarian 🌱 Vegan 🍌
Gluten friendly 🌾 Low carbon* 🌿

Back to the 80s Brunch

With Martin Kemp

Two gorgeous courses included:

Starters

Sharing board

Vegan Superstraccia cheese, roasted red pepper hummus, olives, tomato salsa, beetroot, Suffolk rosemary salami & crispy sourdough

Mains

Please choose one of the following:

Eggs Benedict *or* Florentine 🌱

Served with a side of chips

Fried chicken & waffle

Smashed avocado, sour cream & hot honey

Loaded hash browns

Chorizo, avocado, poached egg,
hot sauce & chips

Burrata & truffle tortellini 🌱

Parmesan cream, baby spinach & seeds

Fish & chips

Beer batter, mushy peas & tartare sauce

Field bowl 🌱 🌿

Buckwheat, vegan superstraccia
cheese, kale, miso slaw, avocado,
beetroot & pickles

Add: chicken skewer • 4.00
prawns • 5.00 / halloumi • 4.00

Goan curry

Basmati rice & wildfarmed flour flatbread

Choose: silken tofu 🌱 🌿 *or* chicken

Buttermilk chicken burger

Chipotle mayonnaise & chips

Cheeseburger

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

Flash grilled minute steak

Chips

Sirloin steak (£10 supplement)

Chips

Add to your steak:

Béarnaise 🌱, peppercorn *or*
blue cheese sauce 🌱 • 3.00

Sides

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)

Sweet potato fries 🌱 • 6.50

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

Chocolate brownie 🌱 • 9.00

Vanilla ice cream & chocolate sauce

Winterberry & apple crumble 🌱 🌿 • 9.00

Vegan custard

Apple pie 🌱 • 9.00

Vanilla custard

Honeycomb golden nugget cheesecake 🌱 • 10.00

Salted caramel sauce & ice cream

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

by DRAKE & MORGAN

Drinks

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

Negroni 🍸 • 14.00

Monkey 47 gin, Lillet Rouge & Campari

Strawberry Ruby

Bramble 🍹 • 14.00

Johnnie Walker Black Ruby whiskey, Chambord,
lemon, strawberry purée & syrup

Aperol Spritz ☕ • 14.00

Aperol, prosecco & soda

Orchard Spritz ☕ • 14.00

Absolut Vanilia vodka, pear liqueur, Espelette
liqueur, vanilla syrup, pear purée & Cornish cider

Margarita 🍹 • 14.00

Altos Plata tequila, triple sec, lime & sugar
Have it classic or spicy!

Honey Fuego Margarita 🍹 • 15.00

Patrón Reposado tequila,
Patrón Silver tequila & hot honey

Classic Mojito 🍹 • 14.00

Havana 3yr rum, mint, lime & sugar

Zero Proofs

*Absolutely delicious,
absolutely no Alcohol!*

Homemade

Lemonade 🍹 • 6.00

Choose: Classic, Passion fruit,
Raspberry *or* Elderflower

Crodino Spritz ☕ • 8.00

Crodino alcohol-free spritz drink

CosNO 🍹 • 10.00

Everleaf mountain, lime, cranberry,
sugar & lemongrass syrup

NOUGHTY Dealcoholized
Sparkling Chardonnay,
Thomson & Scott 🍷

7.95 glass / 36.00 bottle

Wines

Bubbles

125ml | Bottle

DOC Extra Dry, JK Prosecco 🍷

Italy

9 | 43

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

Pinot Grigio Blush, Novità 🍷

Italy

9 | 12 | 23 | 34

Provence Rosé, Ultimate Provence 🍷

France

16 | 21 | 41 | 59

White

175ml | 250ml | Carafe | Bottle

Chardonnay, Circa 77, Xanadu 🍷

Australia

12 | 16 | 30 | 44

Picpoul de Pinet, Le Montalys,

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

Pinot Noir Viñedos, Marchigüe Los Camachos 🍷

Chile

11 | 14 | 27 | 39

Malbec, JK Reserve, Durigutti 🍷

Argentina

11 | 15 | 29 | 42

Côtes du Rhône, Est-Ouest, André Brunel 🍷

France

11 | 15 | 29 | 42

Rioja Reserva, Viña Alberdi, La Rioja Alta S.A.

Spain

16 | 22 | 41 | 60

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Vegan 🌱 Sustainable ♻️ Organic 🌿

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by **DRAKE & MORGAN**

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