

Morgan & Watson

100% Plant - Based Dining

STARTERS

Thai-spiced roasted squash & coconut cream soup GFO , (C, G)	8
Kimchi pancakes, crispy cabbage slaw with roasted chilli & sesame mayo NG , (SE, SO)	8.5
Curry spiced slow-roasted aubergine ; coriander, celeriac & onion bhaji, raita O , NG , (C, M)	11.5
Chestnut mushroom pâté ; apricot, chilli & red onion chutney, pickles, crispy fruit loaf O , GFO , (C, G, SO)	9
Oven-baked truffle & smoked 'cheese' cashew nut fondue ; <i>suitable for two (or more) to share</i> , fresh crudités, house jalapeño loaf – English plum chutney GFO , (C, G, N, SO)	19.85

MAIN PLATES

'Chicken' & leek pie ; puff pastry, roasted sprouts & carrots (C, G, M, SO)	17.5
Korean donkatsu (crispy breaded smoked tofu); steamed rice, spicy house kimchi NG , (C, M, SE, SO)	16.5
Moussaka ; organic lentil ragu, smoked 'cheese' bechamel, charred aubergine, heritage broccoli NG , O , (C, SO)	16.5
Roasted chilli & basil arancini ; smoked cauliflower & tahini purée, 'buttered' chard NG , (C, SO, SE)	16.25
Baked beetroot Wellington; mushroom duxelles, roasted pumpkin purée, sauteed vegetables, Cumberland sauce (C, G, M, SO)	16.75

SIDES

Chunky chips ; homegrown tomato & chilli ketchup NG	5
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AFTERS

Wild damson, apple & almond crumble ; hot custard NG , (N, SO)	6.75
Roasted pear sticky -toffee pudding; salted-caramel sauce, whipped 'cream' NG , (SO, SU)	7.5
Autumn Mess ; pumpkin custard, blackberries, hazelnut meringue, whipped 'cream' NG , (N, SO)	7
Salted chocolate torte (G, SO)	7.5
Round of beers for the kitchen (G)	9

Please inform a member of our staff if you have any allergies or intolerances.

O = Mainly organic ingredients **NG** = No Gluten Ingredients, however there may be trace amounts **GFO** = Gluten Free Option
(C = Celery G = Gluten L = Lupin M = Mustard N = Nuts P = Peanuts SE = Sesame SO = Soy SU = Sulphites)

*A **discretionary** service charge of 12.5% will be applied to your final bill. Thank you!

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Drinks Menu

WHITES (all of our wine is 100% organic & vegan)	125ml	175ml	250ml	Bottle
HOUSE – VERDEJO , SPAIN: fresh style with clean ripe fruit, lovely floral aspects, & a little spice (SU)	5.2	6.98	8.88	25.5
PINOT GRIGIO , ITALY: lime, lemon but also a Granny Smith apple angle, note of nuts on finish (SU)	5.4	7.5	9.9	28.5
SAUVIGNON BLANC , FRANCE: tropical fruit & buttery, character of pineapple, honey & minerals (SU)	5.75	8.45	10.65	31.97
ALBARIÑO PAZO DE MIRASOLES , SPAIN: zesty white with thrilling acidity; fresh, immediate, minerally (SU)	---	---	---	35.4
REDS (all of our wine is 100% organic & vegan)				
HOUSE – TEMPRANILLO , SPAIN: pleasant cherry/berry flavours, tannins on the finish (SU)	5.2	6.98	8.88	25.5
MERLOT JIMENEZ , SPAIN: red currants, mulberries, blackberries; velvety tannins; notes of violet (SU)	5.4	7.5	9.9	28.5
NERO D'AVOLA , ITALY: juicy, with blackberry & ripe plum flavours; soft, full finish (SU)	5.6	8.1	10	29.8
MALBEC , ARGENTINA: dark fruited nose; rich & fruity; gentle tannins; sweetness on finish (SU)	---	---	---	45.8
ROSE - ORANGE (all of our wine is 100% organic & vegan)				
TERRE BIOLOGICHE ROSATO , ITALY: sweet, strawberry & cherry, smooth & light (SU)	---	---	---	34.6
VIN ORANGE , FRANCE: dry, elegant & successful; nutty, with firm tannins & citrus elements (SU)	---	---	---	45.7
SPARKLING (all of our wine is 100% organic & vegan)				
PROSECCO , ITALY: delicately fruity with a gently aromatic bouquet; dry but fruity (SU)	7.5	---	---	35
CHAMPAGNE 'BRUT NATURE' , FRANCE: dry & refreshing, exquisite nutty aromas, punchy style (SU)	---	---	---	90

COCKTAILS

SPICY BLOODY MARY (C, SE, SO, SU) 10 Vodka, tomato juice	10
ESPRESSO MARTINI (SU) 10 Conker coffee liquor, vodka, espresso	10
NEGRONI (SU) 11	11
DARK & STORMY (SU) 9 Sailor Jerry spiced rum & ginger beer	9
BLUEBERRY MIMOSA O, (SU) 9 Prosecco & strawberry syrup	9
BLUEBERRY VODKA & ELDERFLOWER TONIC (SU) <i>Whitley Neil</i> 9	9
IRISH COFFEE (G, SU) 11 <i>Copper Dog Scotch</i> , Americano, cream float	11

COCKTAILS (CONT.)

GIN & TONIC (SU) classic - 9 blood orange, quince, grapefruit - <i>Whitley Neil</i> - <u>or</u> blackberry & raspberry - <i>Bombay Bramble</i>	9
APEROL SPRITZ (SU) 9.5	9.5

BEERS & CIDER

LAGER O, (G) 5.8 <i>Sam Smith</i> , W Yorkshire 5%	5.8
PALE ALE O, (G) 5.8 <i>Sam Smith</i> , W Yorkshire 5%	5.8
CELIA, CZECH LAGER NGO, O 5.8 <i>Organic</i> , Gluten Free 4.5%	5.8
ALCOHOL-FREE LAGER O 5.5 <i>Pinkus Muller Brewery</i> , Germany	5.5
ASPALLS DRAUGHT 5.8 Bottled cider, Suffolk 5.5%	5.8

SOFT & HOT

ESPRESSO DRINKS Latte, 3.5 cappuccino, flat white, mocha, Americano, cortado	3.5
ESPRESSO SHOTS 3.4	3.4
TEA Peppermint, English 3.5 breakfast, decaf English breakfast, Earl Grey	3.5
KOMBUCHA: raspberry & 4.5 pomegranate <u>or</u> ginger & turmeric	4.5
SOFT DRINKS	
Karma cola 5	5
Lemonade 2.25	2.25
Raspberry & lemonade, 4.3 ginger beer, elderflower & pomegranate	4.3
JUICES	
Apple or cranberry 3	3
Orange 2.5	2.5
WATER still, sparkling, tonic 2	2

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