

Morgan & Watson

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)	5.7	7.48	9.38	27.5
PINOT GRIGIO , ITALY: lime, lemon but also a Granny Smith apple angle, note of nuts on finish (SU)	5.9	8	10.4	29.75
SAUVIGNON BLANC , FRANCE: tropical fruit & buttery, character of pineapple, honey & minerals (SU)	6.25	8.95	11.4	33
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)	5.7	7.48	9.38	27.5
MERLOT JIMENEZ , SPAIN: red currants, mulberries, blackberries; velvety tannins; notes of violet (SU)	5.9	8	10.4	29.85
NERO D'AVOLA , ITALY: juicy, with blackberry & ripe plum flavours; soft, full finish (SU)	6.1	8.6	10.9	31.5
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)	7.7	---	---	36.5
CHAMPAGNE 'BRUT NATURE' , FRANCE: dry & refreshing, exquisite nutty aromas, punchy style (SU)	---	---	---	95

COCKTAILS

SPICY BLOODY MARY (C, SE, SO, SU) Vodka, tomato juice, seasoning	10
ESPRESSO MARTINI (SU) Coffee liqueur, vodka, espresso	10
NEGRONI (SU)	11.5
DARK & STORMY (SU) Spiced rum & ginger beer	9.5
IRISH COFFEE (G, SU) Jameson, Americano, cream float	12
GIN & TONIC (SU) London Dry	9.5
GIN & TONIC - blood orange, quince, blackberry & raspberry OR grapefruit	10
APEROL SPRITZ (SU)	9.5
LC's MARGARITA (SU) Patron silver, cointreau	14.5

COCKTAILS (CONT)

MIMOSA O, (SU) Prosecco & house-made fruit syrup	9
VODKA & ELDERFLOWER TONIC with seasonal house-made syrup Vodka, house-made fruit syrup (SU)	9.5

BEERS & CIDER

LAGER O, (G) Sam Smith, W Yorkshire 5%	5.9
PALE ALE O, (G) Sam Smith, W Yorkshire 5%	5.9
EMPRESS GF PILSNER STYLE LAGER O, NG 4.5%	5.9
ALCOHOL-FREE LAGER O, (G) Pinkus Muller Brewery, Germany	5.8
ASPALLS DRAUGHT Bottled cider, Suffolk 5.5%	5.8

SOFT & HOT

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

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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!