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## APPETIZERS

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### **pâté de campagne**

pistachios, house mustard, crostini + pickles

### **scallop ceviche**

citrus marinade, clementine, pomegranate, cilantro oil, pickled serrano + squid ink tuile

### **sunchoke + parsley root velouté**

Fogo Island shrimp, parsley oil  
+ pain au lait croutons (VG)

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## MAINS

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### **beef Bourguignon**

mashed celery root with garlic + herbs,  
pearl onions + carrots (GF)

### **pan-seared Arctic Char**

roasted mushrooms, pearl barley risotto,  
beetroot beurre rouge + crispy kale

### **truffled ricotta gnocchi**

mushroom white wine cream sauce,  
truffle, parmesan + tarragon oil (VG)  
add: shaved Perigord truffle +10

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## DESSERT

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### **chocolate mousse**

sponge toffee + strawberry (VG)

### **pavlova**

kiwi, cherry gel, with tropical sorbet (VG)

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Executive Chef **Amanda Ray**

DRAKE  
**DEVON**SHIRE