

LUNCH

TO START

BREAD + BUTTER 8

lemon butter
add: daily spread (VG) +6

GREEN ZUCCHINI SOUP 16

marinated zucchini, strawberries,
toasted almonds, pea shoots (VG) (GF)

SALMON TARTARE 18

gherkins, capers, shallot, avocado
purée, yuzu mayo, crispy shallot,
tomato vinaigrette

LITTLE DRAKE

(kids 10 years + under)

DRAKE CAESAR SALAD 5

baby gem, bacon crumble,
croutons, parmesan cheese

DRAKE BURGER 15

aged cheddar cheese,
milk bun, hand-cut fries

CHICKEN FINGERS 12

plum sauce, fries

DRAKE PASTA 12

butter, parmesan cheese

GRILLED CHEESE 12

aged cheddar, pain au lait

SALADS

BABY GEM CAESAR 18

shaved fennel, radish, bacon,
miso croutons, parmesan,
seaweed buttermilk dressing

GREENS 14

pickled carrots, red onion, cherry
tomato, champagne vinaigrette (V) (GF)

BEET SALAD 16

endive, apple, fennel, candied
pecan, blue Elizabeth cheese,
apple vinaigrette (VG)

SANDWICHES

CHICKEN CLUB 24

lemon + herb chicken breast, Perth bacon,
lettuce, marinated tomatoes, aged cheddar,
Kewpie mayo, brioche, hand-cut fries

DRAKE BURGER 24

Perth bacon, Drake dressing, aged cheddar,
crispy red onion, iceberg, pickle, fries

DRAKE VEGGIE BURGER 22

chickpea, lentil, eggplant, mushroom
hazelnut patty, Drake dressing, vegan
cheese, milk bun, hand-cut fries (VG)

Make it personal.

plant-based: on a lettuce bed (V) (GF)

add: side of greens +3

MAINS

CLASSIC FISH + CHIPS 23

beer battered haddock, hand-cut
fries, celeriac remoulade, tartar sauce

SALMON BOWL 25

Blue Circle salmon, miso, sake + mirin
marinade, forbidden black rice, quinoa,
kale, broccoli, seaweed, togarashi,
Pyramid Ferments kimchi, poached egg,
carrot coconut dressing

MUSHROOM PAPPARDELLE 25

parsnip, mushroom, arugula,
parmesan, porcini cream sauce (VG)

PAN-SEARED YUKON

ARCTIC CHAR 34
roasted mushrooms, pearl barley
risotto, beets, asparagus,
herb beurre blanc, crispy kale

EXECUTIVE CHEF AMANDA RAY

(VG) vegetarian (V) vegan (GF) gluten-free

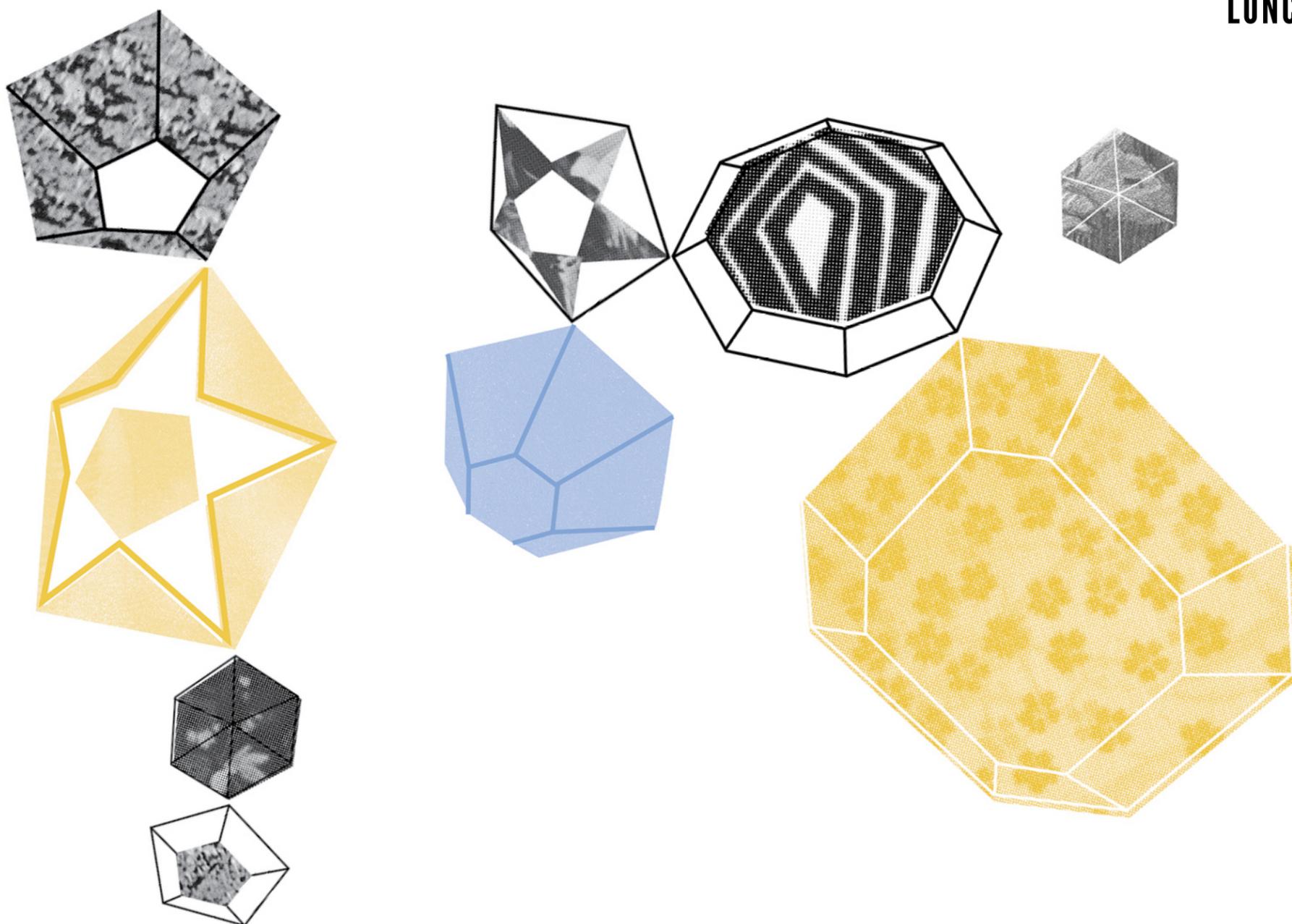
 = Ocean Wise sustainable seafood

Consuming raw or undercooked foods can
increase the risk of foodborne illness.

All items may have been in contact with
nuts, gluten and other allergens.

Please inform the server of any allergies.

DRAKE
DEVONSHIRE



COFFEE

HOT OR ICED | REGULAR OR DECAF

REUNION ISLAND COFFEE 4

AMERICANO 4

ESPRESSO 4

CAPPUCINO 5

LATTE 5.5

MOCHA 6.5

HONEY + OATS LATTE 7.5
espresso, honey, oat milk [c]

TURMERIC LATTE 7.5
turmeric, agave syrup,
cinnamon, almond milk [nc]

LONDON FOG 7.5
earl grey syrup, vanilla, milk [c]

CINNAMON CHAI COLD BREW 7.5
Station cold brew, oat milk,
chai cinnamon syrup [c]

TOASTED COCONUT COLD BREW 7.5
Station cold brew, almond milk,
toasted coconut syrup [c]

CHOCOLATE CHAI MATCHA LATTE 7.5
dark chocolate, matcha green tea,
masala chai, milk [c]

VANILLA ALMOND MATCHA LATTE 7.5
vanilla, sugar cane juice,
matcha green tea, almond milk [c]

TEA

BREAKFAST IN PARIS 5
organic, traditional english breakfast [c]

UNCLE GREY 5
black tea, cornflower + safflower petals,
apple, pineapple [c]

SENCHA FUJIANA 5
pure Japanese green tea
of superior quality [lc]

SLEEPYHEAD 5
soothing + calming herbal tea with
sweet orange, lemon, chamomile [nc]

PURE PEPPERMINT 5
fragrant, uplifting peppermint leaves [nc]

LOYALIST LAVENDER 5
a red bush tea with antioxidants,
minerals + a touch of lavender
for a calm, relaxed state of mind [lc]

FRESH JUICE

GRAPEFRUIT 8
fresh squeezed

APPLE 8
fresh squeezed

ORANGE 8
fresh squeezed

COLD DRINKS

ESKA 7
carbonated spring water [750ml]

ESKA 7
natural spring water [750ml]

RED BULL 6
energy drink [250ml]

FOUNTAIN SODA 3.75
coke / diet coke / sprite
ginger ale / iced tea

TEMPERANCE

MARCEL MARCEAU 10
mixed berry cordial, lime, ginger beer
CREATED BY MARCEL WOODCOX

SAPSUCKER COLLINS 10
Sapsucker sparkling organic tree
water, passionfruit cordial, lemon, mint

BECK'S N/A BEER 6
Non Alc, 0.0 % alc/vol, Bremen,
Germany (330 mL)