

DINNER

TO START

BREAD + BUTTER 8

lemon butter

add: daily spread (VG) +6

PEAR, GOLDEN BEET + KOHLRABI SALAD 18

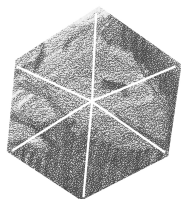
honey-toasted pumpkin seeds
+ sunflower seeds, dill crème
fraîche dressing, torn herbs (VG)

BUTTERNUT + COCONUT SQUASH SOUP

pickled ginger, croutons, apple (V)

SCALLOP CRUDO 22

coconut leche de tigre, dill,
cucumber, green grapes,
wild leeks (GF)



SALADS

GREENS 15

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

BABY GEM CAESAR 19

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

BURGERS

DRAKE BURGER 25

bacon, Drake dressing,
aged cheddar, red onion,
pickle, milk bun, hand-cut
fries

DRAKE VEGGIE BURGER 22

veggie patty, Drake dressing,
vegan cheese, milk bun,
hand-cut fries (VG)

HANDHELD UPGRADES

side green salad +5
side Caesar salad +5
fancy fries +5

FOR THE TABLE

OYSTERS 6/24 OR 12/44

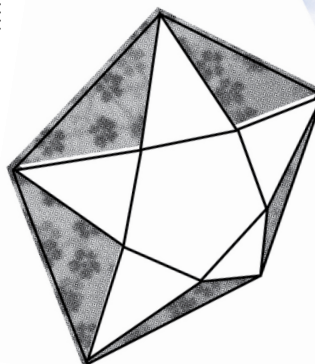
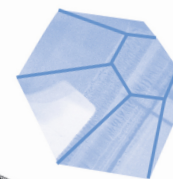
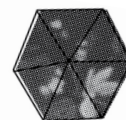
mignonette, horseradish,
lemon (GF)

DUCK WINGS 20

gochujang honey, lime,
coriander, crispy garlic (GF)


CHARCUTERIE + CHEESE BOARD 32

house-made selection,
Canadian cheese, house
mustard, County pickles



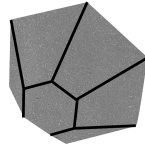
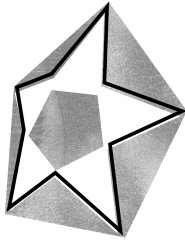
EXECUTIVE CHEF AMANDA RAY

(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



MAINS

GARGANELLI PASTA 26

Funghi Connection mushrooms, parsnip cream, sundried tomatoes, truffle (VG)

CHICKEN SCHNITZEL 29

dill spätzle, red cabbage, marinated cucumber, lingonberry compote

STEAK FRITES 46

10oz dry-aged striploin, truffle butter, hand-cut fries

CLASSIC FISH + CHIPS 25

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

EGGPLANT BALADO 24

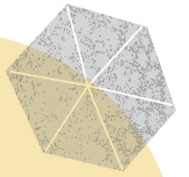
coconut rice, fried eggplant, tamarind braised tofu, sambal balado, potato chips (V) (GF)

ICELANDIC COD CAPONATA 35

peppers, onions, capers, savoy cabbage, preserved lemon, miso gochujang sauce

DUO OF LAMB 45

loin + braised lamb, white bean, seasonal vegetables, green peppercorn jus



LITTLE DRAKE

DRAKE CAESAR SALAD 7

baby gem, bacon crumble, croutons, parmesan cheese

DRAKE BURGER 15

aged cheddar cheese, milk bun, hand-cut fries

CHICKEN FINGERS 12

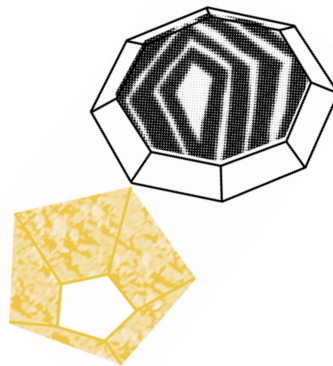
plum sauce, hand-cut fries

DRAKE PASTA 12

butter, parmesan cheese

GRILLED CHEESE 12

aged cheddar, hand-cut fries



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