

DINNER

DRAKE
DEVONSHIRE

TO START

- Jerusalem artichoke soup 16** apple, crème fraîche + artichoke chips (VG)
bread, butter + hummus 9 St Brigid's butter with smoked salt and house-made hummus (VG)
oysters 6/25 or 12/48 mignonette, horseradish, lemon (GF) 🍷
tuna tostada 18 marinated yellowfin tuna, ponzu sauce, pickled ginger, avocado, miso aioli, black sesame seeds 🍷
cheese board 26 chef's pick of 4 artisanal cheeses, local honey, fruit preserves, sourdough + Jöey Nordic Seed Crisps (VG)
Charcutiere board 26 locally sourced, house-made pickles, grainy mustard, house preserves + Joey Nordic seed crisps
popcorn shrimp 16 wasabi mayo, pickled ginger 🍷
duck wings 20 gochujang, honey, lime, coriander, crispy garlic (GF)

SALADS

- baby gem Caesar 19** shaved fennel, radish, bacon, miso croutons, parmesan, fermented Caesar dressing
winter salad 18 baby gem, kale, County pear, candied pumpkin seeds, pomegranate, Lighthall Tête Carrée cheese (VG) (GF)
root vegetable salad 21 carrots, beets, green labneh, pistachios, crumbled Lighthall feta, + roasted shallot vinaigrette (VG) (GF)

MAINS

- classic fish + chips 25** beer-battered haddock, hand-cut fries, celeriac rémoulade, tartar sauce 🍷
eggplant balado 25 coconut rice, fried eggplant, tamarind braised tofu, chili-garlic shiitake, sambal balado, potato chips (V) (GF)
gnocchi 26 butternut squash, kale, shiitake mushrooms, goat cheese, green peppercorn sauce + garlic crumble (VG)
herb crusted halibut 42 East Coast mussels, heirloom carrots, Brussels sprouts, fingerling potatoes, cinnamon cap mushrooms, buttermilk sauce 🍷
roasted octopus 26 chickpeas, smashed fingerlings, green olives, black garlic aioli, radicchio, harissa orange honey dressing 🍷
Drake veggie burger 22 veggie patty, Drake dressing, vegan cheese, milk bun, hand-cut fries (VG)
chicken schnitzel 29 dill spätzle, red cabbage, marinated cucumber, lingonberry compote
garganelli hand rolled pasta Bolognese 30 veal + pork ragu, parmesan
braised shortrib 44 roasted garlic mash, heirloom carrots, crispy onions, porcini, red wine jus
steak frites 39 8oz flat iron, truffle butter, frites, chimichurri (GF)
Drake burger 25 bacon, Drake dressing, aged cheddar, red onion, pickle, milk bun, hand-cut fries

ADD ONS

- grilled local mushrooms 14** oyster + cinnamon caps, thyme, lemon, black pepper (VG)
jalapeño cornbread 12 cilantro crema, pickled jalapeño, scallion (VG)
roasted carrots, brussels + beets 10 green labneh, herbs (VG)
crispy brussel sprouts 12 kimchi, toasted pumpkin seeds (V)
garlic mashed potatoes 10 (VG)
Drake fries 9 house cut make 'em fancy: w/ parmesan + truffle butter 5 (VG)