



BRASSERIE

DEVONSHIRE ARMS HOTEL

Dinner Menu

TIDBITS

Chilli & basil olives - £3.50

Mushroom & Yorkshire blue arancini - £2 each

Vegetable fritters & hummus - £4

Porcus black pudding sausage roll - £3.50 each

Artisan bread & whipped butter - £2.50

Honey roast sausages - £3.50

Smoked mackerel Pâté on toast - £5

Spiced fried chicken livers - £4.50

Yorkshire pudding & onion gravy - £3.50

SMALL PLATES

Try three Small Plates for £22

CONFIT DUCK TERRINE - £8

Yorkshire rhubarb chutney & toasted sourdough

SMOKED HADDOCK FISHCAKE - £9

Celeriac, wholegrain mustard & dill Crème fraiche

SOUP OF THE DAY - £5

Artisan bread & Longley Farm butter (V)

TREACLE CURED SALMON - £9

Shaved fennel, radish, buttermilk & ginger dressing

TORCHED BEETROOT - £7.50

Whipped almond, burnt orange, corn & cocoa nib crumb (Vg)

TRIO OF PIG - £9.50

Glazed pork belly, black pudding sausage roll, scotch egg, apple purée & piccalilli

WARM KING PRAWN SALAD - £8

Baby gem, marie rose sauce, dark rye & butter

WILD MUSHROOMS ON TOAST - £7.50

Creamed wild mushrooms, parsley & brioche (V)

SALADS

CAESAR SALAD - £9

Anchovies, dale end, bacon & Caesar dressing

- Add chicken for £6

- Add the Market Fish of the Day for £6

BUCKWHEAT SALAD - £9

Buckwheat, pomegranate, pumpkin seeds, grilled artichoke, orange syrup, baby gem lettuce & beetroot (Vg)

- Add Crispy Lamb Shoulder - £7

PEAR, BACON & BLUE CHEESE SALAD - £15

Crisp leaves, poached pear, bacon, candied walnuts & Yorkshire blue (V*)

DRAKE & MACEFIELD PORK PIE - £5

Rhubarb chutney, pickled onion & gherkin

COLD CUTS & PICKLES - £6

All served with pickled onion & gherkin

FROM THE GRILL

8oz FLAT IRON - £18.50

A very flavoursome cut taken from the shoulder, often referred to as the Butlers' Cut.

10oz RIBEYE - £27

Known for being flavoursome & tender, the marbling will melt in the mouth once cooked.

8oz FILLET - £33

From the Tenderloin, the Fillet is renowned for being lean & tender.

10oz BARNESLEY CHOP - £22

Cut from the Lamb Saddle, the Barnesley Chop contains the loin and fillet.

The above grill dishes are served with roasted tomato, mushroom and triple cooked chips.

CHARGRILLED CAULIFLOWER - £13

Almond Purée, Capers & Chive (V)

ADD A SAUCE

£2.00 each

Blue Cheese

Garlic Butter

Mushroom & Madeira

Peppercorn

DEV BURGER - £18

8oz Lishman's Beef Burger, Bacon Steak, Dales End Cheddar, Sourdough Bun & Triple Cooked Chips

BIG PLATES

BATTERED HADDOCK & TRIPLE COOKED CHIPS - £14.50

Mushy peas & tartare sauce

BEEF CHEEK - £16

Horseradish mash, spinach & parsnip crisps

NIDDERDALE LAMB - £18

Confit lamb shoulder, black olive & sun dried tomato potatoes, kale & red wine jus

SCARBOROUGH FAIR SAUSAGE 'N' MASH - £15

Creamed mash, caramelised onions & cumberland sauce

POT OF MUSSELS - £8/£16

Mussels, stewed tomato sauce & ciabatta

SWEET POTATO CURRY - £14

Chickpea, spinach, basmati rice & mint raita (V/Vg*)

WHITBY FISH PIE - £16

Market fish, prawns, wensleydale crumb, mussels & samphire

WILD GARLIC RISOTTO - £7/£14

Yellison's goat's curd & wild Garlic (V/Vg*)

SIDE ORDERS

£3.50 each

Creamed Mash

Onion Rings

Crisp Mixed Leaves & Lemon Oil

Skinny Fries

Triple Cooked Chips

Cauliflower Cheese

Braised Red Cabbage

Seasonal Greens

BUTCHER'S CUT

We carefully select one cut of meat per day that is big enough to be shared or fought over. Served with Roasted Tomato, Mushroom and Triple Cooked Chips.

Please ask a member of staff about today's **Butcher's Cut**

If you have any questions about our dishes, or have any other dietary requirements, please ask a Manager or Supervisor who will be happy to help. Some menu items may contain nuts and other allergens. As a result, traces of these could be found in other products served here. Some dishes can be adapted to be Gluten or Dairy Free.

Hotel residents on a dinner inclusive package are allocated £35pp towards food. A discretionary service charge of 5% is applied to your bill, of which 100% is distributed to all staff.



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Dessert Menu

DESSERT WINE

Monbazillac, Chateau Septy, Bordeaux

£5.50 per 75ml

A blend similar to that of Sauternes. Rich with exotic fruit flavours and a subtle honeyed and zesty finish. Fantastic introduction to dessert wine.

Black Muscat, Elysium, California

£8.50 per 75ml

Translates as Heaven in Greek, and that describes the wine perfectly. Rose like aroma, rich and velvet like fruit driven flavours. Goes perfectly with the richer desserts!

AFFOGATO - £7

Vanilla ice cream, fresh espresso & shortbread

Add a tipple:

Pedro Ximinez £7.15 - Martell Cognac £3.45 - Mozart Chocolate Liqueur £5

APPLE & RHUBARB CRUMBLE - £7

Roasted white chocolate & vanilla custard (V)

CHOCOLATE - £7.50

Warm chocolate brownie, chocolate mousse, hazelnuts & salted caramel (V)(GF)

LIMONCELLO SPONGE - £7.50

Verbena jelly, lemon oil & Chantilly cream

STICKY TOFFEE PUDDING - £6.50

Toffee sauce & vanilla ice cream (V) (GF)

SWEET TREATS - £8

Please ask for today's selection

PORT

Grahams LBV Port, Douro, Portugal

£6.00 per 75ml

Very rich and full-bodied on the palate, packed with layers of red fruit flavours balanced by peppery tannins.

Grahams Tawny Port, Douro, Portugal

£6.00 per 75ml

Complex nutty aromas, combined with hints of honey and figs. Rich, mature fruit flavours; with a luscious, long finish.

SELECTION OF ARTISAN CHEESES – Fruit crisp toasts & soaked fruit

Choose three for £9 or five for £12

YORKSHIRE BLUE

Shepherds Purse, Yorkshire

The first blue cheese to be made in Yorkshire for 30 years. Soft, Buttery, Sweet & Mild.

SOMMERFIELD

Botton Creamery, Yorkshire

Made to a Gruyere recipe using Yorkshire Milk, it has a supple and nutty flavour. (V)

PECORINO

Mario Olinas, Leeds, Yorkshire

An Italian who saw an opportunity to make Pecorino in Yorkshire. Smooth, Sweet & Yogurty.

GOAT'S CURD

Yellison's Creamery, Skipton, Yorkshire

Taken when the Curds & Whey are split, soft, creamy and served with a spoon! (V)

WENSLEYDALE

Andy Ridley, Wharfedale, Yorkshire

Made to a 17th Century recipe. Clean & gently flavoured, lemony and milky. (V)

TUNWORTH

Hampshire Cheese Company

An English Camembert good enough to make a Frenchman weep: Vegetal, Porcini-Flavoured and Intense.

SHERRY

All prices are for a 50ml Measure

Croft Original - £3.10

Harvey's Bristol Cream - £3.10

Lustau Pedro Ximinez - £7.15

Tio Pepe - £3.10

SELECTION OF ICE CREAMS

Choose 3 Scoops for £6.00

CHOCOLATE (Vg) VANILLA (Vg) SALTED CARAMEL (Vg)

BLACKBERRY SORBET (Vg) APPLE SORBET (Vg)

COCONUT SORBET (Vg)

SELECTION OF TEAS

BLACKBERRY & RASPBERRY - £2.95

CAMOMILE TEA - £2.95

DECAFFEINATED BREAKFAST TEA - £2.95

EARL GREY - £2.95

JASMINE GREEN TEA - £2.95

PEPPERMINT - £2.95

LEMON & ORANGE - £2.95

YORKSHIRE TEA - £2.95

SELECTION OF COFFEE

Soya & almond milk available

AMERICANO - £3.10

CAPPUCCINO, FLAT WHITE, LATTE, MOCHA - £3.65

CAFETIERE PER PERSON - £3.00

SMALL ESPRESSO - £2.75

LARGE ESPRESSO - £3.10

HOT CHOCOLATE - £3.65

LIQUEUR COFFEE - £5.50

Baileys, Martell Cognac, Cointreau, Jameson's or Famous Grouse

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