



# BRASSERIE

DEVONSHIRE ARMS HOTEL

## Lunch 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

### SET LUNCH

Two courses £19 – Three courses £22

#### TORCHED BEETROOT - £7.50

Whipped almond, burnt orange, buckwheat & cocoa nib (Vg)

#### SOUP OF THE DAY - £5

Artisan bread & Longley Farm butter (V)

#### CONFIT DUCK TERRINE - £8

Yorkshire rhubarb chutney & toasted sourdough

#### MUSHROOMS ON TOAST - £7.50

Creamed wild mushrooms, parsley & brioche (V)

#### BEEF CHEEK - £16

Horseradish mash, spinach & parsnip crisps

#### SWEET POTATO CURRY - £14

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

#### MARKET FISH OF THE DAY

Please ask your server for today's catch & the price

#### CHICKEN & MUSHROOM PIE - £16

Crisp leaf salad & mustard dressing

#### STICKY TOFFEE PUDDING - £6.50

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

#### APPLE & RHUBARB CRUMBLE - £7

Roasted white chocolate & vanilla custard

#### CHOCOLATE - £7.50

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

#### DESSERT OF THE DAY - £7.50

Please ask your server for today's dessert

### LUNCH BITES

#### DEVONSHIRE CLUB - £15

Chicken breast, cured bacon & gem lettuce

#### ROAST BEEF - £14

Pink beef, caramelised onion & mature cheddar

#### ROASTED RED PEPPER & OLIVE - £11

Roasted red pepper, olive & Wensleydale

The above dishes are served on ciabatta with skinny fries

#### OPEN SMOKED SALMON - £9

Smoked salmon, dark rye, Yellison's goat's curd & cucumber

#### 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

#### WARM KING PRAWN SALAD - £8/£15

Baby gem, marie rose sauce, dark rye & butter

#### PEAR, BACON & BLUE CHEESE SALAD - £15

Crisp leaves, poached pear, bacon, candied walnuts & Yorkshire blue

#### WILD GARLIC RISOTTO - £7/£14

Yellison's goat's curd, sauté wild mushrooms & wild garlic (v/vg\*)

#### POT OF MUSSELS - £8/£16

Mussels, stewed tomato sauce & ciabatta

### OUR FAVOURITE'S

#### 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.

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

#### ADD A SAUCE

£2.00 each

Blue Cheese

Garlic Butter

Mushroom & Madeira

Peppercorn

#### WHITBY FISH PIE - £16

Market fish, prawns, wensleydale crumb, mussels & samphire

#### SCARBOROUGH FAIR SAUSAGE 'N' MASH - £14

Creamed mash, caramelised onions & cumberland sauce

#### BATTERED HADDOCK & TRIPLE COOKED CHIPS - £14.50

Mushy peas & tartare sauce

#### DEV BURGER - £18

8oz Lishman's beef burger, bacon steak, Dales End cheddar, sourdough bun & triple cooked chips

### 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

### CURED, PICKLED & PRESERVED

#### DRAKE & MACEFIELD PORK PIE - £5

Rhubarb chutney, pickled onion & gherkin

#### TREACLE CURED SALMON - £9

Pickled fennel, radish, buttermilk & ginger dressing

#### COLD CUTS & PICKLES - £6

All served with pickled onion & gherkin

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.



# BRASSERIE

DEVONSHIRE ARMS HOTEL

## 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 17<sup>th</sup> 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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