



BRASSERIE

DEVONSHIRE ARMS HOTEL

Nibbles

House Sourdough & Whipped Butter £2.50

Chilli & Garlic Marinated Olives £3.50

Starters

House Cured Salmon, Carrot Salad, Horseradish Crème Fraiche & Vanilla Syrup

Heirloom Beetroots, Fig & Buttermilk with Almond & Sourdough Crumb (V)

Sea Salt & Cracked Black Pepper Squid with Chilli Mayonnaise

French Onion Soup with 'Cheese on Toast' (V)

Ham Hock Terrine, Yellison's Goats Curd with Pea & Soft Herb Salad

Mains

Beef Bourguignon, Creamed Mash & Grilled Leeks

Market Fish – Please ask your server for today's Catch & Garnish

Harissa Pork Belly, Creamed Corn, Tenderstem Broccoli, Apple Caramel & Crackling

Battered Haddock, Triple Cooked Chips & Crushed Peas

Heritage Carrot & Buckwheat Salad, Grilled Artichoke, Toasted Almond & Pomegranate (Ve)

Cauliflower & Truffle Risotto, Dale End Cheddar & Chive (V)

Side Dishes

Seasonal Vegetables £3.50

Triple Cooked Chips £3.50

Triple Cooked Chips with Dale End Cheddar & Truffle £4.50

Tomato & Shallot Salad with Basil Pesto & Buffalo Bocconcini £6.50

Rocket, Water Cress, Soft Herbs & Lemon Oil £3.50

Buttered Heritage Potatoes with Soft Herbs £4.50

Desserts

Salted Caramel Tart, Mandarin Sorbet & Toasted Hazelnuts

Chocolate Mousse, Ginger, Chocolate Wafer with Coconut & Lime Puree

Verbena Panna Cotta, Preserved Plums, Black Pepper Tuille

Selection of Artisan Cheeses, Fig Chutney & Fruit Toasts

Selection of Ice Creams, Belgian Waffle Pieces, Strawberry Sauce & Marshmallow

2 Courses for £20 – 3 Courses for £24.50

Please note, we are currently only accepting card payments.

If you have any questions or any other dietary requirements please don't hesitate to speak to a supervisor or manager who will be happy to help

Some menu items contain nuts and other allergens. As a result traces of these could be found in other products served here.

A 5% Service Charge is added to all bills and 100% distributed directly to all our staff VAT is charged at the prevailing rate.

Brasserie Manager Evan Williams-Box – Head Chef Ross Forder