



BRASSERIE

DEVONSHIRE ARMS HOTEL

From the Farm...

Our meat is all aged within a Himalayan Pink Salt Chamber for a minimum of 28 Days, concentrating the flavour and enhancing the texture.

8oz Rump – A great all-round steak, a little firmer than the Ribeye and Fillet £20.00

10oz Ribeye – Known for being flavoursome, the marbling will melt in the mouth once cooked £27.00

8oz Fillet – From the Tenderloin, the Fillet is renowned for being lean & tender £32.00

All of the above are served with Triple Cooked Chips & Choice of Sauce:

- Peppercorn
- Blue Cheese
- Chimichurri
- Steak Butter
- Red Wine Jus

6oz Lamb Rump, Triple Cooked Chips & Mint Jelly £18.00

Dev Burger – 6oz Bone Marrow Burger, Porcus Bacon, Dale End Cheddar, Onion Chutney, Triple Cooked Chips & Sourdough Bun £16.50

To Share...

Porterhouse £45.00 - A sirloin on the bone, tender yet full of flavour.

Chateaubriand £70.00 - Taken from the thick end of the fillet. Melt in the mouth texture, with very minimal marbling of fat running through the cut

The above are served with Triple Cooked Chips, Seasonal Greens & Choice of Sauce.

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