



# BRASSERIE

DEVONSHIRE ARMS HOTEL

## Nibbles

House Sourdough & Whipped Butter £2.50

Chilli & Garlic Marinated Olives £3.50

## Starters

Baked Scallops – Queen Scallops, Cheese Sauce & Sourdough Crumb - £4 Supplement

Braised Pork Cheek, Celeriac Remoulade, Pork Scratchings & Apple Caramel

Gin Cured Salmon, 'Pink Grapefruit Tonic', Pickled Radish & Lemon Balm

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

Soup of the Day with Bread Crisps

## Mains

Battered Haddock, Triple Cooked Chips & Crushed Peas

Beef Bourguignon, Creamed Mash & Grilled Leeks

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

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

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

Roast Chicken Breast, Grilled Hispi Cabbage & Mushroom Fricassee

Venison Loin, Plum Ketchup, Potato Terrine & Burnt Celeriac - £8 Supplement

## Side Dishes

Braised Red Cabbage £3.50

Buttered Heritage Potatoes with Soft Herbs £4.50

Gem Lettuce, Ranch & Pickled Red Onion £3.50

Honey Roast Carrots, Feta & Thyme £3.50

Roast Mushrooms & Lemon Oil £4.00

Triple Cooked Chips £3.50

Triple Cooked Chips with Dale End Cheddar & Truffle £4.50

### Invisible Chips

0% fat, 100% charity

Hospitality  
Action

Small £3.00, Large £5.00

By adding our Invisible Chips to your order, you are choosing to donate to the worthy charity Hospitality Action. Thank you for chipping in!

## Desserts

Apple & Blackberry Crumble with Vanilla Custard

Chocolate Mousse, Hobnob, Hazelnut, Orange Sorbet & Salted Caramel

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream

Selection of Artisan Cheeses, Fig Chutney & Fruit Toasts

Selection of Ice Creams, Belgian Waffle Pieces, Forest Fruit Sauce & Marshmallow

2 Courses for £20.00 | 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