



BRASSERIE

DEVONSHIRE ARMS HOTEL

Nibbles

Chilli & Garlic Marinated Olives £3.50

House Sourdough & Whipped Butter £2.50

Starters

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

Cracked Black Pepper & Sea Salt Squid, Chilli Mayonnaise & Watercress

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

Heirloom Carrots, Fig & Buttermilk with Almond Brittle (V/Ve*)

Cock-a-Leekie Soup with Bread Crisps

Mains

Battered Haddock, Triple Cooked Chips & Crushed Peas

Wild Mushroom & Truffle Risotto, Chive Oil & Watercress (Ve)

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

Pumpkin & Chickpea Curry, Spinach & Steamed Rice (Ve)

Roast Chicken Breast, Duck Fat Potatoes, Seasonal Vegetables & Mushroom Fricassee

Roast Loin of Pork, Duck Fat Potatoes, Seasonal Vegetables Apple Sauce & Red Wine Jus

Roast Sirloin of Beef, Duck Fat Potatoes, Seasonal Vegetables, Yorkshire Pudding & Red

Wine Jus

Side Dishes

Duck Fat Roast Potatoes £3.50

Cauliflower Cheese £3.50

Buttered Heritage Potatoes with Soft Herbs £4.50

Honey Roast Carrots, Feta & Thyme £3.50

Roast Mushrooms & Lemon Oil £4.00

Desserts

Apple & Blackberry Crumble with Vanilla Custard

Chocolate Mousse, Hobnob, White Chocolate Crumb, Orange Sorbet & Salted Caramel

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream

Selection of Artisan Cheeses, Fig Chutney & Fruit Toasts

Passionfruit Cheesecake, Ginger Crumb & Strawberry Ice Cream

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!

2 Courses for £26.00 | 3 Courses for £30.00

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