



BRASSERIE

DEVONSHIRE ARMS HOTEL

Nibbles

House Sourdough & Whipped Butter £2.50

Chilli & Garlic Marinated Olives £3.50

Starters

Prawn & Crayfish Cocktail, Gem Lettuce, Brandy Gel, Confit Tomatoes & Walnut Bread-£3 Supplement

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

Gin Cured Salmon, Horseradish, Buttermilk & House Pickles

Heirloom Carrots, Goats Curd, Yorkshire Parkin, Hazelnuts & Marmalade (V)

Soup of the Day with Sourdough

Mains

Battered Haddock, Triple Cooked Chips & Crushed Peas

Beef Cheek, Roast Shallots, Creamed Mash & Red Wine Jus

Wild Mushroom & Truffle Risotto, Dale End Cheddar & Chive (V)

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

Duck Breast, Plum Ketchup, Potato Terrine & Burnt Celeriac - £8 Supplement

Roast Turkey wrapped in Bacon, Apricot Stuffing, Roast Potatoes, Seasonal Vegetables & Cranberry & Thyme Jus

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

Brussel Sprouts, Ginger, Maple Syrup & Bacon £4.50

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

Christmas Pudding, Brandy Mascarpone & Pedro Ximénez Prunes

Custard Tart, Black Treacle Ice Cream & Salted Almond Praline

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream

Selection of Artisan Cheeses, Fig Chutney & Fruit Toasts

Clementine & Whiskey Trifle, Chocolate Mousse & Whipped Cream

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