



# BRASSERIE

DEVONSHIRE ARMS HOTEL

## *Nibbles*

House Sourdough with Lamb & Wild Garlic Butter - 3

Chilli & Garlic Marinated Olives - 3.5

## *Starters*

Soup of the Day with Artisan Bread - 5

Ham Hock Terrine, Goat's Curd & Pea Salad - 8

House Cured Trout, Wasabi Aioli & Seasonal Pickles - 9

Charred Purple Sprouting Broccoli, Potato Purée, Potato Crisps & Spring Cresses (Vegan) - 7

Baked Tunworth Camembert to Share, Manuka Honey, Garlic, Thyme & Sourdough Croutons - 22

## *Mains*

8oz Sirloin Steak, Triple Cooked Chips & a choice of Peppercorn Sauce or Garlic Butter - 20

Market Fish Pie, Sea Vegetables & Dale End Cheddar - 16

Battered Haddock, Triple Cooked Chips & Crushed Peas - 15

'Scarborough Fair' Sausage, Creamed Mash &, Red Onion Gravy - 15

Asparagus, Wild Mushrooms, Wild Garlic, Lemon & Hazelnuts (Vegan) - 16

## *Side Dishes*

Baby Gem Lettuce, Ranch & Pickled Red Onion - 3.5

Heritage Potatoes with Soured Cream & Chive - 4

Sprouting Broccoli & Blue Cheese - 4.5

Triple Cooked Chips - 4

Triple Cooked Chips with Dale End Cheddar & Truffle - 4.5

## *Desserts*

"Rhubarb & Custard" Yorkshire Rhubarb, White Chocolate Cremeux & Shortbread - 7

Carrot Cake, Cream Cheese & Clementine - 6

Artisan Cheese (4), Fig Chutney & Fruit Toasts - 12

Sticky Ginger Sponge, Spiced Pineapple with Coconut & Lime Cream - 6

Please note, we are currently only accepting card payments.

### 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!



NHS Test & Trace

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