



BRASSERIE

DEVONSHIRE ARMS HOTEL

FOOD MENU

Nibbles

House sourdough with lamb & wild garlic butter – 3

Chilli & garlic marinated olives – 3.5 (GF)

Black pudding sausage roll & piccalilli puree – 3.5

Starters

Soup of the day with sourdough (GF)*

Chicken liver pate, rhubarb, brioche & mushroom (GF)*

Torched house cured salmon, beetroot, horseradish, tarragon & spelt crumb (GF)*

Crispy pork belly, Asian salad, sweet soy & sesame (GF)

Buckwheat, artichoke, peas, red pepper hummus, harissa, mint & raisins (vegan, GF)

Baked Tunworth camembert, Manuka honey, garlic & sourdough croutons – Nice to share £10 supplement

Mains

Market fish of the day, please see your server for today's catch & garnish

Dev burger, sourdough, bacon, cheddar, onion chutney & triple cooked chips (GF)*

8oz sirloin, triple cooked chips, plum tomato & choice of peppercorn sauce or garlic butter (GF)

10oz ribeye steak, triple cooked chips, plum tomato & choice of peppercorn sauce or garlic butter – £5 supplement (GF)

8oz fillet steak, triple cooked chips, plum tomato & choice peppercorn sauce or garlic butter – £10 supplement (GF)

Battered haddock, triple cooked chips & crushed peas (GF)

Asparagus, wild mushrooms, fondant potato, watercress, fresh horseradish & hazelnuts (vegan, (GF)

Lamb rump, lentils, tomato, mint, Yorkshire fettle, green olives, spring greens & pan jus (GF)

Side Dishes

Heritage tomatoes, basil & mozzarella – 5 (GF)

Heritage potatoes with soured cream & chive – 4 (GF)

Broccoli & blue cheese – 4.5 (GF)

Garlic mushrooms – 4 (GF)

Triple cooked chips – 4 (GF)

Triple cooked chips with dale end cheddar & truffle – 4.5 (GF)

Desserts

Torched peach, amoretti & mascarpone

Ruby chocolate mousse, elderflower, gooseberry & pistachio (GF)*

Artisan cheese from the courtyard dairy, fig chutney & fruit toasts – £3 supplement (GF)

Pimms jelly, strawberry, cucumber granita, mint meringue & orange cake (vegan)

Ice cream selection & berry coulis



NHS Test & Trace

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!

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

3 Courses £35 - 2 courses £28

Please note, we are currently only accepting card payments.

GF denotes Gluten Free / GF denotes can be adapted to be Gluten Free*

WINE LIST

White

1. Garganega, Il Barroccio Bianco, Veneto, Italy £22
2. Chardonnay, Marques de la Musa, Carinena, Spain £24
3. Pinot Grigio 'Sanziana', Recas Cremale, Banat, Romania £26
4. Chardonnay, The Southerly, South Australia £32
5. Sauvignon Blanc 'Ana', Eradus, Marlborough, New Zealand £38
6. Picpoul, Morin Langaran, Languedoc Rousillion, France £28
7. Sauvignon Blanc, Mont de Joie, Loire Valley, France £34
10. Sancerre, Domaine Nozay, Loire Valley, France £54
12. Pecorino, Roccastella, Marche, Italy £34
13. Gavi di Gavi, Fratelli Antonio, Piedmont, Italy £38
15. Albarino, Pazo la Maza, Rias Baixas, Spain £45
16. Gruner Veltliner, Strass Allram, Kamptal, Austria £46
17. Riesling 'Homer', Eradus, Marlborough, New Zealand £36
19. Sauvignon Blanc, Rosario, Valle Central, Chile £26
21. Chenin Blanc, Rheboksloof, Paarl, South Africa £30
22. Sauvignon Blanc, Nelson Estate, Paarl, South Africa £32
23. Chablis, Vincent Dampt, Burgundy, France £50
24. Muscadet Sur Lie, JF Guilbaud, Loire, France £40
83. Marsanne, Andre Perret, Rhone, France £35

Red Wines

50. Nero D'Avola, Il Barroccio Rosso, Sicily £22
51. Tempranillo/Garnacha, Marques de la Musa, Carinena Spain £24
52. Pinot Noir 'Sanziana', Recas Cremale, Banat, Romania £26
53. Cabernet Sauvignon, Rosario, Valle Central, Chile £26
54. Shiraz, The Southerly, South Australia £35
55. Cabernet Sauvignon, Domaine Saissac, Bordeaux, France £28
58. Cotes du Rhone, Vignobles Gonnet, Rhone, France £35
60. Primitivo, Mucchietto, Puglia, Italy £30
62. Chianti Classico, Vignamaggio, Tuscany, Italy £50
63. Rioja Crianza, Bodegas Zugober, Rioja, Spain £35
64. Rioja Reserva, Bodegas Zugober, Rioja, Spain £55
65. Malbec, Ruca Malen, Mendoza, Argentina £40
67. Pinot Noir, Carmel Road, California, USA £55
68. Merlot, Panul Estate, Colchagua Valley, Chile £24
69. Pinot Noir, Agua Santa, Valle Central, Chile £30
70. Pinotage, Rheboksloof, Paarl, South Africa £34
71. Cabernet Sauvignon 'Hawequas', Mont du Toit, Paarl, South Africa £40
73. Valpolicella Classico, Cecillia Beretta, Veneto, Italy £50
76. Fleurie, Lathuiliere Gravallon, Beaujolais, France £38
85. Cabernet Sauvignon/Merlot, Devonshire Collection, Maison Sichel, Bordeaux, France £35

Champagne & Sparkling

101. Laurent-Perrier La Cuvee, France £60
102. Laurent-Perrier Cuvee Rosé, France £95
105. Prosecco 'Sylvoz', Le Colture, Veneto, Italy £42
107. Veuve Cliquot NV, Champagne, France £100

108. Bollinger Brut NV, Champagne, France £100

Rose

42. Provence Rose, Source Gabriel, France £32
44. Pinot Grigio Rose 'Sanziana', Romania £26
106. Rose Prosecco, Le Colture, Veneto, Italy £42

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