



# 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\*)*

*Torched house cured salmon, beetroot, Pickles & Horseradish, (GF\*)*

*Crispy pork belly, Apple, Celeriac & Kohlrabi (GF)*

*Heritage tomatoes, mozzarella, Soft Herbs & Lemon Oil (GF)*

*Crab, cucumber salad, crème fraiche & chive*

*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*

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

*Roasted Cauliflower, courgette, fondant potato, capers, raisins & smoked almonds (GF, vegan)*

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

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

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

*10oz ribeye steak, triple cooked chips & 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)*

### Side Dishes

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

*Broccoli & blue cheese – 4.5 (GF)*

*Red cabbage -3.5*

*Carrot, honey & fettle - 4*

*Triple cooked chips – 4 (GF)*

*Roast Potatoes with dale end cheddar & truffle – 4.5 (GF)*

### Desserts

*Torched peach, amoretti & mascarpone (GF\*)*

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

*Eton Mess, strawberries, meringue & cream*

*Ice cream selection & berry coulis*

*Sticky toffee pudding, toffee sauce & vanilla 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!

**3 Courses £35 2 courses £28**

*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

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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