



BRASSERIE
DEVONSHIRE ARMS HOTEL

Menu

Nibbles

Chilli & garlic marinated olives – 3.5 (GF)
House sourdough with Netherend farm butter – 3

Starters

Buckwheat, lentil, roast peppers, grilled aubergine & house dressing (VE)
Celeriac & apple soup, artisan sourdough & Netherend farm butter (GF)*
Chicken liver parfait, red onion marmalade & toasted brioche
Crayfish, Marie rose, baby gem, cucumber & walnut bread (GF)*
Smoked salmon 'tartare', capers, kohlrabi & horseradish (GF)*
Goats cheese mousse, croute, beetroot and hazelnut

Mains

Market fish of the day, please see your server for today's catch and garnish
Battered fish, cylinder chips, crushed peas & tartar sauce
Bubble 'n' squeak risotto & crispy egg (GF)*
Corn fed chicken, dauphinoise potatoes, tenderstem broccoli, creamed leeks & wild mushroom truffle jus (GF)
Dev burger, sesame bun, bacon, Monterey Jack, 'burgernaise', paprika fries & garlic mayonnaise (GF)*
Duck leg, butternut squash, white bean & vanilla cassoulet, French beans with hazelnut jus gras (GF)
Pan fried seabass, crushed new potatoes, scallions, lemon & chive beurre blanc (GF)
8oz sirloin steak, triple cooked chips & tomato – peppercorn, blue cheese sauce or parsley butter (GF)
8oz fillet steak, triple cooked chips & tomato – peppercorn, blue cheese sauce or parsley butter (GF) - £8 supplement

Side Dishes

Broccoli & cauliflower with mornay sauce – 4
Chantenay carrots, honey & chives – 4 (GF)
Heritage potatoes with soured cream & chive – 4 (GF)
Rocket & parmesan salad – 4
Truffle & parmesan triple cooked chips – 5.50

Desserts

Artisan cheese from the Courtyard Dairy, fig chutney, quince jelly & crackers – £3 supplement (GF)*
Ice cream selection & berry coulis (GF)
Lemon posset, lemon curd & raspberry sorbet (GF)
Sticky toffee pudding, miso butterscotch sauce & clotted cream
White chocolate crèmeux, pistachio crumb & seasonal fruit (GF)*

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 £38 | 2 courses £29

Please note, we are currently only accepting card payments.

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

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

Wine List

White

1. Garganega, *Il Barroccio Bianco*, Veneto, Italy £24
3. Pinot Grigio 'Sanziana', *Recas Cremale*, Banat, Romania £27
4. Chardonnay, *The Southerly*, South Australia £33
5. Sauvignon Blanc, *Marlborough*, New Zealand £39
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 £55
12. Pecorino, *Roccastella*, Marche, Italy £35
13. Gavi di Gavi, *Fratelli Antonio*, Piedmont, Italy £39
15. Albarino, *Pazo la Maza*, Rias Baixas, Spain £46
16. Gruner Veltliner, *Strass Allram*, Kamptal, Austria £47
17. Riesling 'Homer', *Eradus*, Marlborough, New Zealand £37
19. Sauvignon Blanc, *Rosario*, Chile £27
21. Chenin Blanc, *Rheboksloof*, Paarl, South Africa £32
22. Sauvignon Blanc, *Nelson Estate*, Paarl, South Africa £33
23. Chablis, *Vincent Damp*, Burgundy, France £51
24. Muscadet Sur Lie, *JF Guilbaud*, Loire, France £41
25. Sauvignon Blanc, *La Tunella*, Colli Orientali £40

Red Wines

50. Nero D'Avola, *Il Barroccio Rosso*, Sicily £24
51. Tempranillo/Garnacha, *Marques de la Musa*, Carinena Spain £25
52. Pinot Noir 'Sanziana', *Recas Cremale*, Banat, Romania £27
53. Cabernet Sauvignon, *Rosario*, Valle Central, Chile £27
54. Shiraz, *The Southerly*, South Australia £35
55. Cabernet Sauvignon, *Domaine Saissac*, Bordeaux, France £29
58. Cotes du Rhone, *Vignobles Gonnet*, Rhone, France £35
60. Primitivo, *Mucchetto*, Puglia, Italy £32
62. Chianti Classico, *Vignamaggio*, Tuscany, Italy £50
63. Rioja Crianza, *Bodegas Zugober*, Rioja, Spain £36
64. Rioja Reserva, *Bodegas Zugober*, Rioja, Spain £56
65. Malbec, *Ruca Malen*, Mendoza, Argentina £40
67. Pinot Noir, *Carmel Road*, California, USA £55
68. Merlot, *Panul Estate*, Colchagua Valley, Chile £26
69. Pinot Noir, *Agua Santa*, Valle Central, Chile £32
70. Pinotage, *Rheboksloof*, Paarl, South Africa £35
71. Cabernet Sauvignon 'Hawequas', *Mont du Toit*, Paarl, South Africa £42
73. Valpolicella Classico, *Cecillia Beretta*, Veneto, Italy £51
76. Fleurie, *Lathuiliere Gravallon*, Beaujolais, France £40
85. Cabernet Sauvignon/Merlot, *Devonshire Collection*, Maison Sichel, Bordeaux, France £35

Rose

42. Provence Rose, *Source Gabriel*, France £34
44. Pinot Grigio Rose 'Sanziana', Romania £27

Champagne & Sparkling

101. Laurent-Perrier La Cuvee, France £70
102. Laurent-Perrier Cuvee Rosé, France £110
104. Gusbourne Brut, Appledore, Kent £60
105. Prosecco 'Sylvoz', *Le Colture*, Veneto, Italy £45
106. Rose Prosecco, *Le Colture*, Veneto, Italy £45
107. Veuve Cliquot NV, Champagne, France £110
108. Bollinger Brut NV, Champagne, France £110

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