



BRASSERIE

DEVONSHIRE ARMS HOTEL

Lunch & Early Bird Menu

Available before 6:30pm

Nibbles

Chilli & garlic marinated olives – 3.5 (GF)

House sourdough with Netherend farm butter – 3

Starters

Celeriac & apple soup, artisan sourdough & Netherend farm butter (GF)*

Crayfish, Marie rose, baby gem, cucumber & walnut bread (GF)*

Goats cheese & truffle oil mousse, croute, beetroot and toasted hazelnut (V)

Hot and cold smoked salmon, capers, kohlrabi & horseradish crème fraiche (GF)*

Mains

Beer battered fish, cylinder chips, crushed peas & tartar sauce

Corn fed chicken, confit garlic mash, creamed leeks & tarragon jus roti (GF)

Dev burger, brioche bun, bacon, Monterey Jack, 'burgernaise', paprika fries & garlic mayonnaise (GF)*

Wild mushroom & truffle risotto with parmesan crisp (V/GF)*

Side Dishes

Tenderstem broccoli sautéed with butter & hazelnuts (GF) – 4.50

Chantenay carrots, honey & chives (GF) – 4

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

Rocket & parmesan salad (GF) – 4

Truffle & parmesan triple cooked chips (GF) – 5.50

Desserts

Artisan cheese, fig chutney, quince jelly & crackers (GF) – £3 supplement*

Dark chocolate delice, hazelnut crumb & coconut sorbet

Ice cream & sorbet selection (GF)

Lemon posset with blackcurrant sorbet & blueberries (GF)

3 courses £25 | 2 courses £20

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.