



BRASSERIE

DEVONSHIRE ARMS HOTEL

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)*

Chicken liver parfait, red onion marmalade & toasted brioche

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)*

Toasted buckwheat, artichoke heart, red pepper, harissa & chicory salad (VE)

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)*

Duck leg, squash, white bean & vanilla cassoulet, tenderstem broccoli with hazelnut jus gras (GF)

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

Pan fried halibut, curried lentil puree, saag aloo, onion bhaji with coconut & lime foam (GF)

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

8oz sirloin steak, triple cooked chips & tomato – peppercorn, blue cheese sauce or parsley butter (GF)

10oz fillet steak, triple cooked chips & tomato – peppercorn, blue cheese sauce or parsley butter (GF) - £8 supplement

For 2 to share

42oz Tomahawk steak, truffle & parmesan triple cooked chips, tenderstem broccoli with hazelnuts, honey glazed carrots & a selection of sauces to accompany - £10 supplement per person

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 delicé, hazelnut crumb & coconut sorbet

Ice cream & sorbet selection (GF)

Lemon posset with blackcurrant sorbet & blueberries (GF)

Sticky toffee pudding, miso butterscotch sauce & clotted cream

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*

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
21. Chenin Blanc, *Rheboksloof*, Paarl, South Africa £32
22. Sauvignon Blanc, *Nelson Estate*, Paarl, South Africa £33
23. Chablis, *Vincent Dampt*, 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 Zugoer*, Rioja, Spain £36
64. Rioja Reserva, *Bodegas Zugoer*, 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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