



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

Cream of mushroom soup, shiitake chips, herb oil, artisan sourdough & Netherend farm butter (VE, GF)*

Chicken liver parfait, red onion marmalade & toasted brioche

Goat's cheese mouse, trio of beetroot & toasted hazelnut (V)

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

Mains

Beer battered fish, triple cooked chips, mushy peas & tartar sauce (GF)*

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

Roast butternut squash risotto, kale, sage, toasted cashew & leek oil (GF, VE)*

10oz sirloin steak, triple cooked chips & tomato – peppercorn, blue cheese sauce or parsley butter (GF) – supplement £5

Side Dishes

Braised red cabbage (GF) – 4

Chantenay carrots, honey & chives (GF) – 4

Rocket & parmesan salad (GF) – 4

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

Truffle & parmesan triple cooked chips (GF) – 5.50

Desserts

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

Ice cream & sorbet selection (GF)

Jaffa cake delicie, orange sorbet & candied orange

Lemon posset, raspberry compote & shortbread

3 courses £25 | 2 courses £20

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.

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