



## THE DEVONSHIRE ARMS

AT BEELEY  
ON THE CHATSWORTH ESTATE

### Sunday Menu

#### Starters

Seasonal Soup, Sourdough Bread, Butter (V)  
£6

Aubergine Frites, Coconut Yoghurt, Pomegranate Seeds, Chilli Dressing, Coriander (V) GF  
£8

Smoked Mackerel Pate, Celeriac Remoulade, Beetroot, Coriander  
£9

Pumpkin Panna Cotta, Seeds, Aged Balsamic, Blue Cheese (V)  
£8

Confit Duck Leg Terrine, Port Jelly, Pistachio, Brioche, Plum Chutney  
£9

#### Mains

Chatsworth Reared Sirloin of Hereford Beef  
Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Roast Gravy  
£18

Roasted Pork Loin  
Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Roast Gravy  
£16

Roasted Aubergine (V)  
Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Roast Gravy  
£15

Roast Chicken  
Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Roast Gravy  
£17

Market Fish of the Day, Crushed New Potatoes, Rainbow Chard, Chive & Vermouth Sauce  
£ Please ask for today's price

Roasted Butternut Squash and Sage Risotto (V)  
£15

Devonshire Burger, Brioche Burger Bun, Cheddar, Bacon Crumb, Salad & Triple Cooked Chips  
£16

#### Sides

*Triple Cooked Chips, Buttered New Potatoes, Mixed Buttered Greens*  
£3

*If you have any questions about our ingredients, or have other dietary requirements, please ask any member of staff who will be happy to help. Some products in our range contain nuts and other allergens. As a result traces of these could be found in other products served here.*



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### *Desserts*

Classic Treacle Tart  
Blackberries, Clotted Cream

Sticky Toffee Pudding  
Rum Soaked Raisins, Butterscotch Sauce, Vanilla Ice Cream

Chocolate Pave  
Mango and Passionfruit, Coconut Ice Cream

Vanilla Crème Brûlée  
*Lemon Shortbread*

*All Desserts £8*

Ice Cream  
*Please ask for our choice of Ice Cream flavours*  
2 Scoop £3                      3 Scoop £4.50

British Cheese  
*A Selection of Cheeses from English Counties*  
*Quince, Celery, Grapes & Seed Crackers*  
£10

Lincolnshire Poacher  
The smooth yellow paste has a full, nutty, tasty flavour with earthy overtones. The texture is firm and hard, very similar to Cheddar with a rich lingering after taste.

Kidderton Ash  
Coated in charcoal ash to protect it as it ripens the rind of the cheese distinctively blooms through the ash as it ripens giving it a lovely grey, fluffy appearance.

Cropwell Bishop  
The rich and creamy stilton is typically rubbed with salt mid-process and aged for 12 weeks to mature. This cultivates a rich and tangy cheese with a unique, strong flavour developed by the blue mold spores added to the milk. It offers a melt in the mouth feel and velvety soft texture.

Baron Bigod  
. A handmade cheese, Aged for up to 8 weeks has a smooth, delicate silky texture and golden paste with long lasting warm earth, farmyard and mushroom flavours

Tunworth  
A traditional Camembert-style handmade cheese using pasteurized cow's milk and animal rennet. It has a creamy texture and a thin wrinkled rind with vegetal, truffle, garlicky flavours. The overall flavour effect is long lasting, mouth-filling and harmonious.

### *Port 50ml*

Cockburns Fine Ruby	£3.30
Taylor's LBV 2010	£5.95
Corney & Barrow Tawny	£6.50

### *Dessert Wine 70ml*

Muscat de Beaumes-de-Venise	£5.60
Chateau Briatte, Sauternes	£7.50

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