



BRASSERIE

DEVONSHIRE ARMS HOTEL

Lunch & Early Bird Menu

Available before 6:30pm

Starters

Beetroot cured salmon, salmon mouse & beetroot (GF)

Game terrine, toasted brioche & piccalilli

Roasted squash, Israeli couscous, chicory & harissa dressing (GF, Ve)

Spiced root vegetable soup, parsnip & carrot crisps, artisan sourdough & Netherend farm butter (Ve, GF*)*

Mains

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

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

Celeriac & pear risotto, Harrogate blue cheese & candied walnuts (V/Ve)*

Roast turkey, pigs in blankets, roast potatoes & traditional accompaniments (GF)*

Side Dishes

Chantenay carrots, honey & chives (Ve, GF) - 4*

Braised red cabbage (Ve, GF) - 4

Tenderstem broccoli sautéed with butter & hazelnuts (Ve, GF) - 4.50*

Truffle & parmesan triple cooked chips (Ve, GF) - 5.50*

Creamy brussels sprouts with bacon & chestnut (GF) - 4.50

BBQ'd pigs in blankets - 5

Desserts

Apple & cinnamon crumble, ginger & vanilla ice cream (V)

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

Christmas pudding with brandy custard (V)

Sticky toffee pudding, miso toffee sauce & clotted cream (V)

3 courses £25 | 2 courses £20

Please note, we are currently only accepting card payments.

V - Vegetarian | Ve - Vegan | Ve - can be adapted to be vegan*

GF - Gluten Free | GF - 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.