



DEVONSHIRE ARMS
BEELEY
CHATSWORTH ESTATE

A'La Carte Menu

Starters

Sourdough Bread & Marinated Olives, Salted Butter, oil and balsamic (V)
£8

Seasonal Soup, Sourdough Bread (V)
£6

Tempura Tenderstem Broccoli, Chilli, Coconut, Coriander (V)
£8

Smoked Mackerel Pate, Caviar, 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

Wild Mushroom Tart, Lovage Salad, Caper Vinaigrette GF (V)
£9

Mains

Roasted Turkey Ballotine, Chestnut Stuffing, Smoked Streaky Bacon, Bread
Sauce, Duck Fat Potatoes, Honey Glazed Carrots & Parsnips, Brussel Sprouts
£19

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

Venison Loin, Beetroot, Salsify, Fondant Potato, Blackberries, Granola, Jus
£30

Pheasant Breast, Bubble & Squeak Mash, Tender Stem Broccoli, Mustard Sauce
£19

Beer Battered Haddock, Triple Cooked Chips, Tartare Sauce, Garden Peas,
Grilled Lemon
£16



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28 Day Dry Aged 8oz Sirloin Steak, Triple Cooked Chips, Field Mushroom, Plum
Vine Tomato and Café de Paris Butter

£26

7oz Fillet of Beef, Triple Cooked Chips, Field Mushroom, Plum Vine Tomato and
Café de Paris Butter

£34

Wild Mushroom and Truffle Risotto, Lincolnshire Poacher, Puffed Wild Rice (V)

£15

Sides

Triple Cooked Chips (V), Buttered New Potatoes (V), Mixed Buttered Greens (V)

£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.