



DEVONSHIRE ARMS
BEELEY

CHATSWORTH ESTATE

Sunday Menu

Served 12pm-8pm

Starters

Seasonal Soup, Sourdough Bread, Butter (V)

£6

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

£9

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

£8

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

£8

Prawn Cocktail, Baby Gem Lettuce, Marie Rose Sauce

£8

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

£19

Festive Nut Roast Chestnut Stuffing, Cranberry, Bread Sauce, Roast Potatoes,
Honey Glazed Carrots and Parsnips, Brussel Sprouts (V)

£15



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

Wild Mushroom and Truffle Risotto, Lincolnshire Poacher, Puffed Wild Rice (V)
£15

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

Sides

Triple Cooked Chips (V), Buttered New Potatoes (V), Mixed Buttered Greens (V)
£3

Desserts

Classic Bakewell Tart
Blackberries, Clotted Cream

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

Chocolate Pave
Mango and Passionfruit, Sorbet

Vanilla Crème Brûlée
Lemon Shortbread

Classic Christmas Pudding & Brandy Sauce (V)

All Desserts £8

Ice Cream

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



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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, truffley, 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

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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