



# BRASSERIE

DEVONSHIRE ARMS HOTEL

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## Aperitifs

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Laurent-Perrier La Cuvée Brut, Champagne 125ml – 15

Laurent-Perrier Cuvée Rosé, Champagne 125ml – 22

'Pink Lady', Gin Cocktail – 12

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## Nibbles

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Chilli & garlic marinated olives – 3.5 (GF, Ve)

House sourdough with salted butter – 4 (GF\*)

Crispy whitebait with lemon mayo – 5

Smokehouse nuts – 3 (Ve)

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## Starters

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Baked camembert, sourdough, garlic, fig chutney (GF\*, V) – 12

Cock-a-leekie terrine, piccalilli & rye croutons – 11.5

Dev fishcake, hollandaise sauce & house salad – 9

Goats cheese mousse, beetroot & pumpernickel crumb (V, GF\*) – 9

Ham hock pressing, sourdough croute & celeriac remoulade (GF\*) – 11

Israeli couscous, harissa dressing & onion bhaji (Ve\*) – 10

Spiced root vegetable soup, parsnip & swede crisps, sourdough & Netherend farm butter (Ve\*, GF\*) – 6.5

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## Mains

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Grimsby landed battered cod loin, triple cooked chips, crushed garden peas & tartar sauce (GF\*) – 22

Market fish of the day, please see your server for today's catch and garnish

Salmon tagliatelle, chilli, samphire & sun blushed tomatoes – 20

Truffled mac & cheese, tenderstem broccoli & crispy shallots (V) – 20

Glazed ox cheek, creamed mash, braised shallot & truffled green beans (GF) – 22

## From the grill

Chargrilled hispi cabbage, saag aloo & curried cauliflower (Ve/GF\*) – 18

Dev burger, brioche, smoked bacon, Monterey Jack, paprika fries & 'burgernaise' (GF\*) – 18

Tandoori chicken breast, triple cooked chips & lime yogurt (GF) – 20

8oz Sirloin steak, triple cooked chips, tomato & peppercorn sauce (GF) – 35

10oz Gammon chop, fried egg, triple cooked chips & picallili (GF) – 20

16oz Chateaubriand steak, truffle & parmesan chips, tomato, onion rings, peppercorn & bernaise sauce (for two) – 70

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## Side Dishes

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Braised red cabbage (Ve, GF) – 5

Buttered new potatoes – 4.5

Chantenay carrots, honey & chives (Ve\*, GF) – 5

Rocket & parmesan salad (GF) – 5

Tenderstem broccoli & hazelnuts (Ve\*, GF) – 6

Truffle & parmesan triple cooked chips – 6.5

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## Desserts

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Apple & rhubarb crumble with vanilla ice cream (GF\*) – 9

Artisan cheese, chutney & crackers (GF\*) – 12

Coconut panna cotta, poached prunes, honeycomb & puff pastry (Ve\*/GF\*) – 9

Passionfruit cheesecake with mango sorbet – 9

Sticky toffee pudding, clotted cream & toffee sauce (V) – 9

Please note, we are currently only accepting card payments.

Hotel residents on a Dinner, Bed & Breakfast package receive an allowance of £38.50 per person towards dinner.

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.

A 5% Service Charge is added to all bills and 100% distributed directly to all our staff VAT is charged at the prevailing rate.