



# BRASSERIE

DEVONSHIRE ARMS HOTEL

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## Desserts

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*Apple and rhubarb crumble with vanilla ice cream - 9*

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

*'Jaffa cake' delice with orange sorbet - 10*

*Coconut panna cotta, mango gel & mango sorbet (Ve) - 9*

*Sticky toffee pudding, clotted cream & toffee sauce - 9*

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## Sweet & Fortified Wine

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*All served in 75ml measures*

*Banyuls Rimage, M. Chapoutier, Languaedoc, France - £12.50*

100% Grenache, a mix of black fruit and red berries on the nose with a touch of cocoa.

*Monbazzillac, Chateau Septy, Bergerac, France - £6*

100% Semillon, Floral nose with a touch of honey, perfect with lighter fruity desserts.

*Pedro Ximinez, San Emillio, Jerez, Spain - £7.15*

Made from sun-dried grapes, the toffee, molasses and raisin flavours combine with a silky smooth texture. Perfect when poured over vanilla ice cream!

*Tawny Port 10 year, Grahams, Douro - £7*

Oak cask aged for 10 years enhances the already beautiful fig & honey notes.

*Late Bottle Vintage Port, Grahams, Porto - £6*

Full bodied, velvety smooth & full of ripe black fruit flavours, pairs well with cheese

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## After Dinner Drinks

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*Pink Lady - £12*

Rhubarb gin, lemon, elderflower & raspberry (Contains egg white)

*Old Fashioned - £9*

Bourbon whiskey, orange bitters, sugar