



BRASSERIE

DEVONSHIRE ARMS HOTEL

Nibbles

Chilli & garlic marinated olives – 3.5 (GF, Ve)
House sourdough with salted butter – 4 (GF*)

Crispy whitebait with katsu dip – 5
Smokehouse nuts – 3 (Ve)

Starters

Goats cheese mousse, beetroot & pumpernickel crumb (V, GF*) – 9
Baked camembert, garlic, rosemary, red onion marmalade & sourdough (V, GF*) – 12
Dev fishcake, hollandaise sauce & house salad – 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

Mains

Grimsbey 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
Pan fried hake, sage gnocchi, spinach & hazelnuts – 24
6oz Lamb rump, garlic mash & minted hollandaise (GF) – 22
Truffled mac & cheese, tenderstem broccoli & crispy shallots (V) – 20
Glazed ox cheek, creamed mash, confit shallot & truffled greens (GF) – 21
Venison loin, potato terrine, bbq'd leek & red wine jus (GF) – 30

From the grill

Tandoori chicken breast, triple cooked chips & lime yogurt (GF) – 20
Dev burger, brioche, smoked bacon, Monterey Jack, paprika fries & 'burgernaise' (GF*) – 18
Chargrilled hispi cabbage, saag aloo & curried cauliflower (Ve/GF*) – 18
10oz Gammon chop, fried egg, triple cooked chips & picallili (GF) – 20
8oz sirloin steak, triple cooked chips, tomato & peppercorn sauce (GF) – 35

Side Dishes

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

Desserts

Apple & rhubarb crumble with vanilla ice cream (GF*) – 9
Artisan cheese, chutney & crackers (GF*) – 12
Coconut panna cotta, mango gel & mango sorbet (GF, Ve) – 9
'Jaffa cake' delicie with orange sorbet – 10
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 £40.00 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.

Brasserie Manager Evan Williams-Box