# P4 <br> fryer <br> DEVONSHIRE ARMS <br> Hotel \& Spa <br> Bolton Abbey Estate <br> Sunday Lunch Menu <br> £45 per person 

## Snacks

Homemade Sausage roll
Cheese and onion 'pie'
Morecombe Bay Potted shrimps

Bread and butter

米 $\% ~ \% ~$
Yorkshire duck pressing, cherries, pistachio, parkin
Crisp sole fillet, baked potato cream, tartare salad
Estate grown tomatoes, Yorkshire pecorino, pickled shallots, garden herbs

Roast cannon of salt aged Yorkshire beef sirloin, Yorkshire pudding, sticky rib meat, roast gravy

Roasted corn fed chicken, sage and onion stuffing, pigs in blankets, roast chicken gravy

Served with roast and creamed potato, glazed carrots, cauliflower cheese, estate brassica

Wild fillet of Sea Bass, salt baked celeriac, smoked leeks, girolles, and crab sauce
$\% \% \% \% \%$
Estate apple crumble, vanilla custard, apple and butterscotch ice cream Dark chocolate delice, salted caramel sauce, vanilla ice cream

Selection of courtyard dairy cheeses

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[^0]:    Some menu items may contain nuts and other allergens. As a result traces of these could be found in other products served here. If you require any more information regarding the ingredients in any of our dishes please do not hesitate to ask. RGF - Gluten Free on Request V-Vegetarian

