



BRASSERIE
DEVONSHIRE ARMS HOTEL

Desserts

Passion Fruit Tart – 9

Raspberry coulis - V (353kcal)

Cheese – 14

Selection of 3 artisan British cheeses, crackers, apricot - (530kcal)

Toffee Apple Cobbler – 10

Crème anglaise – V (775kcal)

White Chocolate and Raspberry Cheesecake – 10

Raspberry sorbet- (517kcal)

Vanilla Panna Cotta – 9

Poached Yorkshire rhubarb, strudel crumb - (560kcal)

Ice Cream – 7.5

Selection of sorbets and ice cream – Ve* (235kcal)

Sticky Toffee Pudding – 9

Butterscotch sauce, clotted cream ice cream – V (775kcal)

Sweet & Fortified Wine

All served in 75ml measures

Banyuls Rimage, M. Chapoutier, Languedoc, France - £12.50

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

Pedro Ximinez, San Emillio, Jerez, Spain - £8

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 - £8.5

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

Late Bottle Vintage Port, Grahams, Porto - £7

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