



## The Brasserie at The Devonshire Arms

**Marinated olives – 4 (604kcal) Sourdough with salted butter – 4 (460.4kcal) Smokehouse nuts – 4 (300kcal)**  
**Spiced cauliflower fritter, corriander yoghurt – 7 (395kcal) Pigs in blanket, mustard mayo – 7.5 (489kcal)**

### Starters

#### **Soup – 8**

Soup of the day with freshly baked sourdough and salted butter

V (397kcal)

#### **Chicken Liver – 11**

Chicken liver parfait, apple chutney, crusty bread

(582kcal)

#### **King Prawn - 14**

King prawn, squid ink linguine, seafood bisque, basil leaves

(521kcal)

#### **Terrine – 12**

Chicken and ham hock terrine, piccalilli, salted croutes (389kcal)

#### **Hummus – 9.5**

Butternut and harissa hummus, flatbread

V (625kcal)

#### **Mackerel – 13.5**

Smoked mackerel, romesco, heritage tomato salsa (415kcal)

#### **Salmon – 12.5**

Beetroot cured salmon, sweet pickled fennel, horseradish crème fraiche (275kcal)

#### **Wild Mushrooms – 10.5**

Truffled wild mushrooms, toasted sourdough, poached duck egg V (461kcal)

### *Sandwiches – available 12-2:15pm Monday – Saturday*

*All sandwiches are served with a green salad*

#### **Salmon – 14**

Smoked salmon and cream cheese served on confect loaf (936kcal)

#### **Beef – 15**

Roast sirloin of beef, horseradish sauce served on brown bloomer bread (723kcal)

#### **Turkey – 14**

Roast turkey, sage stuffing, cranberry sauce served on a white baguette (910kcal)

### Mains

#### **Tagliatelle– 18**

Tagliatelle with butternut squash, hazelnuts and crispy sage V (512kcal)

#### **Fish of the Day – 26**

Pan fried market fish, mash potatoes, sprouting broccoli, garlic butter (328kcal)

#### **Fish and chips– 21**

Battered haddock, chunky chips, mushy peas, tartare sauce (1283kcal)

#### **Sirloin – 38**

Chargrilled salt aged sirloin steak, mushroom, tomato, chunky chips, peppercorn sauce (1216kcal)

#### **Pork Chop – 18.5**

Roasted Yorkshire bred pork chop, savoy cabbage, roasted apple, cider gravy (426kcal)

#### **Dev Burger – 21**

Beef burger, Monterey jack cheese, streaky bacon, skinny fries, black garlic mayo (1423kcal)

#### **Ox Cheek – 25**

Ox cheek bourguignon, creamed potato, sticky red cabbage (985kcal)

#### **Venison Loin – 26**

Venison loin, truffled gnocchi, wild mushroom, blackberries (741kcal)

#### **Thai Red Curry – 18.5**

Thai red curry, jasmine rice, tempura choi V (612kcal)

Add chicken - 6

#### **Seabass – 21**

Seabass, teriyaki glaze, stir fried vegetables, crispy soba noodles (412kcal)

#### **Cod– 25**

Cod, whipped brandade, charred porcini mushroom, garlic

### Sides

**Garlic spinach – 6 (211kcal)**

**Onion rings – 6 (260kcal)**

**Chunky chips – 5.50 (319kcal)**

**Skinny fries – 5.5 (319kcal)**

**Brussel sprouts with bacon- 7 (298kcal)**

**Truffle & parmesan fries – 7 (341.1kcal)**

**Peppercorn Sauce – 3 (133kcal)**

**Mac 'n' Cheese – 8 (584kcal)**

**Green beans in garlic butter - 7 (201kcal)**

Please note, we only accept card payments

Residents dining as part of a dinner inclusive package have an allowance of £45 towards food.

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.



## *The Brasserie at The Devonshire Arms*

### 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 & 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)

### Coffee

**Espresso – 2.75/3.10** (single 30kcal, double 60kcal)

**Macchiato – 2.75/3.10** (single 36kcal, double 42kcal)

**Flat White – 3.35** (200kcal)

**Americano – 3.10** (60kcal, 75kcal with milk)

**Latte – 3.65** (280kcal)

**Mocha – 3.65** (190 kcal)

**Cappuccino – 3.65** (225kcal)

### Tea

**Yorkshire Tea – 2.95**

**Decaffeinated Breakfast -2.95**

**Earl Grey – 2.95**

**English Breakfast – 2.95**

**Peppermint – 2.95**

**Green Tea with Jasmine – 2.95**

*Teas are served with 35ml of milk on the side (18kcal)*

### 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.

#### **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

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