



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)

Sides

Garlic spinach – 6 (211kcal)

Truffle & parmesan fries – 7 (341.1kcal)

Onion rings – 6 (260kcal)

Peppercorn Sauce – 3 (133kcal)

Chunky chips – 5.50 (319kcal)

Mac 'n' Cheese - 8 (584kcal)

Skinny fries – 5.5 (319kcal)

Green beans in garlic butter - 7 (201kcal)

Brussel sprouts with bacon- 7 (298kcal)

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)

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)

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 spinach (451kcal)

Sunday Roasts

All served with seasonal vegetable, roast potatoes, Yorkshire pudding & gravy

Yorkshire Beef Sirloin – 27

(836.9kcal)

Honey Glazed Ham – 27

(895.8kcal)

Vegetarian Roast, please ask your server for today's options – 22

V (357kcal)

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.



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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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