



BRASSERIE

DEVONSHIRE ARMS HOTEL

Desserts

White Chocolate Delice – 9

Passion fruit mousse, dehydrated raspberries – V (553kcal)

Cheese Board – 14

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

Tiramisu – 10

Coffee soaked sponge fingers, sweetened mascarpone – V (498kcal)

Crème Brulee – 10

Miso crème brulee, sorbet – V (520kcal)

Ice Cream – 7.5

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

Sticky Toffee Pudding – 9

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

Rice Pudding – 9.5

Vanilla rice pudding, caramelised sugar tuille – V (645kcal)

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!

Chatsworth Muscat of Alexandria - 12.50

Made with Muscat grapes grown in the greenhouse at Chatsworth, notes of honey and peach

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