



## *The Brasserie at The Devonshire Arms*

**Marinated olives – 4 (604kcal) Sourdough with salted butter – 4 (460.4kcal) Smokehouse nuts – 4 (300kcal)**

**Charcuterie Board – 14 (670kcal) Mini lamb kofta, minted yoghurt – 8 (395kcal) Crispy halloumi, spicy tomato dip – 7 (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, watercress (582kcal)

#### **Prawn Cocktail - 14**

King prawn and crab, smashed avocado, chilli flakes (521kcal)

#### **Duck Ham Benedict – 13**

Duck ham benedict, soft poached hens' egg, hollandaise sauce (389kcal)

#### **Wild Mushroom Bruschetta – 12**

Wild mushroom bruschetta, burrata, cavil Nero pesto dressing V (625kcal)

#### **Mackerel – 12**

Smoked mackerel, beetroot carpaccio, dill puree (415kcal)

#### **Goats Cheese – 9.5**

Goats cheese, rolled in almonds, blackberry jam, mesclun leaf V (275kcal)

#### **Hummus – 9.5**

Roasted red pepper and sriracha hummus, crispy flat bread V (461kcal)

#### **Salmon – 12.5**

Smoked salmon, toasted nut and raisin loaf, horseradish crème fraiche, pickled cucumber (275kcal)

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

*All sandwiches are served with a green salad*

#### **Salmon – 15**

Smoked salmon, fruit and nut loaf, horseradish crème fraiche (936kcal)

#### **Duck – 14**

Confit duck wrap, sticky plum sauce, shredded gem, spring onion (723kcal)

#### **Steak – 14**

Minute steak baguette, red onion marmalade, chimichurri (910kcal)

### Mains

#### **Seasonal Ravioli – 19**

Seasonal ravioli, lemon and dill crème fraiche, tenderstem broccoli V (512kcal)

#### **Fish of the Day – 25**

Pan fried market fish, creamed potatoes, tenderstem broccoli, garlic butter (728kcal)

#### **Fish and chips– 21**

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

#### **Sirloin – 38**

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

#### **Confit Duck– 22**

Confit duck leg, Toulouse sausage cassoulet, cavolo nero (626kcal)

#### **Dev Burger – 21**

Beef burger, Monterey Jack cheese, streaky bacon, skinny fries, garlic aioli, pickled onion rings (1423kcal)

#### **Lamb Tagine – 24**

Lamb tagine, cinnamon, dates and honey, pomegranate pearl cous cous (685kcal)

#### **Chicken– 22**

Corn fed chicken, crispy truffled gnocchi, garlic spinach, king oyster mushroom (741kcal)

#### **Artichoke– 19**

Artichoke, sticky parsnip and pearl barley risotto, herby greens, goats cheese V (612kcal)

#### **Salmon and Prawn Noodles – 25**

Salmon and prawn, sticky rice noodles, lemongrass and ginger sauce (512kcal)

#### **Cod– 26**

Cod loin, red wine and pancetta lentils, garden peas, crispy kale (451kcal)

#### **Devonshire Pie – 24**

Devonshire pie of the week, creamed potato, winter greens (995kcal)

### Sides

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

**Tenderstem broccoli, flaked almonds - 7 (341.1kcal)**

**Mash potato -5.5 (536kcal)**

**Garden peas with bacon - 7 (298kcal)**

**Garlic spinach – 6 (211kcal)**

**Onion rings – 6 (260kcal)**

**Chunky chips – 5.5 (319kcal)**

**Skinny fries – 5.5 (319kcal)**

V- Vegetarian

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

#### **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**

Caramelised sugar tuille – V (645kcal)

### 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.

#### **Chatsworth Muscat of Alexandria – 12.50**

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

#### **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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