



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, cavolo 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)

Sides

Garlic spinach – 6 (211kcal)

Truffle & parmesan fries – 7 (341.1kcal)

Onion rings – 6 (260kcal)

Tenderstem broccoli, flaked almonds - 7 (341.1kcal)

Chunky chips – 5.5 (319kcal)

Mash potato -5.5 (536kcal)

Skinny fries – 5.5 (319kcal)

Garden peas with bacon - 7 (298kcal)

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)

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)

Artichoke– 19

Artichoke, sticky parsnip and pearly 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)

Sunday Roasts

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

Yorkshire Beef Sirloin – 27

(836.9kcal)

Leg of Lamb – 27

(895.8kcal)

Chicken – 27

(810kcal)

Vegetarian Roast – 22

Please ask your server for today's option V (724kcal)

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.



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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, Languaedoc, 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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