



The Brasserie at The Devonshire Arms

Marinated olives – 4 (604kcal) Ve Sourdough with salted butter – 4.5 (460.4kcal) Ve* Smokehouse nuts – 4 Ve (300kcal)
Red onion bhaji, coriander yoghurt – 6 Ve (670kcal) Breaded chicken wings, hot honey, sour cream dip – 8 (612kcal)
Sausage roll, mustard dip – 6.5 (489kcal)

Starters

Soup – 8.5

Soup of the day with freshly baked sourdough and salted butter

Ve* (397kcal)

Chicken Liver – 11.5

Chicken liver parfait, apple chutney, crusty bread, watercress

(582kcal)

Mackerel - 14

Torched mackerel, rhubarb and raspberry, red sorrel

(521kcal)

Terrine – 12

Pigs head terrine, celeriac and lovage (625kcal)

Cheese Soufflé – 12.5

Twice baked cheese soufflé, fountains gold, candied hazelnut V (575kcal)

Asparagus – 11

Yorkshire asparagus, poached duck egg, hollandaise, truffle V (461kcal)

Scallop – 18

Scallops, nduja butter and green salsa (675kcal)

Sides

Chicory, fountains blue salad – 7.5 (311kcal)

Truffle & parmesan fries – 7.5 (412kcal)

Onion rings – 6.5 (260kcal)

Purple sprouting broccoli, hazelnuts – 7.5 (341.1kcal)

Chunky chips – 6 (319kcal)

Mash potato -5.5 (536kcal)

Skinny fries – 6 (319kcal)

Hasselback potatoes, garlic butter – 7.5 (298kcal)

Mains

Seasonal Ravioli – 20

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

Fish of the Day – 25

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

Fish and chips– 22

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

Dev Burger – 22

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

Pork Belly – 22

Pork belly pressing, sticky rice, soy and ginger dressing, pak choi (685kcal)

Risotto– 20

Barley risotto, wild garlic, peas and broad beans, Mrs Bell's salad cheese Ve* (741kcal)

Hake– 25

Hake, parmentier potatoes, pickled fennel, samphire, crispy caper crumb (812kcal)

Cod– 25

Tandoori cod, chickpea chaat, coriander yoghurt, red onion bhaji (765kcal)

Devonshire Pie – 25

Daily Pie, creamed potatoes, savoy cabbage (995kcal)

Sunday Roasts

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

Yorkshire Beef Sirloin – 27

(836.9kcal)

Honey Roasted Ham – 27

(895.8kcal)

Vegetarian Roast – 22

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

V/Ve – Vegetarian/Vegan | Ve* – can be adapted to be made vegan

Residents dining as part of a dinner inclusive package have an allowance of £46 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

'Rhubarb and custard' – 10

Rhubarb and custard crème brulee – V (553kcal)

Cheese Board – 14

Selection of 3 artisan British cheeses, crackers, homemade chutney – V (530kcal)

Delice – 11

Dark chocolate delice, sesame tuille, ginger ice cream – V (598kcal)

'Apple Pie' – 10

Vanilla and tarragon sauce – 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)

Eton Mess – 9

Fennel meringue, raspberry sorbet V (545kcal)

Coffee

Espresso – 2.75/3.10 Ve (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

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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