



## *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 – 7.5 Ve (670kcal)**    **Breaded chicken wings, hot honey, sour cream dip – 9 (612kcal)**  
**Sausage roll, mustard dip – 6.5 (489kcal)**

### Starters

#### **Soup – 9.5**

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 – 12.5**

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)

#### **Sirloin – 39.5**

Chargrilled salt aged sirloin steak, mushroom, tomato, chunky chips, pickled onion rings, peppercorn sauce

(1216kcal)

#### **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)

#### **Lamb Duo – 29**

Lamb chump and slow braised croquette, Hasselback potatoes, burnt shallot, glazed baby carrot (912kcal)

#### **Cod– 25**

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

#### **Devonshire Pie – 25**

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

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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