



The Brasserie at The Devonshire Arms

Marinated olives – 4 (604kcal) Ve Focaccia, balsamic and olive oil dip – 4.5 (460.4kcal) Ve* Smokehouse nuts – 4 Ve (300kcal)
Red onion bhaji, coriander yoghurt – 6.5 Ve (670kcal) Pancetta and Fontina arancini with spicy tomato dip – 7.5 (612kcal)
Sausage roll, mustard dip – 7 (489kcal)

Starters

Soup – 9.5

Soup of the day with herb focaccia and salted butter
 Ve* (397kcal)

Chicken Liver – 13

Chicken liver parfait, apple chutney, crusty bread,
 watercress
 (582kcal)

Terrine – 13

Ham hock terrine, pickled beetroot carpaccio, breakfast
 radish (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, black pudding, pea and mint puree, viola
 flowers (675kcal)

Heirloom Tomato – 11

Marinated heirloom tomatoes, sourdough croutons,
 rapeseed olive oil snow (510kcal) V Ve*

Fish Boudin – 13

Market fish Boudin, 'chip shop curry sauce', spiced
 shoestring carrot, garlic aioli (642kcal)

Sides

Chicory, fountains blue salad – 7.5 (311kcal)

Truffle & parmesan fries – 7.5 (412kcal)

Onion rings – 6.5 (260kcal)

Chunky chips – 6.5 (319kcal)

Skinny fries – 6.5 (319kcal)

Hasselback potatoes, garlic butter – 7.5 (298kcal)

Garlic buttered green beans – 6.5 (302kcal)

Mains

Tagliatelle Puttanesca – 20

Tagliatelle, capers, olive ragu, parmesan shavings V
 (512kcal)

Fish of the Day – 25

Pan fried market fish, creamed potatoes, green beans,
 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)

Chicken Burger – 23

Katsu chicken, house slaw, pickled onion rings, skinny
 fries, curried mayonnaise (1223kcal)

Surf and Turf – 30

Pork belly pressing, garlic butter langoustines, scallop,
 triple cooked chips, cherry vine tomatoes (685kcal)

Tagine – 20

Aubergine, barley and cashew nut tagine Ve (741kcal)

Seabass – 24

Seabass, buttered jersey royals, chargrilled sweetcorn
 salsa, samphire (812kcal)

Lamb Trio – 32

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

Tandoori Cauliflower – 22.5

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

Swap your Tandoori Cauliflower to Tandoori Cod – 2.5

Devonshire Pie – 24

Steak, chorizo and mushroom pie, creamed potato,
 garlic butter shredded cabbage (1303kcal)

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

Cheesecake – 10

Wild strawberry and lemon ricotta cheesecake – (553kcal)

Cheese Board – 14

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

Chocolate Mousse – 11

Chocolate orange mousse, dehydrated orange – (598kcal)

'Apple Pie' – 10

Vanilla and tarragon sauce – (520kcal)

Ice Cream – 7.5

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

Sticky Toffee Pudding – 9

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

Elderflower parfait – 9

Raspberry sauce, granola crumb (545kcal)

Mini treat of the day – 2.5

Please ask for today's option

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, 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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