



## 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)

#### **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)

#### **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)

#### **Tagine – 20**

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

#### **Seabass – 24**

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

#### **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)

### Sunday Roasts

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

**Yorkshire Beef Sirloin – 27 (836.9kcal)**

**Leg of Lamb – 27 (895.8kcal)**

**Roast Chicken – 27 (820kcal)**

**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.



## *The Brasserie at The Devonshire Arms*

### 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, 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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