



The Brasserie at The Devonshire Arms

Desserts

Cheesecake – 10

Banana and chocolate cheesecake, bruleed banana – (553kcal)

Cheese Board – 14

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

Chocolate Entremet – 11

Chocolate entremet, black cherry gel – (598kcal)

Crumble – 10

Kitchen garden seasonal crumble, crème anglaise – (520kcal)

Ice Cream – 7.5

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

Sticky Toffee Pudding – 9

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

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

Resident packages with a dinner allowance are to be used towards food only

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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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 (18kcal)*

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

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