



The Brasserie at The Devonshire Arms

While you decide

- Marinated olives – 4 (604kcal) Ve**
Focaccia, balsamic and olive oil dip – 4.5 Ve* (460.4kcal)
Smokehouse nuts – 4 Ve (300kcal)
Red onion bhaji, coriander yoghurt – 6.5 Ve* (670kcal)
Cheese doughnuts, truffle and parmesan – 9 V (612kcal)
Sweet roasted red pepper hummus, crudites – 7.5 Ve (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)
Mussels – 14
Classic moules marinere, crusty bread (625kcal)
Heirloom Tomato – 11
Marinated heirloom tomatoes, sourdough croutons, lemon oil snow V Ve (510kcal)
Scallop – 18
Curried chickpeas, sweet red pepper hummus, onion bhaji (675kcal)
Pork Bao Bun - 16
Char siu pork, pickled vegetables, apple, sriracha mayo (689kcal)
Beetroot – 12
Beetroot carpaccio, whipped tofu, pistachio crumb, pomegranate, shiso Ve (581kcal)
Crayfish – 15
Crayfish, pea and leek tartlet, saffron aioli (642kcal)
'Mushrooms on toast' – 13
Mushroom parfait, brioche, nasturtium leaves V (610kcal)

Platters & Salads

- King Prawn Salad - 22**
King prawn and avocado salad, lime, mango and cardamom, curried mayonnaise, potato salad (732kcal)
Caesar Salad - 22
Fillet of salmon, Caesar salad, anchovies, croutons, parmesan, baby gem leaf (854kcal)
Duck Salad - 20
Confit duck leg, mixed beets, pickled vegetables, hoisin glaze, feta cheese, endive (801kcal)
Fish Board - 22
Peppered mackerel, smoked salmon, prawns and avocado, fish goujon, assorted salads (791kcal)

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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Mains

Tagliatelle Puttanesca – 20

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

Fish of the Day – 25

Pan fried market fish, creamed potatoes, tenderstem 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)

Chicken Breast- 22

Corn fed chicken breast, creamy dauphinoise potatoes, parma ham, sage crisp, red wine jus (1025kcal)

Tagine– 20

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

Seafood Linguine– 24

King prawns, mussels, market fish, cherry vine tomato (812kcal)

Devonshire Pie – 25

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

Monkfish – 27

Charred monkfish tail, textures of squash, samphire, crab bisque, sea purslane (903kcal)

Sunday Roasts

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

Yorkshire Beef Sirloin – 27 (836.9kcal)

Pork Belly – 27 (895.8kcal)

Vegetarian Roast – 22 please ask your server for today's option V (724kcal)

Sides

Green salad, house vinaigrette – 7.5 (311kcal)

Truffle & parmesan fries – 7.5 (412kcal)

Onion rings – 6.5 (260kcal)

Chunky chips – 6.5 (319kcal)

Skinny fries – 6.5 (319kcal)

Dauphinoise potatoes – 7.5 (398kcal)

Garlic buttered tenderstem broccoli – 6.5 (302kcal)

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