



The Brasserie at The Devonshire Arms
Boxing Day & New Years Day

Marinated olives – 4 (604kcal) Focaccia, balsamic and olive oil dip – 4.5 Ve* (460.4kcal)

Smokehouse nuts – 4 (300kcal)

Starters

Soup – 9.5

Soup of the day, focaccia, salted butter

V (397kcal)

Chicken Liver – 13

Chicken liver parfait, apple chutney, crusty bread, watercress

(582kcal)

Crayfish – 14

Crayfish risotto, saffron, samphire (675kcal)

Beans on Toast – 10.5

Smokey beans on toast, coriander chutney Ve (461kcal)

Black Pudding – 10.5

Black pudding and poached hens egg, hollandaise sauce (611kcal)

Mains

Fish and chips– 22

Battered haddock, chunky chips, mushy peas, tartare sauce (1283kcal)

Lancashire Hotpot – 22

Lamb, sliced potatoes, slow braised red cabbage (912kcal)

Dev Burger – 22

Beef burger, Monterey jack cheese, streaky bacon, skinny fries, black garlic mayo (1423kcal)

Ravioli – 20

Seasonal ravioli, garlic butter, tenderstem broccoli V (624kcal)

Celeriac – 21

Celeriac steak, maple glazed, candied walnuts, apple batons Ve (526kcal)

Steak Pie – 25

Steak, mushroom and blue cheese pie, creamed potato, garden peas (924kcal)

Chicken Pie – 24

Chicken curry pie, onion seeded pastry top, house cut chunky chips, winter vegetables (912kcal)

Fish of the Day – 25

Pan fried market fish, creamed potatoes, tenderstem broccoli, garlic butter (728kcal)

Please note, we only accept card payments

Residents dining as part of a dinner inclusive package have an allowance of £45 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

Cheese – 14

Selection of 3 artisan British cheeses, crackers, apricot - (530kcal)

Jam Roly Poly – 10

Custard – (775kcal)

Crème brulee – 10

Winter berry compote, shortbread- (517kcal)

Ice Cream – 7.5

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

Sticky Toffee Pudding – 9

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

Coffee

Espresso – 2.75/3.10 (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.

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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