



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)
Pigs in blankets, honey mustard mayo – 8 (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, toasted brioche, watercress (582kcal)
Mussels – 14
Classic moules marinere, crusty bread (625kcal)
Black Pudding – 15
Black pudding fritters, poached hens egg, mustard cream sauce (712kcal)
King Prawn – 18
King prawns, gambas pil pil, garlic, red chilli (675kcal)
Bao Bun - 17
Confit duck or Maitake mushroom, pickled vegetables, coriander, hoisin glaze (612kcal)
Beetroot – 12
Beetroot carpaccio, whipped tofu, pistachio crumb, pomegranate, shiso Ve (581kcal)
Crayfish – 14
Crayfish cocktail, chicory, avocado, fennel (642kcal)
'Mushrooms on toast' – 13
Mushroom parfait, brioche, nasturtium leaves V (610kcal)

Sandwiches

All sandwiches are served with an assorted salad and stealth fries – available Monday-Saturday 12-2:30

- Fish Finger 'Butty' – 15**
Fish goujons, tartare sauce, gem lettuce, brioche bun (936kcal)
Pastrami – 17
Pastrami, emmental cheese slice, pickled vegetables, rye bread, Thousand Island dressing (723kcal)
Brie and Cranberry – 15.5
Brie and cranberry, toasted ciabatta V (610kcal)
Add bacon - 18

Platters & Salads

- Turkey Salad - 22**
Turkey breast salad, sage and onion stuffing, endive, parsnip crisp, cranberry jam (732kcal)
Fish Board - 22
Peppered mackerel, smoked salmon, prawns and avocado, fish goujon, assorted salads (791kcal)
Crayfish Salad - 22
Crayfish and avocado salad, lime, mango and cardamom, curried mayonnaise, potato salad (732kcal)

V- Vegetarian

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.



The Brasserie at The Devonshire Arms

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)

Ox Cheek – 28

Slow cooked ox cheek, potato puree, sticky piccolo parsnip, braised red cabbage, bacon crisp (923kcal)

Tagine– 20

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

Seafood Linguine– 24

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

‘Butter’ curry–19

Butter vegetable curry, jasmine rice, poppadom Ve (612kcal) **Add Chicken - 24**

Cod - 25

Miso cod, Enoki mushroom, sesame roasted tenderstem, white wine fish veloute, coriander oil (764kcal)

Devonshire Pie – 25

Steak, chorizo and mushroom pie, house cut chunky chips, garlic butter shredded cabbage (1303kcal)

Chalk Stream Trout – 28

Chalk stream trout, confit new potato, braised fennel, beurre blanc, pickled cucumber (803kcal)

Sunday Roasts

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

Yorkshire Beef Sirloin – 27 (836.9kcal)

Pork Belly – 27 (895.8kcal)

Chicken– 27 (821kcal)

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)

V- Vegetarian

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.