



The Brasserie at The Devonshire Arms

Easter Sunday 2025

Three Courses for £50

Starters

Soup

Soup of the day, focaccia, salted butter

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Chicken Liver

Chicken liver parfait, apple chutney, crusted sourdough

Smoked Salmon

Smoke salmon, shallots, capers, dill, homemade crumpet

Black Pudding

Black pudding, wild mushroom, dried duck egg on toast

Cod Cheeks

Cod cheek fritter, spiced chickpeas, coriander yoghurt

Beetroot

Pickled beetroot, boilie goat's cheese, candied walnuts

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Mains

Chicken

Corn-fed Chicken, creamed potato, savoy wrapped in streaky bacon, red wine jus

Duck Leg

Confit duck leg, smoked pancetta cassoulet, cavolo nero

Seabass

Seabass, jersey royals, samphire, salsa verde

Salmon

Salmon pappardelle, cherry tomato, garlic cream, parsley

Chicory

Chicory tarte tatin, burnt orange segments, endive

Sunday Roasts

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

Yorkshire Beef Sirloin

Porchetta

Lamb Leg

Stuffed Butternut

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 – £5 supplement

Selection of Courtyard Dairy cheeses, crackers, chutney

Coconut Mousse

Passionfruit and lime, roasted pineapple Ve

Rice Pudding

Rum spiced rice pudding, poached raisins

Ice Cream

Selection of sorbets and ice cream – Ve*

Sticky Toffee Pudding

Butterscotch sauce, clotted cream ice cream

Dark Chocolate Tart

Crème fraiche

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

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)

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