



## *The Brasserie at The Devonshire Arms*

### *Mothers Day 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

#### **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.



## *The Brasserie at The Devonshire Arms*

### 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 fine black

### 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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