



## *The Brasserie at The Devonshire Arms*

### *Desserts*

#### **Lemon Meringue – 10**

Lemon meringue tartlet, passionfruit brittle – (553kcal)

#### **Cheese Board – 14**

Selection of 3 courtyard dairy cheeses, crackers, homemade chutney – V  
(530kcal)

#### **White Chocolate Delice – 12**

Raspberry textures – (598kcal)

#### **Crumble – 11.5**

Yorkshire rhubarb crumble, oat and hazelnut crumb, crème anglaise –  
(520kcal)

#### **Ice Cream – 7.5**

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

#### **Banana and Date Pudding – 9**

Rum caramel sauce, Madagascan vanilla ice cream – (775kcal)

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.



## *The Brasserie at The Devonshire Arms*

### Coffee

**Espresso – 2.75/3.10 Ve** (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.

**Chatsworth Muscat of Alexandria – 12.50**

Made with muscat grapes grown in the greenhouse at Chatsworth, notes of honey and roast peach

**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**

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