



The Brasserie at The Devonshire Arms

While you decide

- Marinated olives – 4** (604kcal) Ve
Focaccia, balsamic and lemon rapeseed oil dip – 4.5 Ve* (460.4kcal)
Smokehouse nuts – 4 Ve (300kcal)
Beetroot hummus, bread crisps – 6 Ve (362kcal)
Mini fishcake, tartare sauce 6.5 – (421kcal)
Pork scratchings, homemade apple sauce 6 – (521kcal)

Starters

- Soup – 9.5**
Soup of the day with herb focaccia and salted butter Ve* (397kcal)
Chicken Liver – 12
Whipped chicken liver parfait, apple cider chutney, toasted brioche (582kcal)
Squid – 12
Crispy squid, chilli jam, samphire, basil pesto (625kcal)
Fennel – 11
Candied fennel, blood orange, whipped tofu, walnuts Ve* (512kcal)
Trout – 13
Torched trout, kohlrabi and apple slaw, trout roe (675kcal)
Leeds Blue Mousse – 11.5
Leeds blue cheese mousse, balsamic cherry vine, crispy croutes (612kcal)
'Surf and Turf' – 15
Char Sui pork belly bite, king scallop, watercress (681kcal)

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)
Club Sandwich– 17
Smoked chicken, streaky bacon, tomato, lemon mayonnaise (723kcal)
Goats Cheese Sandwich – 14
Grilled goats cheese, chilli jam, red shard V (610kcal)

Platters & Salads

- Fish Board - 22**
Peppered mackerel, smoked salmon, crayfish, fish goujon, assorted salads (791kcal)
Crayfish Salad - 22
Crayfish and avocado salad, lime, mango and cardamom, saffron mayonnaise, potato salad (732kcal)
Beef Salad - 20
Beef fillet strips, peppered rocket, Roquefort cheese, sweet red peppers (812kcal)

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.



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Mains

Pappardelle – 20

Pappardelle, red chilli and fennel ragu, Yellisons goats cheese Ve* (512kcal)

Fish of the Day – 25

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

Fish and chips– 22

Battered haddock, hand cut triple cooked chips, mushy peas, tartare sauce (1283kcal)

Sirloin – 39.5

Chargrilled salt aged 8oz sirloin, Portobello mushroom, triple cooked chips, vine tomatoes, peppercorn sauce (1216kcal)

Devonshire Burger – 22

Beef burger, Monterey jack cheese, streaky bacon, tomato chutney, skinny fries, pickled onion rings (1423kcal)

Cote De Boeuf to Share – 80

Rib of beef, triple cooked chips, glazed roots, red wine jus and peppercorn sauce (1625kcal)

(Please allow for cooking time, dependant on requested temperature)

Lamb Shoulder- 24

Slow braised lamb shoulder, pesto cream potato, scented roots, sweet red cabbage, braising juices (1025kcal)

Chicken– 22

Corn-fed chicken breast, Anna potato pressing, Parma ham, sage crisp, red wine jus (812kcal)

'Butter' curry–19

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

Cod - 26

Crusted cod, herby potato puree, wilted greens, North sea shrimp, garlic cream (764kcal)

Devonshire Pie – 25

Chicken, leek and mushroom pot pie, vichy carrots, thyme sauce (1103kcal)

Haddock – 25

Smoked haddock, cheese veloute, roasted cauliflower, chestnut and cavolo nero (803kcal)

Pork – 35

Pork tomahawk, crushed carrot and swede, wholegrain mustard gravy (1035kcal)

Sides

Chicory, Leeds Blue, candied walnut – 7 (311kcal)

Aspen fries – 7.5 (412kcal)

Triple cooked chips – 6.5 (319kcal)

Rosemary roasted root vegetables – 7.5 (398kcal)

Buttered seasonal greens – 7 (302kcal)

Carrot and swede – 7 (341kcal)

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