



THE BRASSERIE

AT THE DEVONSHIRE ARMS

HOT DRINKS

CAPPUCINO - £3.65

SMALL ESPRESSO - £2.75

LARGE ESPRESSO - £3.10

AMERICANO - £3.10

CAFETIERE PER PERSON - £3.00

LATTE - £3.65

FLAT WHITE - £3.35

MOCHA - £3.65

HOT CHOCOLATE - £3.65

YORKSHIRE TEA - £2.95

SPECIALITY TEAS - £2.95

LIQUEUR COFFEE - £5.50

DESSERT WINE

SAUTERNES, CHATEAU BRIATTE, FRANCE - £7.15 (per 100ml)

(Notes of Raisin, Coffee, Caramel and Chocolate)

PORT / SHERRY

Grahams LBV Port (50ml) - £6.70

Croft Original (50ml) - £3.10

Grahams Tawny Port (50ml) - £5.60

Harvey's Bristol Cream (50ml) - £3.10

Tio Pepe (50ml) - £3.10

If you have any questions about our dishes, or have any other dietary requirements, please ask a Manager or Supervisor who will be happy to help. Some menu items may contain nuts and other allergens. As a result, traces of these could be found in other products served here. Hotel residents on a dinner inclusive package are allocated £35pp towards food. A discretionary service charge of 5% is applied to your bill which is 100% distributed to all staff.

Brasserie Manager Tom Stockdale | Head Chef Sean Pleasants.



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DESSERTS

BLACKBERRY CHEESECAKE - £ 6.50

Apple Sorbet

CHOCOLATE BROWNIE (GF) - £6.50

Vanilla Ice Cream

APPLE CRUMBLE - £6.50

Crème Anglaise

STICKY TOFFEE PUDDING (GF) - £6.50

Vanilla Ice Cream

WAFFLES - £6.50

Pecan & Caramel Ice Cream

SELECTION OF ICE CREAMS

(Choose 3 Scoops for £6.00)

CHOCOLATE

VANILLA

STRAWBERRY

PECAN & CARMEL

BLACKBERRY SORBET

APPLE SORBET

MANGO SORBET

SELECTION OF YORKSHIRE CHEESES

(Choose 4 for £9 or 6 for £12)

HARROGATE BLUE

A soft, creamy, blue veined cheese, delivering a mellow blue flavour with a hint of pepper to finish.

WENSLEYDALE

An historic fresh, mild cheese. It boasts a creamy buttery texture.

YORKSHIRE BRIE

A Cow's Milk British Brie, smooth texture with a rich golden centre and unique flavour.

SMOKED APPLEWOOD

Smoky Cheese, flavoured with a dust of paprika for a golden-amber appearance.

FOUNTAINS GOLD

Rich, mellow and buttery in flavour, with a golden appearance and a smooth, creamy texture.

BLUEMIN WHITE

100% Yorkshire cow's milk, showcases a rich, nutty flavour and amazing melt-in-the-mouth texture.

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