



THE BRASSERIE
AT THE DEVONSHIRE ARMS

JOIN US AT THE DEV

BRUNCH IN THE BRASSERIE

10am-11:30am

EVERY SATURDAY & SUNDAY

Please ask a member of staff for more details.

BAR SNACKS

THOMAS THE BAKER'S BREAD WITH
LONGLY FARM BUTTER - £2.50

MARINATED OLIVES - £3

**AFTERNOON NIBBLES
SERVED 14:30PM-17:00PM**

Please ask a member of staff for more details.

SMALL PLATES

Why Not Try 3 Small Plates for £22

CAJUN KING PRAWNS - £8

Red Pepper Relish & Paprika Mayonnaise

GARDEN PEA & MINT RISOTTO - £7

Goat's Cheese & Pea Shoots (V/Vg*)

GRILLED MACKEREL - £7.50

Garden Beetroot & Lemon Oil

YORKSHIRE HAM CROQUETTE - £7

Parma Ham, Pea Purée & Broad Beans

HERITAGE TOMATOES - £6.50

Goat's Cheese, Basil & Spring Onion (V/Vg*)

SALMON FISHCAKE - £7.50

Samphire, Mussels & Tartare Butter Sauce

SOUP OF THE DAY - £5

Artisan Bread & Longley Farm Butter (V)

TRIO OF PIG - £9.50

Glazed Pork Belly, Black Pudding Sausage Roll,
Scotch Egg, Apple Purée & Piccalilli

SALADS

CHICKEN CAESAR SALAD - £14

Anchovies, Parmesan, Bacon Lardons & Caesar Dressing

POACHED PEAR & BLUE CHEESE SALAD - £14

Harrogate Blue, Pickled Fennel & Candied Walnuts (V/Vg*)

BIG PLATES

**BATTERED HADDOCK &
TRIPLE COOKED CHIPS - £14**

Mushy Peas & Tartare Sauce

CHARGRILLED CAULIFLOWER - £14

Potato Gnocchi, Cauliflower Purée & Harrogate Blue (V)

DEV BURGER - £14.50

Brioche Bun, Streaky Bacon, Cheese, Triple Cooked Chips,
Burger Relish & Onion Rings

FILLET OF HALIBUT - £24

Fondant Potato, Peas, Broad Beans & Champagne Sauce

GARDEN PEA & MINT RISOTTO - £14

Goat's Cheese & Pea Shoots (V/Vg*)

NIDDERDALE LAMB RUMP - £22

Rosemary Potatoes, Herb Crust, Chickpea & Tomato Salsa

ROAST CHICKEN BREAST - £15

Brown Butter Mash, Wild Mushrooms, Leeks & Chicken Jus

SEA BASS - £17.50

Cauliflower, Sea Vegetables & Curried Mussel Sauce

SWEET POTATO CURRY - £14

Chickpea, Spinach, Basmati Rice & Mint Raita (V/Vg*)

TO SHARE (FOR 2)

SEAFOOD PLATTER - £32

Sliced Smoked Salmon, Smoked Mackerel Paté,
Cajun King Prawns, Salmon Fishcake,
Haddock Goujons & Paprika Mayonnaise

TASTE OF THE DALES - £28

Lishman's Pork Pie, Chicken Liver Parfait, York Ham,
Black Pudding Sausage Roll, Yorkshire Cheeses,
Scotch Egg, Rhubarb Chutney & Piccalilli

(Sharing Boards Accompanied with Bread)

FROM THE GRILL

8oz FLAT IRON - £18.50

A very flavoursome cut taken from the shoulder, often
referred to as the Butlers' Cut

10oz RIBEYE - £27

Known for being flavoursome & tender, the marbling
will melt in the mouth once cooked.

8oz FILLET - £33

From the Tenderloin, the Fillet is renowned for being
lean & tender.

10oz BARNESLEY CHOP - £22

Cut from the Lamb Saddle, the Barnesley Chop contains
the loin and fillet.

TO SHARE

CHATEAUBRIAND - £70

Taken from the thick end of the fillet. Melt in the
mouth texture, with very minimal marbling of fat
running through the cut.

All the above grill dishes are served with Tomato,
Mushroom, Onion Rings and Triple Cooked Chips.

ADD A SAUCE

£2.00 Each

Béarnaise

Garlic Butter

Mushroom & Madeira

Peppercorn

SIDE ORDERS

£3.50 EACH

Broccoli with Toasted Almonds

Creamed Mash

Onion Rings

Ratte Potatoes with Chives

Rocket, Pine Nut & Pesto Salad

Skinny Fries

Triple Cooked Chips

Truffled Mac & Cheese

**Please see our Daily Selection of
Sandwiches Available**

Monday - Saturday

12:00pm - 17:00pm

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.

V – Vegetarian | Vg – Vegan | Vg* – Can be made Vegan

Brasserie Manager Evan Williams-Box | Head Chef Sean Pleasants



THE BRASSERIE

AT THE DEVONSHIRE ARMS

DESSERTS

DESSERT WINE

Monbazillac, Chateau Septy, Bordeaux

£5.50 per 75ml

A blend similar to that of Sauternes. Rich with exotic fruit flavours and a subtle honeyed and zesty finish. Fantastic introduction to dessert wine.

Muscat des Rivesaltes Domaine Cazes

£7.50 per 75ml

Pale gold in colour with aromas of lime, grapefruit, tropical fruit and fennel. The taste is rounded, rich and sweet without being cloying as the honey and apricot fruit is balanced with a limey acidity that keeps it fresh through to the soft finish.

PORT

Grahams LBV Port, Douro, Portugal

£6.00 per 75ml

Very rich and full-bodied on the palate, packed with layers of red fruit flavours balanced by peppery tannins

Grahams Tawny Port, Douro, Portugal

£6.00 per 75ml

Complex nutty aromas, combined with hints of honey and figs. Rich, mature fruit flavours; with a luscious, long finish.

LEMON PARFAIT £6.50

Strawberry Compote & Yogurt Meringue

PASSION FRUIT PANNACOTTA £7.00

Mango Sorbet & White Chocolate Crumb

PEACHES & CREAM £6.50

Poached Peaches, Clotted Cream Ice Cream & Granola (V/Vg*)

STICKY TOFFEE PUDDING £6.50

(Gluten-Free Available)

Toffee Sauce & Vanilla Ice Cream (V)

TIRAMISU £7.50

Coffee, Chocolate & Mascarpone (V)

SELECTION OF ARTISAN CHEESES

Choose 4 for £9 or 6 for £12

HARROGATE BLUE

Shepherds Purse

Soft, creamy, blue-veined cheese, delivering a mellow blue flavour with a hint of pepper to finish. (V)

FOUNTAINS GOLD

Wensleydale Creamery

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

YORKSHIRE BRIE

Wensleydale Creamery

Hand-crafted from Yorkshire cow's milk, the brie is luxurious with a silky texture, and a savoury finish. (V)

SMOKED APPLEWOOD

Ilchester Cheese Company, Somerset

Smoked cheese, flavoured with a dust of paprika for a golden-amber appearance. (V)

WENSLEYDALE

Wensleydale Creamery

Creamy, crumbly and full of flavour. Hand-crafted by the master cheese makers at the famous Yorkshire creamery.

BLUEMIN WHITE

Shepherds Purse

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

SHERRY

All prices are for a 50ml Measure

Croft Original - £3.10

Harvey's Bristol Cream - £3.10

Lustau Pedro Ximinez - £7.15

Tio Pepe - £3.10

SELECTION OF ICE CREAMS

Choose 3 Scoops for £6.00

Served with Lemon Shortbread (GF Available)

CHOCOLATE (Vg) VANILLA STRAWBERRY (Vg) SALTED CARAMEL

BLACKBERRY SORBET (Vg) APPLE SORBET (Vg) MANGO SORBET (Vg)

SELECTION OF TEAS

BLACKBERRY & RASPBERRY - £2.95

CAMOMILE TEA - £2.95

DECAFFEINATED BREAKFAST TEA - £2.95

EARL GREY - £2.95

JASMINE GREEN TEA - £2.95

PEPPERMINT - £2.95

LEMON & ORANGE - £2.95

YORKSHIRE TEA - £2.95

SELECTION OF COFFEE

Soya & Almond Milk Available

AMERICANO - £3.10

CAPPUCCINO, FLAT WHITE, LATTE, MOCHA - £3.65

CAFETIERE PER PERSON - £3.00

SMALL ESPRESSO - £2.75

LARGE ESPRESSO - £3.10

HOT CHOCOLATE - £3.65

LIQUEUR COFFEE - £5.50

Baileys, Cognac, Rum, Whisky or Whiskey