



THE BRASSERIE  
AT THE DEVONSHIRE ARMS

## Small Plates

Try on their own, or 3 plates for £22

Cajun King Prawns, Red Pepper Relish & Paprika Mayonnaise £8

Chicken Liver Parfait, Yorkshire Rhubarb Chutney & Toasted Brioche £6.50

Crab Arancini, Tomato, Rocket & Pesto £7.50

Garden Pea & Mint Risotto, Goats Cheese & Pea Shoots (V) £7

Smoked Salmon, Charred Cucumber & Dill Mayonnaise £9

Soup of the Day, Artisan Bread £4

Soy Glazed Mackerel, Fennel & Beetroot £7.50

Trio of Pig, Scotch Egg, Glazed Pork Belly, Black Pudding Sausage Roll, Apple Purée & Piccalilli £9.50

Yorkshire Asparagus, Truffled Hollandaise & Poached Egg (V) £8.50

## Sharing Plates

**Seafood Platter** - £32

Cajun King Prawns, Smoked Mackerel Pate, Haddock Goujons, Sliced Smoked Salmon, Crab Arancini & Paprika Myonnaise

**Taste Of The Dales** - £28

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

## Sandwiches

All served with Triple Cooked Chips & Mixed Leaf Salad

Devonshire Club Sandwich £12

Haddock Goujons with Tartare Sauce £11

Flat Iron Steak, Caramelised Onion & Mature Cheddar £11

Roasted Red Pepper, Olive & Feta £9

## Sides - £3.50 each

Jersey Royals with Wild Garlic

Mashed Potato

Onion Rings

Rocket, Pinenut & Pesto Salad

Skinny Fries

Garden Greens

Tomato & Mozzarella Salad

Triple Cooked Chips

Truffled Mac & Cheese

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

Brasserie Manager Evan Williams-Box-- Head Chef Sean Pleasants