



THE BRASSERIE  
AT THE DEVONSHIRE ARMS

**DINNER MENU**

**TIDBITS**

Chilli & Basil Olives - £3.50  
Mushroom & Yorkshire Blue Arancini - £2 each  
Vegetable Fritters & Hummus - £4

Porcus Black Pudding Sausage Roll - £3.50 each  
Artisan Bread & Whipped Butter - £2.50  
Honey Roast Sausages - £3.50

Smoked Mackerel Paté on Toast - £5  
Spiced Fried Chicken Livers - £4.50  
Yorkshire Pudding & Onion Gravy - £3.50

**SMALL PLATES**

Try 3 Small Plates for £22

**CONFIT DUCK TERRINE - £8**  
Yorkshire Rhubarb Chutney & Toasted Sourdough

**SMOKED HADDOCK FISHCAKE - £9**  
Celeriac, Wholegrain Mustard & Dill Crème Fraiche

**SOUP OF THE DAY - £5**  
Artisan Bread & Longley Farm Butter (V)

**TREACLE CURED SALMON - £9**  
Shaved Fennel, Radish, Buttermilk & Ginger Dressing

**TORCHED BEETROOT - £7.50**  
Whipped Almond, Burnt Orange, Corn & Cocoa Nib Crumb (Vg)

**TRIO OF PIG - £9.50**  
Glazed Pork Belly, Black Pudding Sausage Roll, Scotch Egg, Apple Purée & Piccalilli

**WARM KING PRAWN SALAD - £8**  
Baby Gem, Marie Rose Sauce, Dark Rye & Butter

**WILD MUSHROOMS ON TOAST - £7.50**  
Creamed Wild Mushrooms, Parsley & Brioche (V)

**SALADS**

**CAESAR SALAD - £9**  
Anchovies, Dale End, Bacon & Caesar Dressing

Add Chicken for £6  
Add the Market Fish of the Day for £6

**BUCKWHEAT SALAD - £9**  
Buckwheat, Pomegranate, Pumpkin Seeds, Grilled Artichoke, Orange Syrup, Baby Gem Lettuce & Beetroot (Vg)

Add Crispy Lamb Shoulder - £7

**PEAR, BACON & BLUE CHEESE SALAD - £15**  
Crisp Leaves, Poached Pear, Bacon, Candied Walnuts & Yorkshire Blue (V\*)

**DRAKE & MACEFIELD PORK PIE - £5**  
Rhubarb Chutney, Pickled Onion & Gherkin

**COLD CUTS & PICKLES - £6**  
All Served With Pickled Onion & Gherkin

**BIG PLATES**

**BATTERED HADDOCK & TRIPLE COOKED CHIPS - £14.50**  
Mushy Peas & Tartare Sauce

**BEEF CHEEK - £16**  
Horseradish Mash, Spinach & Parsnip Crisps

**NIDDERDALE LAMB - £18**  
Confit Lamb Shoulder, Black Olive & Sun Dried Tomato Potatoes, Kale & Red Wine Jus

**SCARBOROUGH FAIR SAUSAGE 'N' MASH - £15**  
Creamed Mash, Caramelised Onions & Cumberland Sauce

**POT OF MUSSELS - £8/£16**  
Mussels, Stewed Tomato Sauce & Ciabatta

**SWEET POTATO CURRY - £14**  
Chickpea, Spinach, Basmati Rice & Mint Raita (V/Vg\*)

**WHITBY FISH PIE - £16**  
Market Fish, Prawns, Wensleydale Crumb, Mussels & Samphire

**WILD GARLIC RISOTTO - £7/£14**  
Yellison's Goat's Curd & Wild Garlic (V/Vg\*)

**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.

The above grill dishes are served with Roasted Tomato, Mushroom and Triple Cooked Chips.

**CHARGRILLED CAULIFLOWER - £13**  
Almond Purée, Capers & Chive (V)

**ADD A SAUCE**  
£2.00 Each  
Blue Cheese  
Garlic Butter  
Mushroom & Madeira  
Peppercorn

**DEV BURGER - £18**  
8oz Lishman's Beef Burger, Bacon Steak, Dales End Cheddar, Sourdough Bun & Triple Cooked Chips

**BUTCHER'S CUT**

We carefully select one cut of meat per day which is big enough to be shared or fought over. Served with Roasted Tomato, Mushroom and Triple Cooked Chips.

Please ask a member of staff about today's **Butcher's Cut**

**SIDE ORDERS**

£3.50 Each

Creamed Mash

Onion Rings

Crisp Mixed Leaves & Lemon Oil

Skinny Fries

Triple Cooked Chips

Cauliflower Cheese

Braised Red Cabbage

Seasonal Greens

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. Some dishes can be adapted to be Gluten or Dairy Free.

Hotel residents on a dinner inclusive package are allocated £35pp towards food. A discretionary service charge of 5% is applied to your bill, of which 100% is distributed to all staff.

V – Vegetarian | Vg – Vegan | V\*/Vg\* – Can be made Vegetarian/Vegan  
Brasserie Manager Evan Williams-Box | Head Chef Ross Forder



## THE BRASSERIE

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### 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.

##### Black Muscat, Elysium, California

£8.50 per 75ml

Translates as Heaven in Greek, and that describes the wine perfectly. Rose like aroma, rich and velvet like fruit driven flavours. Goes perfectly with the richer desserts!

#### AFFOGATO - £7

Vanilla Ice Cream, Fresh Espresso & Shortbread

Add a tippie:

Pedro Ximinez £7.15 - Martell Cognac £3.45 - Mozart Chocolate Liqueur £5

#### APPLE & RHUBARB CRUMBLE - £7

Roasted White Chocolate & Vanilla Custard (V)

#### CHOCOLATE - £7.50

Warm Chocolate Brownie, Chocolate Mousse, Hazelnuts & Salted Caramel (V) (GF)

#### LIMONCELLO SPONGE - £7.50

Verbena Jelly, Lemon Oil & Chantilly Cream

#### STICKY TOFFEE PUDDING - £6.50

Toffee Sauce & Vanilla Ice Cream (V) (GF)

#### 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.

#### SWEET TREATS - £8

Please Ask For Today's Selection

#### SELECTION OF ARTISAN CHEESES – Fruit Crisp Toasts & Soaked Fruit

Choose 3 for £9 or 5 for £12

##### YORKSHIRE BLUE

*Shepherds Purse, Yorkshire*

The first blue cheese to be made in Yorkshire for 30 years. Soft, Buttery, Sweet & Mild.

##### SOMMERFIELD

*Botton Creamery, Yorkshire*

Made to a Gruyere recipe using Yorkshire Milk, it has a supple and nutty flavour. (V)

##### PECORINO

*Mario Olinas, Leeds, Yorkshire*

An Italian who saw an opportunity to make Pecorino in Yorkshire. Smooth, Sweet & Yogurty.

##### GOAT'S CURD

*Yellison's Creamery, Skipton, Yorkshire*

Taken when the Curds & Whey are split, soft, creamy and served with a spoon! (V)

##### WENSLEYDALE

*Andy Ridley, Wharfedale, Yorkshire*

Made to a 17<sup>th</sup> Century recipe. Clean & gently flavoured, lemony and milky. (V)

##### TUNWORTH

*Hampshire Cheese Company*

An English Camembert good enough to make a Frenchman weep: Vegetal, Porcini-Flavoured and Intense.

#### 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

CHOCOLATE (Vg) VANILLA (Vg) SALTED CARAMEL (Vg)

BLACKBERRY SORBET (Vg) APPLE SORBET (Vg)

COCONUT 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, Martell Cognac, Cointreau, Jameson's or Famous Grouse