



THE BRASSERIE  
AT THE DEVONSHIRE ARMS

**LUNCH MENU**

**TIDBITS**

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

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

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

**SET LUNCH**

2 Courses £19 - 3 Courses £22

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

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

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

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

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

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

**MARKET FISH OF THE DAY**  
Please Ask Your Server for Today's Catch & Price

**CHICKEN & MUSHROOM PIE** - £16  
Crisp Leaf Salad & Mustard Dressing

**STICKY TOFFEE PUDDING** - £6.50  
Toffee Sauce & Vanilla Ice Cream (V) (GF)

**APPLE & RHUBARB CRUMBLE** - £7  
Roasted White Chocolate & Vanilla Custard

**CHOCOLATE** - £7.50  
Warm Chocolate Brownie, Chocolate Mousse, Hazelnuts & Salted Caramel (V) (GF)

**DESSERT OF THE DAY** - £7.50  
Please Ask Your Server for Today's Dessert

**LUNCH BITES**

**DEVONSHIRE CLUB** - £15  
Chicken Breast, Cured Bacon & Gem Lettuce

**ROAST BEEF** - £14  
Pink Beef, Caramelised Onion & Mature Cheddar

**ROASTED RED PEPPER & OLIVE** - £11  
Roasted Red Pepper, Olive & Wensleydale

The above dishes are served on Ciabatta with Skinny Fries

**OPEN SMOKED SALMON** - £9  
Smoked Salmon, Dark Rye, Yellison's Goat's Curd & Cucumber

**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

**WARM KING PRAWN SALAD** - £8/£15  
Baby Gem, Marie Rose Sauce, Dark Rye & Butter

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

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

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

**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

**OUR FAVOURITE'S**

**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.

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

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

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

**SCARBOROUGH FAIR SAUSAGE 'N' MASH** - £14  
Creamed Mash, Caramelised Onions & Cumberland Sauce

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

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

**CURED, PICKLED & PRESERVED**

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

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

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

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, 100% of which is distributed to all staff.

V - Vegetarian | Vg - Vegan | Vg\* - Can be made Vegan

Brasserie Manager Evan Williams-Box | Head Chef Ross Forder



## THE BRASSERIE

AT THE DEVONSHIRE ARMS

### 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!

## 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)

### SWEET TREATS - £8

Please Ask For Today's Selection

### 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.

### SELECTION OF ARTISAN CHEESES

Served with Fruit Crisp Toasts & Soaked Fruits

Choose 3 for £9 or 5 for £12

#### SOMMERFIELD

Botton Creamery, Yorkshire

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

#### PECORINO

Mario Olinas, Leeds, Yorkshire

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

#### YORKSHIRE BLUE

Shepherds Purse, Yorkshire

The first blue cheese to be made in Yorkshire for 30 years; soft, buttery, sweet & mild.

#### 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