



THE BRASSERIE

AT THE DEVONSHIRE ARMS

Lunch & Early Bird Menu

12pm-2:30pm Monday - Saturday

6pm-7pm Monday – Sunday

Starters

Soup of the Day, Artisan Bread & Yorkshire Butter

Chicken Liver Parfait, Toasted Brioche & Red Onion Marmalade

Smoked Salmon Mousse, Pickled Fennel, Lemon Reduction & Cucumber

Deep Fried Brie, Chilli Jam & Rocket Salad

Mains

Market Fish of the Day, New Potatoes, Crushed Peas, Broad Beans & Caper Butter

Yorkshire Sausage, Creamed Mash & Red Onion Gravy

Wild Mushroom Risotto, Parmesan Crisp & Truffle Oil

Chicken Breast, Sauté Kale, Pancetta, Confit Garlic with Truffle & Almond Pesto

Sides - £3.50 each

Mashed Potato

Broccoli with Almonds

Onion Rings

Ratte Potatoes with Chives

Rocket, Pinenut & Pesto Salad

Triple Cooked Chips

Skinny Fries

Braised Red Cabbage

Desserts

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream

3 Artisan Cheeses, Crackers, Grapes & Chutney

Dark Chocolate Mousse, Orange Purée, Orange Segments & Coconut Sorbet

Lemon Cake, Verbena Jelly & Sorbet

2 Courses £19 – 3 Courses £22

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 Ross Forder