



THE BRASSERIE

AT THE DEVONSHIRE ARMS

## Sunday Lunch Menu

### Nibbles

*Yorkshire Pudding & Onion Gravy £3.50*

*Honey Roast Pigs in Blankets £5*

*Tempura Vegetables & Hummus £4.50*

### Starters

*Butternut Squash Soup & Crispy Sage, Artisan Bread & Yorkshire Butter*

*Deep Fried Brie, Rocket Salad & Cranberry Sauce*

*Chicken Liver Parfait, Onion Marmalade & Toasted Brioche*

*Smoked Salmon Mousse, Pickled Fennel, Lemon Reduction & Cucumber*

### Mains

*Roast Sirloin of Beef, Yorkshire Pudding, Traditional Trimmings & Red Wine Jus*

*Roasted Pork Loin, Yorkshire Pudding, Traditional Trimmings, Apple Sauce & Red Wine Jus*

*Pan Fried Seabream, Creamed Mash, Kale, Truffle & Almond Pesto*

*Sweet Potato Curry, Basmati Rice & Mint Raita*

### Sides

*Braised Red Cabbage £3.50*

*Ratte Potatoes & Chives £3.50*

*Seasonal Greens & Toasted Almonds £3.50*

### Desserts

*Sticky Toffee Pudding, Vanilla Ice Cream & Toffee Sauce*

*Selection of 3 Artisan Cheeses, Crackers, Grapes & Chutney*

*Rhubarb & Apple Crumble, Roasted White Chocolate & Vanilla Custard*

*Chocolate Mousse, Forrest Fruit Gel, Chocolate Crumb & Blackberry Sorbet*

### Coffee & Teas

*Americano - £3.10*

*Breakfast Tea - £2.95*

*Cappuccino - Hot Chocolate - Latte - £3.65*

*Espresso - £2.75/£3.10*

*Flat White - £3.35*

*Liqueur Coffee - £5.50*

**Two Course £26.00 Three Course £30.00**

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