



THE BRASSERIE  
AT THE DEVONSHIRE ARMS

## *Sunday Lunch*

### *Starters*

Tomato & Basil Soup, Sourdough Croutons  
Smoked Mackerel Pate, Toasted Brioche & Pickled Cucumbers  
'A Taste of the Dales' - Chicken Liver Parfait, York Ham & Lishman's Pork Pie  
Goats Cheese Tart, Red Onion Marmalade

### *Mains*

Roast Rump of Beef, Yorkshire Pudding, Traditional Trimmings & Red Wine Jus  
Salt Aged Yorkshire Pork, Traditional Trimmings & Red Wine Jus  
Pan Fried Sea Bream, Spring Greens, Creamed Mash & Lemon Butter  
Mushroom Risotto, Mushroom Crisps & Parmesan

### *Desserts*

Treacle Sponge, Crème Anglaise  
Rhubarb Cheesecake, Rhubarb Purée & Rhubarb Sorbet  
Duo of Desserts – Sicilian Lemon Tart, Caramelia Tart, Raspberry Puree & Raspberry Sorbet  
Selection of 3 Yorkshire Cheeses, Crackers, Grapes & Chutney

### *Coffee & Teas*

Americano - £3.10  
Breakfast Tea - £2.95  
Cappuccino - Hot Chocolate - Latte - £3.65  
Cafetiere Per Person - £3.00  
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 Sean Pleasants