



THE BRASSERIE
AT THE DEVONSHIRE ARMS

Nibbles

Yorkshire Crisps £1.00

Mixed Nuts £1.00

Marinated Olives £3.95

Bread Board with Butter £2.00 pp

Small Plates

Soup of the Day £5.50

Freshly Baked Bread

Chicken Liver Parfait £6.00

Red Onion Marmalade and Toasted Brioche

Chicken Terrine £6.00

Pear Puree, Paris Brown Mushrooms and Melba Toast

Caramelised Fig and Walnut Salad £7.00 (V)(GF)

Fig, Walnut and Yorkshire Blue

Poached Salmon £7.00 (GF)

Horseradish Potato Salad and Pickled Cucumber

Heritage Tomato £6.00 (V)

Baby Mozzarella and Basil

Trio of Wharfedale Pig £9.50/£16.50

Glazed Belly Pork, Black Pudding Sausage Roll & Homemade Scotch Egg

Sharing Plates

A Taste of the Dales £11.95/£23.95

Lishman's Charcuterie, Homemade Chicken Terrine, Chicken Liver Parfait, Black Pudding Sausage Roll, Harrogate Blue, Wensleydale and Pickles

A Taste of the East and West Coast £16.00/£28.00

Tempura King Prawns, Homemade Smoked Mackerel Pate, Freshly Battered Haddock Goujon, Smoked Trout and Beetroot Cured Salmon

A Taste of the Med £11.50/£22.95 (V)

Hummus, Falafel, Tapenade, Parmesan Straws, Tempura Baby Vegetables, Olives, Sun blushed Tomatoes and Mixed Leaf

Food Service Times

Monday-Saturday 12-2.30pm/ 6-9.30pm

Sunday 12-4pm/ 6-9pm

Main Course

Pan Roasted Chicken Breast £16.95

Pomme Puree, Kale, Mushrooms, Madeira Sauce and Pancetta Crisp

Bolton Abbey Farmed Pork Belly £16.95

Chorizo Croquette, Savoy Cabbage

Rump of Nidderdale Lamb £24.00

Dijon Mustard, Herbs, Aubergine Puree, Chickpea & Tomato Salsa

Freshly Battered East Coast Haddock £14.95

Chunky Chips, Mushy Peas, Lemon

Garden Pea & Mint Risotto £13.95 (V)

Feta and Rocket

Classic Caesar Salad (£12.00/ £16.95 (Add Chicken Breast)

Poached Egg, Parmesan, anchovies & Caesar Dressing

Bolton Abbey Farmed Bacon Chop £15.95

Fried Free Range Duck Egg, Spiced Pineapple Chutney, Skinny Fries

Cajun Chicken & King Prawn Skewer £10.00/£19.50

Cous Cous, Mixed Leaf and Riata

Dev Burger £14.95

Brioche Bun, Pancetta, Cheddar Cheese, Triple Cooked Chips, Onion Rings & Burlington Relish

Bolton Abbey Farmed Aged Steaks

Roasted Tomato, Onion Rings, Field Mushroom, Triple Cooked Chips with your choice of sauce

Mushroom – Red Wine Jus – Peppercorn – Garlic Butter

10oz Rump Steak £20.00

10oz Sirloin Steak £27.00

Sides £3.95 Each

Rocket, Parmesan & Basil Pesto

Triple Cooked Chips

Skinny Fries

Onion Rings

Minted Ratte Potatoes

Spring Greens

Sun Blushed Tomato & Olive Salad

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. Hotel Residents on a dinner inclusive package are allocated £35.00 per person towards food, beverages are not included within this allowance

A 5% Service Charge is added to all bills and 100% distributed directly to all our staff

Brasserie Manager Tom Stockdale | Head Chef Sean Pleasants

Desserts

Sticky Toffee Pudding £6.50

Toffee Sauce, Vanilla Ice Cream

Poached Apples £7.00 (GF)

Textures of Blackberry and White Chocolate Crumb

Custard Tart £8.50

Poached Rhubarb and Sorbet

Passionfruit Cheesecake £7.50

Mango Sorbet

Selection of Ice Creams £6.00

Homemade Cookie

Selection of Yorkshire Cheeses

4 Cheese £9.00 6 Cheese £12.00

Port by the Glass

Grahams Late Bottled Vintage

£6.50 per 50ml

Very rich and full-bodied on the palate, packed with layers of red fruit flavours balanced by peppery tannins.

Dessert Wine by the Glass

Sauternes, Château Briatte, France

£7.15 per 100ml

Notes of raisin, coffee, caramel & chocolate.

Harrogate Blue

A soft, creamy, blue veined cheese, delivering a mellow blue flavour with a hint of pepper to finish.

Yorkshire Brie

A Cow's Milk British Brie, smooth texture with a rich golden centre and unique flavour.

Wensleydale

Wensleydale is an historic fresh, mild cheese made in Wensleydale, North Yorkshire.

It boasts a creamy buttery texture.

Fountains Gold

Rich, mellow and buttery in flavour, with a golden appearance and a smooth, creamy texture. Handcrafted in the heart of the Yorkshire Dales.

Smoked Applewood

English smoky Cheese, flavoured with a dust of paprika for a golden-amber appearance.

Bluemin White

Made from 100% Yorkshire cow's milk, showcases a rich, nutty flavour and amazing melt-in-the-mouth texture

Whites by the glass

	125ml	175ml	250ml	Bottle
1. Il Barroccio IGT Bianco Veneto, Italy	£3.95	£5.50	£7.40	£22.00
2. Marques de la Musa Chardonnay Bodegas San Valero, Spain	£4.00	£6.00	£8.00	£24.00
3. Sanziana Pinot Grigio Recas Cramele, Romania	£4.50	£6.50	£8.75	£26.00
4. The Southerly Chardonnay, Australia	£5.50	£8.00	£11.00	£32.00
5. "Ana" Sauvignon Blanc, New Zealand	£6.50	£9.50	£12.75	£38.00

Reds by the glass

	125ml	175ml	250ml	Bottle
50. Il Barroccio IGT Rosso Terre Siciliane, Italy	£3.95	£5.50	£7.40	£22.00
51. Marques de la Musa, Carinena Bodegas San Valero, Spain	£4.00	£6.00	£8.00	£24.00
52. Sanziana Pinot Noir Recas Cramele, Romania	£4.50	£6.50	£8.00	£26.00
53. Rosario Cabernet Sauvignon San Pedro, Chile	£4.75	£7.00	£9.50	£28.00
54. The Southerly Shiraz, Australia	£5.50	£8.00	£11.00	£32.00

Rosé by the glass

	125ml	175ml	250ml	Bottle
40. Mas Oliveras Rosado Bodegas Roqueta, Spain	£3.95	£5.50	£7.40	£22.00
41. Rose Nelson Estate, South Africa	£5.00	£7.50	£10.00	£30.00
42. Source Gabriel, Provence Rose, France	£8.50	£10.50	£14.00	£32.00

Sparkling & Champagne

	125ml	Bottle
103. Le Colture Prosecco, Pianer, Valdobbiadene DOCG	£9.50	£57.00
105. Borgo Molin Prosecco Superiore, Valdobbiadene, Italy	-	£42.00
104. Gusbourne Brut, Sussex, England		£65.00
101. Laurent-Perrier Brut NV, France	£15.00	£84.95
102. Laurent-Perrier Cuvee Rose Brut NV, France	£17.00	£99.95