



THE BRASSERIE

AT THE DEVONSHIRE ARMS

STARTERS

Carrot & Coriander Soup
Croutons

Beetroot Cured Salmon
Cucumber, Radish & Beetroot Puree

Duo of Chicken
Parfait, Terrine & Toasted Brioche

Heritage Tomato Salad
Baby Mozzarella, Basil & Balsamic

MAINS

Roast Rump of Beef
Traditional Accompaniments

Roast Loin of Pork Loin
Traditional Accompaniments

Pan Fried Salmon Fillet
Pomme Puree, Wilted Greens & Lemon Cream

Pea & Mint Risotto
Feta & Watercress

DESSERTS

Selection of Cheeses
Chutney & Crackers

Sticky Toffee Pudding
Vanilla Ice cream

Eton Mess
Summer Berries

Chocolate Brownie
Strawberry Cream

TWO COURSES £26.00 | THREE COURSES £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 Tom Stockdale– Head Chef Sean Pleasants