

## Welcome to The Devonshire Brasserie

*We are proud to be from Yorkshire and to use the best ingredients from God's own county.*



THE BRASSERIE

AT THE DEVONSHIRE ARMS

### Food Service Times

Monday–Saturday 12–2.30pm/6–9.30pm  
Sunday 12–4pm/6–9pm

### Initial Delicacy

#### Soup of The Day

Freshly Baked Bread £5.50

#### Nidderdale Lamb Koftas (GF)

Mint Yoghurt & Baby Leaf £8.50

#### Smoked Salmon and Spring Onion Fishcake

Poached Egg & Hollandaise £8.50

#### Devonshire Kitchen Garden Salad (V)

Quails Egg, Beetroot, Carrot, Truffle Mayonnaise & Roasted Hazelnuts £7.95

#### Trio of Wharfedale Pig

Glazed Pork Belly, Black Pudding Sausage Roll & Homemade Scotch Egg £9.95

#### Lishman's Baby Chorizo and Black Pudding Salad

Mixed Leaf, Croutons and Devonshire's Garden Honey & Mustard Dressing £7.50

### To Share or To Indulge Yourself

#### A Taste of the Dales

Ham Hock Terrine, Lishman's of Ilkley Charcuterie, Black Pudding Sausage Roll, Yorkshire Cheeses, Pickles & Chutney £11.95/£23.95

#### East & West Coast Seafood Platter

Smoked Salmon Fishcake, Mackerel Paté, Smoked Salmon Mousse, Tempura King Prawns, Dressed Crab, Haddock Goujon & Tartare Sauce £16.00/£27.00

### Yorkshire's Finest

#### Beef Cheek (GF)

Horseradish Mash, Wild Mushrooms, Pancetta & a Rich Red Wine Jus £19.95

#### Chargrilled Venison Haunch (GF)

Dauphinoise Potato, Celeriac Purée, Plum Ketchup, Kale & Jus £28.00

#### Chicken and Garden Leek Pie

Quails Eggs, Pancetta, Rattle Potatoes & Tenderstem Broccoli £17.95

#### Devonshire Fish Pie

Salmon, Cod, Smoked Haddock & King Prawns, Topped with a Cheesy Mash £17.95

#### Beer Battered Whitby Haddock

Triple Cooked Chips, Mushy Peas & Tartare Sauce £16.00

#### Wild Mushroom and Pesto Tagliatelle (V)

Spinach & Pecorino £16.00

#### Kitchen Garden Beetroot and Pearl Barley Risotto (V)

Mascarpone & Pickled Kitchen Garden Beetroot £14.95

### From The Grill

#### 55 Day Aged Kirkby Malzeard Steaks

10oz Rump £27.50

10oz Sirloin £34.00

Add Tempura King Prawns for a Surf 'N' Turf – £6.00

Chargrilled to your preference and finished in butter.  
Served with Triple Cooked Chips, Onion Rings, Field Mushroom & Roasted Tomato

#### Sauces £1.95

Mushroom & Madeira, Béarnaise, Peppercorn or Garlic Butter

#### Yorkshire Bacon Chop

Fried Duck Egg, Spiced Pineapple Chutney & Skinny Fries £15.95

#### Cumberland Sausage Ring

Creamed Potatoes & Yorkshire Red Onion Marmalade £14.95

#### Dev Burger

Brioche Bun, 8oz Beef Burger, Pancetta, Cheddar Cheese, Triple Cooked Chips, Onion Rings & Burlington Relish £16.95

### Proper Accompaniments...

£3.50 each

Braised Sticky Cabbage

Triple Cooked Chips

Skinny Fries

Roasted Root Vegetables

Olive & Sun Blushed Tomato Salad

Wilted Garden Greens

### Carafes of Wine

Regional French Wine

Available in White, Red or Rosé

£13.00 for 500ml

### Brasserie Sunday Lunch

*2 Course £26 – 3 Courses £30*

*Book now for our Steak Night  
Every Wednesday & Saturday!*

Please ask staff at the Brasserie for more details  
and a sample menu

Please call to book a table 01756 710710

If you have any questions about our dishes, or have other dietary requirements,  
please ask a Manager or Supervisor 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 £35pp towards food

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 (GF)

Toffee Sauce & Vanilla Ice Cream £7.50

### Trio of Lemon

Baked Lemon Cream, Lemon Parfait, Lemon Cake & Raspberry Sorbet £6.50

### Chocolate and Amaretto Torte

Amaretto Ice Cream £6.95

### Apple and Hazelnut Crumble

Crème Anglaise £7.50

### Ice Cream Selection

Shortbread £6.00

### Brasserie Cheeseboard

Selection of Yorkshire & British Cheeses

Served with Fruit Cake, Chutneys, Grapes & Crackers

Your Choice of 4 Cheeses £9.00

Your Choice of 6 Cheeses £12.00

#### Harrogate Blue

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

#### Bluemin White

Made from 100% Yorkshire cow's milk, Showcases a rich, nutty flavour and amazing melt-in-the-mouth 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 using milk from local farms.

#### Tunworth

An English Camembert which has a long lasting sweet, nutty flavour and a creamy texture with a thin wrinkled rind.

#### Wensleydale

Wensleydale is an historic fresh, mild cheese made in Wensleydale, North Yorkshire. It boasts a creamy buttery texture.

#### Ribblesdale

A pure white, handmade Goats cheese with a firm yet soft texture. It has a mild piquant flavour.

#### Dessert Wine by the Glass

Pedro Ximinez, Emilio Lustau

£7.15 per 100ml

Notes of raisin, coffee, caramel & chocolate.

#### Port by the Glass

Grahams Late Bottled Vintage 2009

£6.50 per 50ml

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

*Try It With The Brasserie Cheeseboard!*

## Hot Beverages

### Coffee Selection

Our Coffee Beans are roasted in Holmfirth

Fresh Cafetiere £3.25 per Person

Espresso £2.75/£3.10

Macchiato £2.75/£3.15

Americano £3.10

Latte/Cappuccino/Mocha £3.65

Hot Chocolate £3.65

Liqueur Coffee £5.50

### Tea Selection from Taylors of Harrogate

Yorkshire Tea

Earl Grey

Darjeeling

### Fruit & Herbal Infusion

Rhubarb

Raspberry & Vanilla

Lemon & Orange

Peppermint/Fresh Mint/Camomile/Green

All £2.95

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