

## Welcome To The Devonshire Brasserie

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

### Starters

#### Soup of The Day

Freshly Baked Bread 5.50

#### Yorkshire Dales Ham Hock Pressing

Pickled Vegetables, Mustard Gel & Cress 8.95

#### Thai Fishcakes

Tamarind Ketchup, Wasabi Mayonnaise, Carrot & Mouli Salad 9.95

#### Textures of Beetroot

Goats Cheese, Truffle Dressing & Roasted Hazelnuts 7.95

#### Trio of Wharfedale Pig

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

#### Corned Beef Hash Cake

Poached Egg & Hollandaise 7.75

### To Share or To Indulge Yourself

#### A Taste of the Dales

Ham Hock, Lishmans of Ilkley Charcuterie, Black Pudding Sausage Roll, Yorkshire Cheeses, Pickles & Chutney 11.95/23.95

#### East & West Coast Seafood Platter

Bleikers Smoked Salmon, Mackerel Paté, Tempura King Prawns, Fish Goujons, Dressed Crab & Deep Fried Brie 16.00/27.00

### Main Event

#### Goosnargh Duck Breast

Duck Leg Beignet, Butternut Squash Purée, Kale & Cherry Jus 28.50

#### Nidderdale Lamb Rump

Israeli Couscous, Mediterranean Vegetables, Mint, Feta & Cumin Jus 23.50

#### Roast Chicken Breast

Truffle Pomme Purée, Pancetta, Wild Mushroom & Madeira 19.00

#### North Coast Fish of the Day

Saffron Fondant Potato, Shellfish Bisque & Tenderstem Broccoli – Market Price

#### Beer Battered Whitby Haddock

Triple Cooked Chips, Mushy Peas & Tartar Sauce 16.00

#### Sweet Potato & Chickpea Curry

Cardamon Rice & Onion Bhaji 16.50

#### Fresh Tagliatelle

Roasted Mediterranean Vegetables 15.00

## Food Service Times

Monday–Saturday 12–2.30pm/ 6–9.30pm

Sunday 12–4pm/ 6–9pm

### Nibbles

Yorkshire Crisps 1.00, Mixed Roasted Nuts 1.00

Marinated Olives 4.95

Devonshire Bread Board with Oils & Dips 2.00

### From The Grill

#### 55 Day Aged Kirby Malzeard Steaks

10oz Rump 24.95

10oz Sirloin 32.00

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 & Choice of Sauce

#### Sauces

Mushroom & Madeira, Béarnaise, Peppercorn or Garlic Butter

#### Dev Burger

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

### Proper Accompaniments...

3.50 each

Truffled Mash  
Kitchen Garden Root Vegetables  
Braised Red Cabbage  
Triple Cooked Chips  
Green Salad  
Skinny Fries

### Carafes of Wine

Regional French Wine  
Available in White, Red or Rosé  
£13.00 for 500ml

### Brasserie Cocktails

2 for £16!

### *Fish Friday – Every Friday*

*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 Ruth Hickson – Head Chef Sean Pleasants

## Desserts

### Sticky Toffee Pudding

Toffee Sauce & Vanilla Ice Cream 6.50

### Custard Tart

Nutmeg Ice Cream 7.50

### Lemon Posset

Yorkshire Strawberries & Strawberry Sorbet 7.00

### Brown Sugar Rice Pudding

Blueberry Compote 6.50

### 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 Camebert 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 an mild piquant flavour.

#### Dessert Wine by the Glass

Pedro Ximinez, Emilio Lustau

£7.15 per 100ml

Notes of raisin, coffee, caramel & chocolate.

*Perfect With The Brown Sugar Rice Pudding!*

#### 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

Hot Chocolate 3.65/ Heaven 4.95

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

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 Ruth Hickson - Head Chef Sean Pleasants