



THE BRASSERIE

AT THE DEVONSHIRE ARMS

Desserts

Sticky Toffee Pudding £6.50

Toffee Sauce, Vanilla Ice Cream

Poached Apples £7.00

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

Harrogate Blue

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

Wensleydale

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

Smoked Applewood

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

Yorkshire Brie

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

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.

Bluemin White

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



if

