

Welcome To The Devonshire Brasserie

We are proud to be from Yorkshire and to use the best ingredients from gods own country.

Starters

Soup of The Day

Freshly Baked Bread 5.50

Chicken Liver Parfait

Toasted Brioche & Red Onion Marmalade 8.95

Smoked Haddock Rarebit

Tomato & Basil Salad 10.50

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

Free Range Poached Egg & Hollandaise 7.50

To Share or To Indulge Yourself

A Taste of the Dales

Chicken Liver Parfait, 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 14.00/26.00

Main Event

Nidderdale Venison Haunch

Yorkshire Blue Cheese Croquette, Braised Red Cabbage & Blackberry Jus 28.95

Ripon Pork Belly

Chorizo Mash & Creamed Savoy Cabbage 19.50

Roast Chicken Breast

Truffle Pomme Purée, Pancetta, Wild Mushroom & Madeira 19.00

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

From The Grill

55 Day Aged Kirby Malzeard Steaks

10oz Rump 24.95

10oz Sirloin 32.00

Chargrilled to your preference and finished in butter.

Served with Dripping Chips, Onion Rings, Field Mushroom, Roasted Tomato & Choice of Sauce

Sauces

Mushroom & Madeira, Béarnaise, Peppercorn or Garlic Butter

Add Tempura King Prawns for a Surf 'N' Turf - 6.00

Proper Accompaniments...

3.50 each

Truffled Mash

Kitchen Garden Root Vegetables

Braised Red Cabbage

Dripping Chips

Carafes of Wine

Regional French Wine

Available in White, Red or Rosé

£13.00 for 500ml

Homemade Mulled Wine

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

North Sea Fishcake of the Day

Wilted Greens, Béarnaise Sauce & Caviar 17.50

Beer Battered Whitby Haddock

Fat Chips, Mushy Peas & Tartar Sauce 16.00

Cheese & Onion Pie

Fat Chips & Tomato Salad 16.50

Fresh Tagliatelle

Roasted Mediterranean Vegetables 15.00

Brasserie Cocktails

01753 710710

For our Steak Night –

Every Wednesday & Saturday!

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

01753 710710

Desserts

Sticky Toffee Pudding

Toffee Sauce & Vanilla Ice Cream 6.50

Cherry & Almond Tart

Vanilla Crème Anglaise 7.50

Blackberry Cheesecake

Apple Sorbet & Pecans 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.

Made from 100% cow's milk, Yorkshire blue is a mild, soft, creamy, blue veined cheese. The traditional recipe has been developed to give the cheese a unique buttery/sweet flavour with no sharp bite.

Yorkshire Blue

Mooreland Tomme

Strong, powerful and savoury. This nutty but slightly sweet flavoured cheese is made from cow's milk.

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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!

A buttery, creamy textured cheese. A cheese celebrating the father of Wensleydale cheese 'Kit Calvert', who helped to save the Wensleydale Creamery from closure in 1935.

Dorstone

An unpasteurised goat's cheese, mousse-like fluffy texture with a lemony, zesty flavour.

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 brewed 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

Flavoured Lattes (Various available) 3.95

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

Port by the Glass

Grahams Late Bottled Vintage 2009

£6.50 per 100ml

Dessert Wine by the Glass

Lustau, Pedro Ximenez NV

£5.75 per 100ml

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£5.75 per 100ml

Port by the Glass

Grahams Late Bottled Vintage 2009

£6.50 per 100ml

Grahams Late Bottled Vintage 2009

£6.50 per 100ml