

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 £7.95

Smoked Salmon and Spring Onion Fishcake

Poached Egg, Hollandaise £8.50

Devonshire Kitchen Garden Salad (V)

Quails Egg, Beetroot, Carrot, Truffle Mayonnaise & Roasted Hazelnuts £8.50

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, Ratte Potatoes & Tenderstem Broccoli £16.00

Devonshire Fish Pie

Salmon, Cod, Smoked Haddock & King Prawns, Topped with a Cheesy Mash £16.95

Beer Battered Whitby Haddock

Triple Cooked Chips, Mushy Peas & Tartare Sauce £16.00

Wild Mushroom and Pesto Tagliatelle (V)

Spinach & Pecorino £14.50

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 & Choice of Sauce

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 & Sunblushed 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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