

THE
DEVONSHIRE ARMS

HOTEL AT BOLTON ABBEY

The Brasserie Sunday Menu

1 Course £25 2 Courses £37.50 3 Courses £50

While You Decide

Marinated Olives (VE) - £6 Market Fishcakes - £8.5 Eshton Pork Scratchings- £5 Smokehouse Nuts (VE) - £5
Tartare Sauce

Sundried Tomato
Hummus (VE) - £6.50
Bread Crisps

Focaccia (VE*) - £4.50
Balsamic and Lemon
Rapeseed Oil Dip

Lindisfarne Oysters x 3 £14
or 6 £21
Pickled Rhubarb

Starters

Crab
Sweet Pickled Cucumber,
Brown Crab Mayonnaise,
Squid Ink Tuile

Whipped Chicken Liver Parfait
House Chutney, Toasted Brioche

Ham Hock
Potato Cake, Pulled Hock,
Poached Hens Egg, Caper Sauce

Soup Of The Day (VE*)
Herb Focaccia, Salted Butter

Charcuterie Board
Selection of Cured Meats,
Pickles and Dips

Trio of Beetroot (V)
Salt Baked, Barrel Aged Feta,
Candied Nuts, Honey

Mains

Roasts

All served with seasonal vegetables, roast potatoes, Yorkshire pudding & gravy

Please Speak To Your Server For Today's Roasts

Fish and Chips
Battered Haddock, Hand
Cut Triple Cooked Chips,
Mushy Peas, Tartare Sauce

Seafood Bucatini
Market Fish, King Prawns,
Langoustine Bisque, Cherry
Tomatoes

Fish of The Day
Jersey Royals, Iberico
Acorn-fed Chorizo,
Asparagus Spears

Aubergine Steak (Ve*)
Harissa Cured, Soaked
Sultanas, Garden Mint,
Fregola, Yoghurt Dressing

Crayfish Salad
Crayfish and Avocado Salad,
Lime, Mango and Cardamom,
Saffron Mayonnaise, Potato
Salad

Fish Board
Crab Meat, Langoustines,
Crayfish, Smoked Mackerel
Pate, Hot Smoked Salmon,
Assortment of Salads

Devonshire Burger
Monterey Jack Cheese, Char
Sui Pulled Pork, Tomato
Chutney, Skinny Fries, Pickled
Onion Rings

Seabass
Sesame, Chilli and Ginger,
Udon Noodles, Tempura Pak
Choi

Corn-fed Chicken
BBQ Sweetcorn, Parma Ham
Crisp, Sage Leaf, Corn Veloute

Hispi Cabbage (V)
Charred and Glazed in Apple
Juice, Smoked Cheese Fondue,
Jersey Potatoes

V – Vegetarian | VE* - Can Be Made Vegan

A 5% service levy is added to all accounts & distributed directly to staff. Wherever possible we will do our utmost to meet dietary requirements. Some products in our range contain nuts and other allergens. As a result traces of these could be found in other products served here. An allergen menu is available for your information. Please ask any member of staff for advice.

The Brasserie

Desserts

Banana and Date Pudding
*Rum Caramel Sauce, Madagascan
Vanilla Ice Cream*

Passion Fruit Meringue
Tart

Mille-Feuille
Rhubarb and White Chocolate Mille-Feuille

Ice Cream
*Selection of Sorbets and Ice Cream –
Ve**

Eton Mess
*Fennel Seed, Annabelle Strawberries,
Basil*

Cheese – £5 supplement
*Selection of Courtyard Dairy
Cheeses, Crackers, Chutney*

Sweet & Fortified Wine

All served in 75ml measures

Banyuls Rimage, M. Chapoutier,
Languedoc, France – 12.50
*100% Grenache, a mix of black fruit
and red berries on the nose with a touch
of cocoa*

Late Bottle Vintage Port,
Grahams, Porto – 7
*Full bodied, velvety smooth & full of
ripe black fruit flavours, pairs well
with cheese*

Tawny Port 10 year,
Grahams, Douro – 8.5
*Oak cask aged for 10 years
enhances the already beautiful fig
& honey notes.*

Pedro Ximinez, San Emillio, Jerez,
Spain – 8
*Made from sun-dried grapes, the toffee,
molasses and raisin flavours combine with a
silky smooth texture.*

Tea & Coffee

Espresso – 2.75/3.10 (*singe 30kcal, double
60kcal*)
Macchiato – 2.75/3.10 (*single 36kcal, double
42kcal*)
Flat White – 3.35 (*200kcal*)
Americano – 3.10 (*60kcal, 75kcal with milk*)
Latte – 3.65 (*280kcal*)
Mocha – 3.65 (*190 kcal*)
Cappuccino – 3.65 (*225kcal*)

Yorkshire Tea – 2.95
Decaffeinated Breakfast -2.95
Earl Grey – 2.95
English Breakfast – 2.95
Peppermint – 2.95
Green Tea with Jasmine – 2.95
*Teas are served with 35ml of milk on
the side (18kcal)*

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