

The Brasserie

Desserts *Menu*

Passion Fruit Meringue Tart- £11 553 kcal

Eton Mess - £11 520 kcal

Fennel Seed, Annabelle Strawberries, Basil

Mille-Feuille - £12 598 kcal

Kitchen Garden Rhubarb and White Chocolate

Banana and Date Pudding - £10 775 kcal

*Rum Caramel Sauce, Madagascan Vanilla Ice
Cream*

Ice Cream - £7.5 235 kcal

Selection of Sorbets and Ice Cream

Cheeseboard - £14 530 kcal

*Selection of Three Courtyard Dairy Cheeses,
Crackers, Homemade Chutney*

(V) Vegetarian (VE) Vegan

(VE*) Can Be Made Vegan

A 5% service charge is added to all bills and 100% is distributed to all our staff. VAT is charged at the prevailing rate. If you have any dietary requirements, please don't hesitate to speak to a member of staff. Some menu items contain nuts and other allergens. As a result, traces of these could be found in other products served here. Resident packages with a dinner allowance are to be used towards food only.

THE
DEVONSHIRE ARMS

HOTEL AT BOLTON ABBEY

The Brasserie

Selection Of Teas

Yorkshire Tea - £2.95

Decaffeinated Breakfast Tea - £2.95

Earl Grey - £2.95

English Breakfast Tea - £2.95

Peppermint Tea - £2.95

Green Tea with Jasmine - £2.95

*Teas are served with 35ml of milk on the
side (18 kcal)*

Coffee

Espresso - £2.75/£3.10

Single (30 kcal), Double (60 kcal)

Cappuccino - £3.65 255 kcal

Latte - £3.65 280 kcal

Macchiato - £2.75/£3.10

Single (36 kcal), Double (42 kcal)

Flat White - £3.35 200 kcal

Americano - £3.10 60 kcal

Mocha - £3.65 190 kcal

Sweet & Fortified Wine

All served in 75ml measures

Banyuls Rimage, M. Chapoutier, Languedoc, France - £12.50

*100% Grenache, a mix of black fruits and red berries on the nose with a touch of
cocoa.*

Chatsworth Muscat of Alexandria - £12.50

*Made with Muscat grapes grown in the greenhouse at Chatsworth, notes of honey
and roast peach.*

Pedro Ximinez, San Emillio, Jerez, Spain - £8

*Made from sundried grapes, the toffee, molasses and raisin flavours combine with a
silky smooth texture.*

Tawny Port 10 Year, Grahams, Douro - £8.50

Oak cask aged for 10 years enhances the already beautiful fig and honey notes.

Late Bottle Vintage Port, Grahams, Porto - £7

*Full bodied, velvety smooth & full of ripe black fruit flavours, pairs well with
cheese.*

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