

THE  
**DEVONSHIRE ARMS**

HOTEL AT BOLTON ABBEY

The Garden Room

**GRAZING PLATES**

*Create your own*

Food served 12-8:30 daily

**Artisan Meats**

**Serrano Grand Reserve Ham £4.25**

Cured for over 18 months, this Spanish delicacy offers deep, savoury flavour with a delicate marbling and melt-in-the-mouth texture.

**Classic Chorizo £3.95**

A bold, smoky cured sausage seasoned with paprika and garlic — rich with rustic Spanish character and a gentle warmth.

**Cured Yorkshire Ham £4.95**

Locally cured and aged for flavour, this tender ham showcases sweet, subtle notes and traditional British craft.

**Iberico Ham £5.50**

From acorn-fed Iberian pigs, this prized ham delivers a silky texture and rich, nutty depth — intensely flavourful and indulgent.

**Finnocchiona Salami £5.00**

A Tuscan-style salami infused with fennel seed, offering a savoury-sweet aroma and a soft, delicate bite.

**Estate Beef Bresaola £5.95**

Lean, air-dried beef from the estate, cured with herbs and wine — intensely flavoured with a clean, refined finish.

**Courtyard Dairy Cheeses**

**Yorkshire Pecorino (Fresco) £6.00**

A soft ewe's milk cheese, nutty and savoury with a soft texture — aged to develop a robust finish.

**Dorstone £5.50**

Light, tangy goat's cheese with a creamy centre and ash-ripened rind — bright and citrusy with a mousse-like texture.

**Tunworth £5.95**

An English take on Camembert, this soft, bloomy-rind cheese is rich, creamy, and mushroomy — decadently unctuous.

**Leeds Blue £5.25**

A semi-soft blue cheese with a gentle tang and buttery finish — made just outside the city with Yorkshire cow's milk.

**Doddington £5.50**

A firm, full-flavoured cheese with nutty sweetness and a touch of caramel — somewhere between Cheddar and Parmesan.

**Grazing Plate Extras**

*Truffle Honey £2*  
*Thyme & Black Pepper Crackers*  
*£2.50*

*Cornichons £1.50*  
*Chutney £1.50*

*Sourdough, Chatsworth Oil £5.50*  
*Grapes £1.95*  
*Fruit cake £4.00*

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.

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Sharing Platters

*For 2 people to share*

**Charcuterie Board £30.00**

Selection of Artisan cured meats served with pickles, homemade baguette and crackers

**Cheese Board £29.50**

Selection of cheese from courtyard dairy served with grapes, homemade crackers, chutney and truffled estate honey

**Garden Board £24.50**

House marinated Olives, padron peppers, grissini, hummus, house pickles, sour dough, Chatsworth rapeseed oil, balsamic, tomato and feta bruschetta

**Fish Platter £28.99**

Selection of cold fish and seafood served with homemade brown bread, crackers and Marie Rose sauce

Classics

**Homemade Garden Soup**

£9.95

Fresh bread and butter

**Chicken Caesar Salad**

£17.95

Gem lettuce, pancetta, croutons, grana padano

**Yorkshire Ham & Pecorino Baguette**

£14.95

House truffle crisps, pickles and salad

**Panzanella Salad**

£16.95

Heritage tomatoes, basil, bocconcini mozzarella

**Open Prawn & Crayfish Bloomer**

£16.95

Marie Rose, lettuce, tomato & cucumber

**Superfood Salad (Vegan)**

£15.95

Garden salad, beetroot, seeds, nuts, avocado, broccoli, olives

**Marinated Anchovies Bruschetta**

£12.95

Chatsworth oil, pesto

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Bar snacks

Yorkshire Pork Pie and Sweet Pickle - £7

Grissini & Hummus - £4.95

House Marinated Olives - £4

Aspen Fries - £5.95

Homemade Baguette and Butter - £5.50

Smoked Spiced Almonds - £4.95

Chilli Fried Corn Kernels - £3.75

Sourdough, Chatsworth Oil - £5.50

Padron Peppers - £4.50

Finger Sandwich Selection - £8.95

DESSERTS

Cream Tea £11.95

Freshly Baked Plain & Currant Scones

Eton Mess £6.95

Annabel strawberries, cream, meringue

Affogato £5.95

Homemade vanilla ice cream, espresso

Classic Lemon Tart £6.50

Raspberry sorbet

Dark Chocolate Mousse Pot £7.95

Salted caramel, chocolate biscuit

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Aperitif

Ramos Pinto White Port & Tonic £10

Lillet Rosé Spritz £9

Negroni Spigliatto £14

Wine by the glass

Red

(175ml/250ml/Btl)

White

**Fleurrie, Marc Jambon, Beaujolais, France** £11.50 / £16.25 / £47 Supple and perfumed with redcurrants, violets and a soft, silky finish.

**Carlos Reynolds Tinto, Alto Alentejo, Portugal** £11.50 / £17 / £50  
Juicy and smooth with ripe red berries, a touch of spice, and the warm richness of the Portuguese sun.

**Montes Alpha Merlot, Colchagua Valley, Chile** £15.00 / £21.00 / £57.00  
Rich and velvety, bursting with ripe plum, dark cherry and notes of mocha.

**Valpolicella Classico, Superiore Lonardi, Veneto, Italy** £15 / £21 £60  
Bright cherry and raspberry with hints of almond spice. Fresh and elegant with balanced acidity.

Rose

**Pinot Grigio "Montevento", Cecilia Beretta, Veneto** £10 / £14.50 / £40  
Dry and crisp with delicate strawberry fruit and a whisper of citrus.

**Château La Tour de l'Eveque, Provence** £12.50 / £17.50 / £50  
Pale and elegant with wild berries, white peach and Provençal herbs.

**Domaine Petroni, Corsica, France** £12.50 / £17.50 / £50 Bright and breezy with notes of peach, citrus and sea spray, capturing the spirit of Corsica in every sip. A staff favourite!

**Rioja Vega Tempranillo Blanco, Spain** £13.75 / £18.50 / £55.00  
Expressive and modern with notes of pear, citrus peel & flowers.

**Château Capmartin, Bordeaux, France** £13.75 / £18.50 / £55.00  
Dry and grassy with subtle tropical fruit, a lovely texture and crisp finish.

**Andaina Godello, Adegas Galegas, DO Monterrei, Spain** £9.50 / £13.50 / £40 An up-and-coming star from Galicia, elegant and expressive with ripe pear, citrus blossom and a stony, mineral finish.

**Joostenberg Estate, Fairhead 2023** £15 / £21 / £60 A Vibrant Cape blend of Chenin, Viognier and Roussann. Stone fruit, floral lift and creamy texture in perfect harmony.

Orange

**Maturana Wines, Naranjo Torontel, Loncomilla Valley, Chile** £12.50 / £17.50 / £50  
From 70-year-old vines; skin-fermented Torontel with apricot, orange peel, rose and spice. Lively tannin, tea-like finish.

**When Life Gives You Oranges, Languedoc Roussillon, France** £10 / £14.50 / £40  
Zesty, textured and fun. Peachy skin-contact blend made for casual sipping or curious first-timers.

Sparkling (125ml)

**Laurent – Perrier, La Cuvee NV** £18.50 A refined Champagne with delicate citrus, fresh white flowers and a whisper of brioche—effortlessly elegant.

**Gusbourne, Brut Reserve, 2016, Sussex** £17.00 Classic English finesse: orchard fruit, gentle autolytic notes and pinpoint bubbles from one of the UK's top estates.

**Rathfinny, Brut Rose, 2016** £17.50 A vibrant, food-friendly rosé with wild strawberry, orange zest and a touch of English hedgerow charm.

**Borgo Molin, Prosecco Superiore** £11.00 Lively and light with pear, white peach and a soft, creamy mousse. Pure Veneto freshness in a glass.

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Coravin List

Exceptional wines from the Devonshire Cellar, available by the glass.

White

**Domaine Trimbach Riesling Cuvée Frédéric Emile 2008 – Alsace, France 125ml £20** This is one of the great dry rieslings of the world. From steep, limestone-rich slopes in Ribeauvillé, the Frédéric Emile Cuvée offers an extraordinary combination of power and precision. After 15 + years of bottle age, it shows notes of lime oil, kerosene, green apple, and crushed stone. A wine of taut structure, mouthwatering acidity, and extraordinary length complex enough to rival top white burgundies.

**Domaine Leflaive Mâcon-Verzé Les Chênes 2019 – Burgundy, France 125ml £17.50** Domaine Leflaive is one of Burgundy's most revered estates, and this Mâcon bottling is a rare chance to access their winemaking genius without reaching for a Grand Cru. From organically and biodynamically farmed vines, this Chardonnay offers beautifully focused citrus, white flowers and crushed shell minerality. Vibrant, pure and expressive, a lesson in restraint and detail.

**Rioja Vega Tempranillo Blanco Reserva 2018 – Rioja, Spain 125ml £24** Tempranillo Blanco is an ultra-rare natural mutation of the red variety, grown only in Rioja. This Reserva spends time in barrel, giving it a golden hue and aromas of vanilla, pear skin, and spiced almond. Rich and textured like a white Burgundy but with its own Iberian soul, creamy yet dry, exotic but disciplined.

Red

**Chambolle-Musigny 2015, Domaine Taupenot-Merme – Burgundy, France 125ml £25** Chambolle-Musigny is often called the most graceful of Burgundy's villages, and this wine proves why. From a domaine known for elegant, transparent winemaking, it delivers perfumed raspberry, dried rose, and sweet earth. Silky, nuanced and gentle, this is Pinot Noir with a whisper, not a shout.

**Flor De Pingus 2014, Dominio De Pingus – Ribera Del Duero, Spain 125ml £25** Made by Danish winemaker Peter Sisseck, Flor de Pingus is the more accessible sibling to the legendary Pingus. Sourced from old, organically farmed vines, it's rich and dense, with layers of black plum, graphite and spice. It marries New World opulence with Old World detail, bold, but never heavy.

**Ridge "Geyserville" Zinfandel 2018 – Sonoma County, California, USA 125ml £25** A legendary field blend, Geyserville is mainly Zinfandel with Carignan, Petite Sirah and more, from century-old vines. Ripe but restrained, it offers bramble fruit, crushed herbs, black tea and polished oak. Ridge's philosophy of minimal intervention and gentle ageing make this one of California's most age-worthy and complex reds. It's the New World with Old World discipline.

Beer

Estrella Damm, Barcelona Pint/Half	£6.95
Daura Damm, GF 330ml	£5.5
Peroni Red 330ml	£5.50
Ilkley Pale	£6.00
Joshua Jane Bitter	£6.00
Ilkley Brewery Daydreamer 0.5% GF	£5.80
San Miguel Especial 0%	£3.50

Sherry (50ml)

Amontillado, Lustau, Los Arcos	£8.00
PX Lustau San Emilio	£8.00
Manzanilla, La Gitana	£6.50
Tio Pepe	£5.00
Harveys Bristol Cream	£5.50
Croft Original	£5.50