

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

**Sundried Tomato
Hummus (VE) - £6.50**
Bread Crisps 362 Kcal

Smokehouse Nuts (VE) -
£5

Market Fishcakes -
£8.5
Tartare Sauce

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

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

Starters

Crab
*Brown Crab Mayo, Pickled
Cucumber, Compressed Watermelon*

**Whipped Chicken Liver
Parfait**
*Brioche Fingers, Smoked
Bacon Crumb, Nasturtiums*

Smoked Chicken Salad
Charred Sweetcorn, Chicory

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

Heritage Tomato
*Goats Curd, Basil Gel,
Sourdough Shards,
Consommé*

Mains

Roasts

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

Please speak to your server for today's roasts

Flat Iron Salad
*Peppered Flat Iron, Harissa
Potatoes, Fresh Radish, Shoots,
Honey Mustard Dressing*

Salmon
*Jersey Royals, Iberico Acorn-
fed Chorizo, Peas & Broad
Beans*

Stone Bass
*Courgette Purée, Heritage
Courgette, Parmentier Potatoes,
Lemon Verbena Beurre Blanc*

Fish Board
*Crab Meat, King Prawns, Crayfish,
Smoked Mackerel Pate, Hot Smoked
Salmon, Assortment of Salads*

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

Pork Belly
*Fregola, Sun Blushed
Tomatoes, Tenderstem
Broccoli*

Glazed Pork Fillet
*Apple Gel, Charred Sweetcorn,
Crisp Ham, Pommes Anna, Cider
Jus*

BBQ Brassicas
*Nutty Cream, Black Garlic,
Pickled Shallots*

Devonshire Burger
*Monterey Jack Cheese, Bacon,,
Tomato Chutney, Skinny Fries,
Pickled Onion Rings*

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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Desserts

Sticky Toffee Choux Bun

*Vanilla Ice Cream,
Butterscotch Sauce, Date
Purree*

Honey Cake

*Poached White Peach, Clotted
Cream
(Contains Nuts)*

Mille-Feuille

*Caramelised Filo, English
Gooseberries, Pistachio*

Ice Cream

*Selection of Sorbets and Ice
Cream – Ve**

Elderflower & Lychee Opera Cake

*Annabel's Strawberries, White
Chocolate
(Contains Nuts)*

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 – 3.25/3.60

Macchiato – 3.25/3.60

Flat White – 3.85

Americano – 3.60

Latte – 4.10

Mocha – 4.10

Cappuccino – 4.10

Yorkshire Tea – 3.45

Decaffeinated Breakfast – 3.45

Earl Grey – 3.45

English Breakfast – 3.45

Peppermint – 3.45

Green Tea with Jasmine – 3.45

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