

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

Tea & Coffee

Tea or Coffee & Shortbread
£5.50

Tea or Coffee & Homemade Treat
£8.95

Black Teas

Earl Grey

Pure Assam

Ceylon Tea

Afternoon Darjeeling

Decaffeinated Tea

Infusions and Fruit Teas

Chamomile Flowers

Peppermint

Fresh Mint (When Available from the kitchen
garden)

Rooibos/Red Bush

Very Berry (Whole fruit)

Lemon & Ginger

Blood Orange

Elderflower

Strawberry & Kiwi

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Aperitif

Ramos Pinto White Port & Tonic £10

Lillet Rosé Spritz £9

Negroni Spagliatto £14

Wine by the glass

(175ml/250ml/Bottle)

Red

Fleurrie, Marc Jambon, Beaujolais, France

£11.50 / £16.25 / £47.00

Supple and perfumed with redcurrants, violets and a soft, silky finish.

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.

Shiraz, Mountadam, Barossa Valley, Australia

£10.00 / £14.00 / £45.00

Bold and spicy, packed with blackberry, plum, and black pepper notes.

Pinot Noir, Edna Valley, California, USA

£15.00 / £20.00 / £60.00

Silky and expressive, featuring red cherry, raspberry, and a hint of baking spice.

Malbec, Gouguenheim, Mendoza, Argentina

£11.80 / £16.00 / £45.00

Rich and robust, layered with blackberry, dark chocolate, and a touch of violet.

Rioja Joven, Altos de Baroja, Rioja, Spain

£10.00 / £14.00 / £40.00

Juicy and youthful, brimming with red berries, cherry, and a whisper of vanilla.

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!

White

Rioja Vega Tempranillo Blanco, Spain

£13.75 / £18.50 / £55.00

Expressive and modern with notes of pear, citrus peel & flowers.

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 and a stony, mineral finish.

Pocas Branco, Portugal

£7.25 / £10.00 / £27.00

Fresh and lively, with citrus blossom, green apple, and a hint of minerality.

Chardonnay, Kingston Estate, Limestone Coast, Australia

£13.75 / £18.50 / £50.00

Creamy and elegant, showing ripe peach, melon, and subtle oak spice.

Pinot Grigio "Luna" Cecilia Beretta, Veneto, Italy

£10.00 / £14.00 / £40.00

Crisp and delicate, offering pear, white peach, and a touch of almond.

Bernon Albariño, Rias Baixas, Spain

£13.75 / £18.50 / £55.00

Zesty and aromatic, with bright lemon, apricot, and a salty sea-breeze finish.

Sauvignon Blanc, Eradus, Marlborough, New Zealand

£12.50 / £17.50 / £50.00

Vibrant and punchy, bursting with gooseberry, passionfruit, and fresh herbs.

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.

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Sparkling (125ml)

Laurent – Perrier, La Cuvée 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.

Coravin List

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

White

Pieropan 'La Rocca' Soave Classico Organic
2022– Veneto, Italy
125ml £20

La Rocca is Pieropan's flagship Soave, sourced from a single south-west facing vineyard below the castle walls of Soave town, where limestone soils bring tension and complexity to this beautifully expressive Garganega. The 2022 vintage is fermented and matured in oak, giving a layered and luxurious texture without overwhelming the purity of the fruit. Aromas of baked apple, chamomile, toasted almond and warm stone unfold on the nose, while the palate is rich yet finely poised, with notes of honeyed citrus, fennel, and a savoury, mineral finish.

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.

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.

Orange

Colbajè Pinot Grigio Ramato – Friuli, Italy
125ml £19

An elegant take on orange wine, this copper-hued Ramato is made from Pinot Grigio fermented on its skins for depth and texture. Notes of dried apricot, blood orange and tea leaf meet a gentle tannic grip. A traditional Friulian style, revived with a minimalist touch.

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Cocktails

Classics

£15.00

Classic Margarita
Tequila, Cointreau, Lime

Manhattan
*Woodford Reserve, Cocchi Di Torino
Vermouth, Bitters*

Negroni
*Tanqueray, Campari, Cocchi Di Torino
Vermouth*

Old Fashioned
Woodford Reserve, Sugar, Orange Bitters

Whiskey Sour
*Makers Mark Bourbon, Lemon, Sugar
(Contains Egg White)*

White Linen
*Tanqueray, St-Germain Elderflower,
Cucumber, Soda*

House Cocktails

£16.00

Raspberry & Rhubarb Negroni
*Sommer Rhubarb & Raspberry Aperitif
Cocchi Di Torino Vermouth, Masons Gin*

Hot Honey Margarita
*Tequila Blanco, Grand Marnier, Lime
Juice, Bolton Abbey Estate Heather Honey*

Devonshire 75
*Chatsworth Gin, Lemon Juice, Devonshire
Cuvee*

Rhubarb Sour
*Tomlinson's Yorkshire Forced Rhubarb
Gin, Lemon, (Contains Egg White)*

Martini Selection

£16.00

Black Forrest Martini
*Arran Gold, Cherry Liqueur, Crème de Cacao,
Crème de Cassis, Cream*

Espresso Martini
Expre, Vodka, Galliano, Espresso

Gin or Vodka Martini Your Way
*Plymouth Gin or Grey Goose Vodka,
Noilly Prat*

French Martini
Vodka, Charmbord, Pinapple

Champagne Cocktails

£18.00

Comino
Calvados, Apple Juice

The Hancock
Cointreau, Demerara Sugar, Bitters

Kir Imperial
Crème de Framboise

Kir Pêche
Crème de Pêche

Kir Royale
Crème de Cassis

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Spritz Selection
£14.00

Yuzu Spritz
Keigetsu Brewery
Yuzu Sake, Prosecco,
Soda * (£14.95)

Aperol Spritz
Aperol, Prosecco,
Soda

**Rhubarb &
Raspberry Spritz**
Sommer Aperitif,
Prosecco, Soda

Hugo Spritz
St- Germaine
Elderflower,
Prosecco, Soda

Alcohol Free
£9.00

Talonmore Sour
Talonmore Ginger, Lemon Juice, Sugar
(Contains Egg White)

Anon Spritz
Anon Bittersweet, Tonic, Soda

Apple & Elderflower Mojito
Apple, Elderflower, Lime, Mint, Soda

Yorkshire Garden
Anon English Garden, Lemonade

Rhubarb & Ginger
Rhubarb, Lime, Ginger Beer

Bax “Cosmopolitan”
Bax Botanicals Sea Buckthorn, Cranberry
Orange, Lime

Beer

Estrella Damm, Barcelona Pint/Half	£6.95	Joshua Jane Bitter 500ml	£6.00
Daura Damm, GF 330ml	£5.50	Ilkley Daydreamer 0.5% GF	£5.80
Peroni Red 330ml	£5.50	San Miguel Especial 0%	£3.50
Ilkley Pale 500ml	£6.00	Ilkley Alpha Beta 4.5% 500ml	£7.00

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

Port
(100ml)

Grahams Fine Ruby	£10.00
Grahams LBV 2015	£13.00
Grahams 10 Year Tawny	£13.00
Grahams 20 year Tawny	£22.00
Ramos Pinto Adriano White Port	£10.00

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Gin

Our Northern Gin Selection

Slingsby Rhubarb £12.00

Sing Gin, £11.00

Masons Yorkshire Tea £11

Botanist Islay, £11.00

Defiance Foraged Gin £14.00

Defiance Navy Gin £17.50

Raisthorpe Manor Sloe Gin £8.00

The Lakes Gin £11.00

Masons Yorkshire £11.00

Cotton Gin £11.00

London Dry

Bombay Sapphire £8.00

Plymouth £8.00

Tanqueray £8.00

Tanqueray 10 £11.50

World Gins

Bobby's Holland £10.50

Monkey 47, Germany £16.00

Deaths Door USA £16.00

Infused Gins

Hedgerow Blackberry & Apple £11.60

Hendricks £11.50

Warner Edwards Elderflower £11.50

Saxton Cooper Blood Orange £11.50

Vodka

Absolut Citron/Vanilla £8.50

Belvedere £10.50

Grey Goose £10.50

Lakes Vodka £10.50

Absolut £8.05

Rum

Bacardi £7.50

Lambs Navy Rum £7.50

Malibu Coconut £7.50

Mount Gay £11.00

Red Leg Spiced £8.50

Vermouth

Campari £6.50

Cocchi Di Torino £6.50

Dubonnet £5.50

Lillet Rose £7.50

Martini Bianco £5.00

Martini Dry £5.00

Martini Rosso £5.00

Noilly Prat £5.00

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Whiskey & Brandy

Highland

Dalwhinnie 15yr £12.50
Glenmorangie 10yr £12.50
Glenmorangie Lasanta 12yr £15.50
Glenmorengie, Quinta Ruban
14yr £15.50
Oban 14yr £20.00

Lowland

Auchentoshan Three Wood
£14.00
Glenkinchie 12yr £13.00

Japan

Nikka Whiskey From The
Barrel £17.00

Islay & Islands

Ardbeg 10yr £12.50
Ardbeg Uigeadail £18.50
Highland Park 12yr £15.50
Highland Park 18yr £35.00
Lagavulin 16yr £27.00
Laphroaig 10yr £12.50
Talisker £12.50
Torabgaig Allt Gleann £16.00

Ireland

Bushmills 10yr £11.50
Jamesons £8.50

England

Filey Bay Flagship £14.00
Filey Bay Moscatel Cask
Finish £14.50
The Lakes no.5 £16.00

Speyside

Craggenmore 12yr £11.50
Glendronach 21yr £32.50
Glenfiddich 12yr £15.50
Glenfiddich 18yr £26.00
The Balvenie 12yr £12.50

American & Canadian

Canadian Club £9.00
Jack Daniels £9.00
Makers Mark £9.00
Sazerac Rye £12.50
Woodford Reserve £12.00

Blended Whiskey

Famous Grouse £8.00
Jonnie Walker Black £9.50

Armagnac

Baron De Sainte-Fausete 1990 £30.00
Baron de Sigognac 10yr £12.50
Baron de Sigognac 20yr £20.00
Janneau VSOP £10.00
Le Grand Josiane £13.00

Calvados

Berneroy VSOP £11.50

Spanish

Cardenal Mendoza £20.00

English

Somerset Royal Cider Brandy £12.00

Cognac

Chateau Montifau XO £20.00
Hennessy Padris Imperial £140.00 *
Hennessey XO £35.00
Hine Antique XO £34.00
Hine Rare VSOP £15.50
Le Reviscur VS £12.50
Martell VS £9.50
Mazine Trijol XO £25.00
Menuet Family Reserve 1947* £220.00
Remy Martin VSOP £12.00

*25ml Measure

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Soft Drinks

Minerals

(All 200ml bottles unless stated)

Coke / Diet Coke	£3.50
Ginger Ale	£3.00
Ginger Beer (275ml)	£4.00
Harrogate Mineral Water (330ml) (Still/Sparkling)	£2.60
Harrogate Mineral Water (750ml) (Still/Sparkling)	£4.95
Lemonade	£3.00
Mediterranean Tonic	£3.00
Premium Tonic / Light Tonic	£3.00
Soda Water	£3.00

Sparkling Juices

(275ml)

Gently Sparkling Elderflower	£4.00
Mandarin & Seville Orange	£4.00
Rose Lemonade	£4.00

Fruit Juices

(250ml)

Apple Juice	£3.75
Cranberry Juice	£3.75
Orange Juice	£3.75
Pineapple Juice	£3.75
Tomato Juice	£3.75

Liqueurs

Advocaat	£9.00	Grappa Di Moscato Bepi Tosolini	£12.00
Arran Gold	£10.00	Limoncello	£8.50
Disaronno Amaretto	£9.00	Midori	£8.50
Archers	£9.00	Pimms	£6.50
Baileys	£9.00	Pernod	£9.00
Benedictine	£9.00	Poire Williams	£10.00
Cherry Heering	£9.00	Ricard	£8.50
Cointreau	£9.00	Sambuca	£8.50
Drambuie	£9.00	Southern Comfort	£8.00
Fernet Branca	£8.00	Spirit of Yorkshire Cream Liqueur	£9.00
Glavya	£9.00	Stones Ginger Wine	£5.50
Grand Marnier	£9.00	Tia Maria	£9.00