THE
DEVONSHIRE ARMS
HOTEL AT BOLTON ABBEY

The Brasserie

Desserts Menu

Warm Yorkshire Parkin - £11
Butterscotch Sauce, Brandy Snap, Candied Peel

Lemongrass Panna-Cotta - £11
Pedro Ximenez Pineapple, Toasted Coconut

Forced Yorkshire Rhubarb - £12
Vanilla Parfait, Pistachio Mousse

Dark Chocolate and Malt Delice - £12
Chocolate Soil, Banana and Yuzu Sorbet.

Tonka Bean Rice Pudding - £10
Mango Compote

Ice Cream - £7.5
Selection of Sorbets and Ice Cream

Cheeseboard - £14
Selection of Three Courtyard Dairy Cheeses, Crackers, Homemade Chutney

Petit Fours - £6.95

A 10% 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.

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Selection Of Teas

Yorkshire Tea - £3.45
Decaffeinated Breakfast Tea - £3.45
Earl Grey - £3.45
English Breakfast Tea - £3.45
Peppermint Tea - £3.45
Green Tea with Jasmine - £3.45

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

Coffee

Espresso - £3.25/£3.60
Cappuccino – £4.10
Latte - £4.10
Macchiato - £3.25/£3.60
Flat White - £3.85
Americano - £3.60
Mocha - £4.10

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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