

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

604 Kcal

Smokehouse Nuts (VE) - £5

Red Onion Bhaji's (VE) - £6

Minted Yoghurt 402 Kcal

Lemon and Herb Focaccia (VE*) - £4.50

Balsamic and Lemon Rapeseed Oil Dip 345 Kcal

Starters

Jerusalem Artichoke

Curried Velouté, Pickled Artichoke,
Shoots 402 Kcal

Soup of The Day (VE*)

Herb Focaccia, Salted Butter 397
Kcal

Smoked Scottish Salmon

BBQ Orange, Fennel Pollen 675
Kcal

Pressed Pork Belly

Piccaililli Sauce, Crackling 395 Kcal

Chicken Liver Parfait

Apple Cider Chutney, Toasted
Brioche 512 Kcal

Mains

Roasts

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

Please Speak To Your Server For Todays Roasts

Devonshire Beef Burger

Monterey Jack Cheese, Char Sui
Pulled Pork, Tomato Chutney,
Skinny Fries, Pickled Onion Rings
1046kcal

Pie of the Week

Triple Cooked Chips, Tenderstem Broccoli
1056 Kcal

**Salt Aged Confit Duck Leg
Salad**

Mesclun Mix Leaf, Barrel Aged
Feta, Pomegranate, Blood Orange
Dressing 806 Kcal

Smoked Haddock

Cheese Velouté, Roasted Cauliflower
Florets, Chestnut 748 Kcal

Fish Board

Crayfish, Mackerel Pate, Hot Smoked
Trout, Fish Goujons, Assortment of Salads
901 Kcal

Tandoori Cod

Chickpea Chaat, Coriander, Bhaji,
Mint Yoghurt 965 Kcal

Salt Baked Celeriac (V)

Parsnip Cream, Kale Crisp,
Apple Gel, Hazelnut Crumb
845 Kcal

Corn Fed Chicken Supreme

Fondant Potato, Creamed Wild
Mushrooms, Charred Hispi Cabage
978 Kcal

Fish and Chips

Battered Haddock, Hand Cut Triple
Cooked Chips, Mushy Peas, Tartare
Sauce 1283 Kcal

V - Vegetarian | VE* - Can Be Made Vegan

A 10% 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.

THE
DEVONSHIRE ARMS

HOTEL AT BOLTON ABBEY

The Brasserie Sunday Menu

1 Course £25 | 2 Courses £37.50 | 3 Courses £50

Desserts

Tonka Bean Rice Pudding

Mango Compote

Ice Cream

Selection of Sorbets and Ice Cream – (VE)*

Lemongrass Panna-Cotta

*Pedro Ximenez Pineapple,
Toasted Coconut*

Dark Chocolate and Malt Delice

Chocolate Soil, Banana and Yuzu Sorbet

Forced Yorkshire Rhubarb

Vanilla Parfait, Pistachio Mousse

Cheese – £5 supplement

*Selection of Courtyard Dairy Cheeses,
Crackers, Chutney*

Warm Yorkshire Parkin

Butterscotch Sauce, Brandy Snap, Candied Peel

Sweet & Fortified Wine

All served in 75ml measures

Banyuls Rimage, M. Chapoutier,
Languaedoc, France – 12.50

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

Tawny Port 10 year,
Grahams, Douro – 8.5

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

Late Bottle Vintage Port,
Grahams, Porto – 7

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

Pedro Ximenez, 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

V – Vegetarian | VE* – Can Be Made Vegan

A 10% 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.