



The
DEVONSHIRE
HOTEL

To Start

Anti-Pasti Platter For Two

Cold cuts, olives, humus and baked ciabatta, with roasted tomatoes, roasted peppers & plum pickle.

Ideal wine choice: Italian, San Giorgio Pinot Grigio

Price per person **£7.00** (min two people)

Soup of the Day

Served with fresh crusty Walkers bakery bread

£3.95

Pear & Feta Salad *V GF*

Pear poached in mulled wine, served cold, with herb leaves and Greek feta, and drizzled with cider syrup

Ideal wine choice: French, Chemin Des Dames

£5.95

Dales Pot *V*

Button mushrooms in a creamy garlic sauce baked and topped with a blue cheese and black pepper crust

Ideal wine choice: South African, Bantry Bay Chenin Blanc

£5.50

Chicken Liver and Heather Honey Pate

Served with warmed oatcakes and sweet onion confit

Ideal wine choice: French, Chemin Des Dames

£5.50

Devonshire "Hot & Cold" Fish Platter For Two

Cured Scottish salmon, crevets in garlic butter, beer battered scampi, Icelandic prawns and Kilnsey smoked trout, served with warm ciabatta

Ideal wine choice: Chilean, Nandu Sauvignon Blanc

Price per person **£7.00** (min two people)

Tiger Prawns *GF*

Crispy tempura battered tiger prawns served with lemon dressed salad, and drizzled with sweet chilli sauce

Ideal wine choice: Australian, Tin Roof Chardonnay

£6.95

Side Orders

Real Hand Cut Chips	£2.50
Dressed House Salad	£2.50
Seasonal Vegetables	£1.95
Seasoned Fries	£2.50
Beer Battered Onion Rings	£2.95
Garlic Bread	£1.95
Potatoes of the Day	£1.95
Basket of Bread	£1.95

Mains

Steak Pudding

Steamed suet pudding filled with tender chunks of Yorkshire beef & button mushrooms, served with hand cut chips & gravy

Ideal wine choice: Argentinean, Aires Andinos Malbec

£11.50

Fish & Chips

Freshly beer battered cod, with hand cut chips and mushy peas

Ideal wine choice: Chilean, Nandu Sauvignon Blanc

£10.50 regular **£13.50** jumbo

Freshly Battered Scampi

Fried in our own crispy beer batter and served with mixed leaf salad, a pot of home made tartar sauce and hand cut chips

Ideal wine choice: South African, Bantry Bay Chenin Blanc

£12.50

Creamy Fish Pie *GF*

Tender pieces of fresh fish cooked in a white wine and leek sauce, topped with mature cheddar cheese mash, served with seasonal vegetables

Ideal wine choice: Australian, Tin Roof Chardonnay

£11.50

Lamb Devonshire

Mint marinated shoulder of local lamb, slow cooked on the bone dressed with roasting jus, served with seasonal vegetables and mashed potatoes

Ideal wine choice: Australian, Tin Roof Shiraz Cabernet

£13.95

Butterflied Breast of Chicken *GF*

Cooked and served in an onion, mushroom and garlic cream sauce, complemented with vegetables and potatoes of the day

Ideal wine choice: Australian, Tin Roof Chardonnay

£11.50

Medallions of Pork

Pan-fried, stacked and served in a triple peppercorn and brandy sauce, with seasonal vegetables and potatoes of the day

Ideal wine choice: Chilean, Alto Plano Merlot

£13.50

Fresh Pasta *V*

Fresh ribbons of pasta tossed in roasted peppers, spinach, pine nuts and olive oil, and finished with parmesan shavings

Ideal wine choice: Italian, San Giorgio Pinot Grigio

£8.95

Goats Cheese *GF V*

Baked nut crusted goats cheese served with a beetroot, orange and watercress salad and hand cut chips or potatoes of the day

Ideal wine choice: Chilean, Nandu Sauvignon Blanc

£9.50

Wild Boar Sausage

A trio of wild boar sausages sat on creamed potatoes, served with a thyme, white onion and cider sauce and complemented with fresh vegetables

Ideal wine choice: Chilean, Alto Plano Merlot

£11.50

ALL MAIN COURSES ARE SERVED AS DESCRIBED



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From the Grill

Yorkshire Supper *GF*

10oz Gammon steak topped with sautéed onions and Wensleydale cheese, served with salad and a choice of hand cut chips or potatoes of the day

Ideal wine choice: Spanish, Torre Aldea Rioja

£11.50

Grilled Chicken Breast *GF*

Grilled chicken breast, herb salad, coleslaw and basil pesto, served with either new potatoes or hand cut chips

Ideal wine choice: Italian, San Giorgio Pinot Grigio

£9.95

Venison Burger

Grilled 8oz venison burger, smoked streaky bacon and sliced pickled gherkins, in a floured sesame bap, served with a pot of redcurrant and juniper berry jelly and seasoned fries

Ideal wine choice: Spanish, Terre Aldea Rioja

£11.95

Grilled 8oz Beef Burger

Topped with emmental cheese and caramelised onions, served in a floured sesame bap with salad, and complemented with seasoned fries and burger relish

Ideal wine choice: Chilean, Alto Plano Merlot

£10.50

Rump Steak

Prime matured 10oz rump steak, served with sautéed mushrooms, grilled tomato, beer battered onion rings and hand cut chips

Ideal wine choice: Australian, Tin Roof Shiraz Cabernet

£13.95

Ribeye Steak

A prime matured 8oz ribeye served with sautéed mushrooms, grilled tomato, beer battered onion rings and hand cut chips

Ideal wine choice: Argentinean, Aires Andinos Malbec

£16.00

Sirloin Steak

Grilled 8oz sirloin served with sautéed mushrooms, grilled tomato, beer battered onion rings and hand cut chips

Ideal wine choice: Chilean, Alto Plano Merlot

£16.00

Add surf to your grill with crevettes in garlic butter **£4.00**

Sauces

Triple Peppercorn & Brandy Sauce

£2.00

Blue Cheese Sauce

£2.50

Diane Sauce

£3.00

All our food is sourced locally where possible, but we can not guarantee to be nut free

Kids Menu

Sausage & Mash **£4.50**

Served with seasonal vegetables and gravy

Mini Fish & Chips **£4.95**

Served with mushy peas

Crispy Breaded Chicken Strips **£4.95**

Served with a choice of new potatoes or chips and salad or vegetables

Fresh Pasta in a Four-Cheese Sauce *V* **£4.95**

Roast of the Day **£5.50**

Served with a Yorkshire pudding, roast potatoes, vegetables and gravy

All kids meals come with a FREE scoop of ice cream chocolate, strawberry or vanilla

V - Vegetarian *GF* - Gluten free

What's on

TWO COURSES FOR

£8.50

From our two course menu

A starter and a main course

OR

A main course and a dessert

Available (January until November)

Monday to Friday 12:00 – 2:30pm

Excluding public holidays

TWO COURSES FOR

£9.50

From our two course menu

A starter and a main course

OR

A main course and a dessert

Available (January until

November)

Monday to Thursday 6:00 – 7:00pm

Excluding public holidays

STEAK NIGHT **£25.00**

2 STEAKS & A BOTTLE OF WINE

Thursday & Sunday evenings from 6:00pm

Choose from a selection of steaks and enjoy a bottle of wine between two

FISH NIGHT

Friday night is fish night. Choose from a selection of fantastic fish specials

SUNDAY LUNCH **£9.50**

2 courses 12.00 - 6.00pm

DESSERTS

Please ask for today's selection of homemade desserts

SANDWICHES

The sandwich menu is served lunchtime from 12.00 to 2.30pm. Please ask