



THE DEVONSHIRE ARMS

WINTER MENU

Mon - Fri 12-3pm & 6-9pm / Saturday & Sunday All Day

FOR THE TABLE

Warm Local Breads £3.25 (V)

Olive oil and balsamic vinegar - don't forget to try our "Made @ The Devonshire Arms" oils

Pot of Olives £2.25

Marinated in herb oil

Pickled Onions £2.25

"Food is for enjoying and sharing with friends. We don't believe its about balancing carrots. Informality, hospitality and great food"

Our Ethos

Great local ingredients, prepared with skill & love & presented with warmth at affordable prices.

Presented simply, relying on the quality of ingredients and the skill of our kitchen team, led by Tom Samworth

"Good Honest Food!"

WINTER STARTERS

Chef's Soup £5

A menu staple for years but this is no "use up the leftovers" excuse for soup. Wedge of bread

Smoked Salmon Tartlet £7 (V)

with mixed leaves and a sweet Mustard dressing

Goats cheese terrine £6.5

pickled Pears, air dried Ham, roasted Hazelnut's and bitter leaves

Red Pepper & Feta Cheese Bruschetta £6

with fresh Basil and an aged Balsamic reduction

Smoked Mackerel Pate £6.5

Granary toast and soused Beetroot salad

Pressed Ham Hock Mosaic £6.00

Chef's handmade pressed terrine, dressed mixed leaves piccalilli, mini white loaf

SHARE

Devonshire Selection Board £11

This selection of the most popular items from our menu includes Chef's terrine, Blue cheese, "Pride of the Peak" sausage, Scottish smoked Salmon, salad, pickles and local breads

Crispy Fried Whitebait £7

In a light Tempura batter with lemon mayonnaise and a fresh Lime wedge

Baked Whole Camembert £7 (V)

Baked in it's box with caramelised garlic and rosemary, onion marmalade, celery & toast (V)