

The Devonshire

Served Monday to Saturday from Midday
Created by Head Chef Darren Shears

Starters

Roasted plum tomato & basil soup

sundried focaccia & parmesan oil (VO)(GFO) 5.50

Creamy garlic mushrooms

baked upon a soft English muffin, molten mozzarella & pesto dressing (VO) 6.45

Local game bird salad

pigeon, duck, partridge & pheasant,
fresh leaves & pears, honey & mustard dressing (GFO) 7.50

Smooth chicken liver pate

flavoured with Madeira & herbs, Chef's fruit chutney, toasted Artisan bread,
baby leaves & wholegrain mustard dressing (GFO) 5.95

Smoked haddock fishcake

chunky tartare sauce, dressed pea shoot & watercress salad 6.50

Wild mushroom risotto

crisp basil, parmesan, roast mushroom & caramelised onion dressing (VO)(GFO) 5.95

Savoury feta, dill & beetroot cheesecake

toasted walnut & honey dressing, balsamic & onion relish (V) 6.50

Home cured salmon gravlax

minted new potato salad, lemon, cracked black pepper crème fraiche,
toasted Caraway bread (GFO) 6.75

Beef carpaccio salad

fresh rocket, shaved parmesan, fine capers & lemon (GF) 6.50

Deep fried salt & pepper squid

sweet pickled onion & cucumber salad, grilled lemon wedge & chilli mayo 6.75

Magnificent Mains

The Devonshire hand pressed steak & real ale pie

served with your choice of creamy mashed potatoes,
local market vegetables & rich gravy, or our hand cut, twice cooked chips, mushy or
garden peas & rich gravy (Veggie pie available too!) 13.50
Why not add a Stilton topping? Please add 2.00

Roast rump of lamb

(served pink) confit lamb & spinach hash, braised red cabbage,
red wine & mint gravy (GFO) 16.95

Grilled garlic chicken breast

marinated with lemon & Rosemary, herby crushed new potatoes, steamed
tenderstem broccoli, creamed leek sauce 14.50

Low & slow braised blade of beef

parsnip & potato mash, roast field mushrooms & rich,
horseradish infused roast gravy 15.50

Award winning local pork sausages

buttery mashed potatoes, roast red wine & Rosemary gravy,
topped with real ale battered onion rings 12.95

Breast of local pheasant

roasted rainbow root vegetables, celeriac mashed potatoes,
game chips, Madeira & thyme sauce (GFO) 14.95

Parmesan crusted fillet of salmon

crushed new potatoes, sautéed field mushrooms & buttered spinach,
creamy white wine & basil sauce (GFO) 15.50

Slow roasted belly pork

Koffman cabbage, crispy crackling, dauphinoise potatoes,
creamy roast garlic sauce (GFO) 14.50

Spinach, pea, & roast artichoke risotto

butternut squash, parmesan & herb dressing (GF)(V) 12.50
Why not add a grilled chicken breast? Please add 3.00

Large real ale battered haddock

hand cut twice cooked chips, mushy peas, lemon wedge
& homemade tartare sauce 12.95
Why not add curry sauce? Please add 2.00

Gourmet Burgers

Our burgers are served lovingly upon a toasted soft burger bun, with lettuce & sliced beef tomato, a side of house burger sauce & twice cooked hand cut chips

The Devonshire Philly

our homemade steak burger, loaded with caramelised onions, roast garlic cream cheese, molten mature Cheddar & crispy smoked back bacon **13.95**

The Low 'n' Slow Lamb Slider

12 hour braised pulled lamb shoulder, stacked with feta cheese, tomato & cucumber, finished with fresh mint & yoghurt sauce **13.95**

The Mrs McCartney

homemade chickpea & sweet potato burger flavoured with fresh coriander, topped with our spicy bean chilli, molten Cheddar cheese & sour cream (V) (Vegan option) **12.50**

The Spring Chicken

chicken fillet coated in a light herb crumb, piled with molten mozzarella & crispy smoked back bacon, sliced avocado & shredded salad bound with garlic & lemon mayo **13.50**

From the Flame Grill

Both of our prime cut steaks have been hand reared & are aged for 28 days by our local butcher.

All dishes from the grill are served with your choice of roasted beef tomato, garlic & field mushroom, hand cut twice cooked chips & garden peas OR dressed salad, rocket, red onion, tomato, parmesan & hand cut twice cut chips.

10oz Sirloin (GFO) **21.95**

8oz Fillet (GFO) **24.95**

10oz Garlic & herb marinated pork loin chop (GFO) **14.95**

Sides

Buttered seasonal vegetables

Herby crushed new potatoes

Mature Cheddar mash

Hand cut twice cooked chips... *(add molten Cheddar? Please add £1)*

Real ale battered onion rings

Garlic bread... *(add molten Cheddar? Please add £1)*

All 3.25

Sauces

Rich red wine & herb gravy

Creamy roast garlic & mushroom

Roast onion & Rosemary

Stilton & chive

Cracked black peppercorn

Mature Cheddar & chive

All 2.50

Reservations are allocated a two-hour table time...

At The Devonshire, we pride ourselves on individuality, seasonality and the freshest produce every day.

(V) denotes dishes that are vegetarian, (VO) denotes vegetarian option (GF) denotes gluten free meal & (GFO) denotes gluten free option.

All dishes may contain traces of nuts, all fish dishes may contain bones, all of our game is shot locally and may contain shot, and indeed, all desserts will contain calories.

Please inform your server if you have any allergies, full allergy information is available upon request. It is important not to rely exclusively on menu information because sometimes, our recipes may change. Customers who consider themselves at risk should always seek advice from our team before ordering.

All our dishes are freshly prepared to order, which means on some occasions not all items will be available, we apologise should this occur... Because of our dedication to providing our customers with freshly prepared high quality food, we accept some of our dishes may take a little longer to arrive to you than other 'microwaveable' fast food establishments.

All of us at The Devonshire are totally committed to providing our customers with outstanding service and product quality... If you are not totally satisfied with any aspect of your visit, please speak to a member of our team who will be only too happy to help and hopefully rectify any problems... Alternatively, please complete a customer comment card...

The Devonshire , Rectory Road, Upper Langwith, Mansfield, Nottinghamshire, NG20 9RF

Reservations 01623 747777

Visit: www.thedevonshire.info