



Main Menu

Served from 12pm Monday to Saturday, created by Head Chef Darren Shears

Starters

Cream of roast vegetable & herb soup,
mature cheese croutons, crusty Artisan bread & butter (VO)(GFO) **5.50**

Ham hock & confit pork terrine,
chef's homemade fruit chutney & freshly dressed leaves (GF) **6.25**

Creamy garlic mushroom gratin,
parsley & mature Cheddar crumb, toasted ciabatta, watercress & rocket salad,
field mushroom dressing (VO) **6.25**

Mini salmon fishcake & Atlantic prawns,
shredded salad & lemon wedge, Marie-Rose sauce, Caraway bread & salted butter **7.25**

Baked walnut crusted goat's cheese,
Waldorf style salad, gem lettuce, apples, grapes & celery, spiced cider vinaigrette (VO)(GF) **6.25**

Deep fried squid,
grilled lemon wedge, roasted garlic mayo, dressed leaves & red chilli dressing **6.75**

Roast beetroot falafel,
fresh coriander, carrot & pine nut salad, glazed balsamic onions, Tahini dressing (vegan) **5.50**

Wild mushroom risotto,
crispy basil, Parmesan, field mushroom & caramelised onion dressing (VO)(GF) **5.95**

Chicken liver pate,
flavoured with Madeira & herbs, cranberry compote, toasted Artisan bread,
baby leaves & wholegrain mustard dressing (GFO) **5.95**

Local game bird salad,
comprising; pigeon, duck, partridge & pheasant, fresh pears,
dressed mixed leaves, honey & mustard dressing (GF) **7.50**

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 roast gravy **12.95**

Traditional roast breast of turkey,
sausages wrapped in smoked bacon, mashed & roast potatoes, homemade cranberry sauce,
herb & onion stuffing, buttered winter vegetables, rich roast gravy & chefs' bread sauce (GFO) **13.95**

Herb & garlic marinated loin of pork,
Rosemary roast potatoes, root vegetable dauphinoise, crispy crackling,
homemade apple sauce & rich, cider infused roast gravy (GFO) **14.50**

Parmesan crusted fillet of salmon,
crushed new potatoes, sautéed button mushrooms & buttered spinach,
creamy white wine & basil sauce (GFO) **15.50**

Butterbean, chickpea & chestnut roast,
mashed & roast potatoes, buttered winter vegetables,
herb & onion stuffing, thyme & onion gravy (V) **11.95**

Warm butternut squash, caramelised onion & goat's cheese tart,
buttered mashed potato, sweet honey roast parsnips & mature Cheddar sauce (GF) (V) **12.50**

Large real ale battered haddock,
hand cut twice cooked chips, mushy peas, lemon wedge & homemade tartare sauce **12.95**

Spinach, pea & roast artichoke risotto,
Parmesan cheese & herb dressing (GF)(VO) **11.95**
add a fillet of grilled seabass **14.95**

Roast breast of local pheasant,
creamy celeriac & potato mash, braised red cabbage, red wine & thyme gravy (GFO) **14.95**

10oz Sirloin steak,
served with hand cut twice cooked chips & your choice of roast beef tomato, garlic,
field mushroom & garden peas *OR* dressed salad, rocket, red onion, tomato & Parmesan (GFO) **19.50**

Braised shank of lamb,
buttery mashed potato, seasonal winter vegetables, rich roast onion & Rosemary gravy **15.50**

Low & slow blade of beef,
herb mash & buttered greens, roast root vegetables & rich roast red wine gravy **15.50**

Gourmet Burgers

Our handmade steak burgers, made with 100% local British beef, 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,

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

The Mrs McCartney,

homemade spicy chickpea burger, loaded with sweet red pepper & sun blushed tomato salsa & molten smoked Cheddar (V) (Vegan option) **11.95**

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 **12.95**

Sides

Buttered seasonal vegetables

Crushed herby new potatoes

Cheddar mash

Hand cut twice cooked chips... (add molten Cheddar? Please add 50p)

Real ale battered onion rings

Garlic bread... (add molten Cheddar? Please add 50p)

All 3.25

Sauces

Rich red wine & herb gravy

Roast onion & Rosemary

Stilton & chive

Cracked peppercorn

Mature Cheddar... **All 2.50**

We wish you a merry
Christmas and a
prosperous New Year

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

At The Devonshire, we pride ourselves on individuality, seasonality and the freshest produce every day. (VO) denotes vegetarian option & (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 establishment.

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

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