

FATHER'S DAY

Sunday 19th June from Midday

Starters

English white onion & scrumpy cider soup, mature Cheddar croutons, warm artisan bread & salted butter (V)(NGO)

Roast mushroom & spinach risotto, parmesan shavings, walnut & pesto oil (VO)(NGO)

Smoked haddock rarebit, upon toasted artisan sourdough, shallot & watercress salad

Deep fried breaded Brie wedges, tomato & sweet chilli jam, pickled cucumber salad (V)

Smooth chicken liver pate, Chef's onion chutney, baby leaf salad, mustard dressing & toasted ciabatta (NGO)

Main Courses

Roast topside of locally reared beef, (*served pink*), homemade Yorkshire pudding, creamy mash, herb roasted potatoes, sage & onion stuffing, rich roast gravy (NGO)

Roast loin of sage coated pork, buttered champ, crushed root vegetables, crispy crackling, red wine & Rosemary gravy (NGO)

Baked fillet of salmon, wild mushrooms & spinach, creamy mashed potatoes, mature Cheddar sauce (NGO)

Pan fried breast of chicken, pressed potatoes layered with smoked bacon, leeks & chives, buttered green beans, roast garlic sauce (NGO)

Butterbean, chickpea & sweet potato roast, creamy mash & herb roasted potatoes, red onion & thyme gravy (V)

All Main Courses are accompanied by buttered seasonal vegetables

Why not add a side of cauliflower cheese to share for 4.50?

Or share a portion of our amazing pigs in blankets? 4.00

Homemade Desserts

The Devonshire classic sticky toffee pudding, rich toffee sauce & vanilla ice cream

Rich chocolate mousse, fresh raspberries, brandy snap shards, pistachio ice cream (NGO)

Warm Bramley apple & pear crumble, served with either creamy vanilla custard or honeycomb ice cream

"School days" cornflake tart, raspberry jam & our famous pink custard

A selection of fine British cheeses, savoury biscuits, homemade chutney, artisan bread, grapes, apple & celery (V)(NGO) *2.00 supplement*

Adults... 3 Courses - 29.90 2 Courses - 24.90

Children under 12... 3 Courses - 17.90 2 Courses - 13.90

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

(V) denotes dishes that are vegetarian (VO) denotes vegetarian option (NGO) denotes non - gluten option, which means that these dishes can be freshly prepared for you with ingredients which do not contain gluten, However, you should be aware that cross contamination may occur in our kitchen, therefore we cannot 100% guarantee that any dish is allergen free. If you are concerned about possible cross contamination, our cooking methods or if you consider yourself at risk, please seek advice from our friendly team before ordering as full allergy information is available upon request.

All dishes may contain traces of nuts, all fish dishes may contain bones, and indeed, all desserts will contain calories.

The
Devonshire