

The Devonshire

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

Starters

Roast summer vegetable soup

garlic ciabatta, mint & pesto oil (VO)(GFO) 5.50

Creamy garlic mushroom bake

topped with cheese & herbs, warm focaccia & fresh leaves (VO) 6.50

Confit duck leg salad

pickled mushrooms, smoked bacon, croutons, rocket & parmesan shavings, mushroom & red wine dressing (GFO) 7.50

Rustic pork & herb pate

Chef's pear chutney, toasted artisan bread, baby leaves & wholegrain mustard dressing (GFO) 5.95

Chef's salmon & cod fishcake

cos lettuce, herby croutons, smoked bacon & red onion, creamy Caesar sauce & anchovies 6.95

Wild mushroom risotto

crisp basil, parmesan shavings, roast mushroom & caramelised onion reduction (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, fresh lemon, cracked black pepper crème fraiche, toasted Caraway bread (GFO) 6.95

Flaked ham hock & black pudding salad

baby caper & cornichon dressing, homemade apple sauce 6.50

Parsley crumbed haddock goujons

sweet chilli dip, spring onion & watercress salad, roast garlic mayo & fresh lemon 6.95

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

Pan fried cod loin

pea, white onion & thyme risotto, parmesan shavings, caramelised onion dressing 16.50
Vegetarian option available with wild mushrooms (GF) 11.95

Low & slow braised blade of beef

creamy mashed potato, steamed summer greens, roast red onion & Guinness gravy 15.50

Oven baked fillet of salmon

topped with sundried tomato & basil pesto, crushed baby potatoes & spinach, mature Cheddar cheese sauce (GF) 15.50

Mr Boot's local pork sausages

wholegrain mustard mash, creamed leeks, garden peas, roast red wine & sage gravy 12.95

Baked Mediterranean vegetable focaccia

chunky tomato & basil sauce, grilled halloumi, rocket & parmesan salad (V)(GFO) 12.95

Herb coated breast of chicken

roasted field mushroom, spring onion mash, wild mushroom & Madeira sauce (GFO) 14.50

Roast barbery duck breast

sautéed baby onions, button mushrooms, new potatoes & smoked bacon, creamy peppercorn sauce (GFO) 16.95

Slow roasted belly pork

pressed sage & onion potatoes, glazed Chantenay carrots, creamy grain & mustard tarragon sauce 14.50

Rump of English lamb

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

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

Other Vegetarian options are available from our Vegan Menu

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 Signature Burger

our homemade steak burger, loaded with caramelised onions, molten mature Cheddar & crispy smoked back bacon **13.50**

'Tex Mex' your burger and add homemade beef chilli & jalapenos for 1.50

The Pulled Pork Smoker

homemade steak burger loaded with Chef's slow roasted pulled pork, molten smoked cheese, spicy coleslaw & garlic mayo **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 new Mrs McCartney

homemade chickpea & sweet potato burger flavoured with fresh coriander, topped with Mediterranean salsa & molten Cheddar, sun blushed tomato sauce (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, handcut 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 Pork loin chop (GFO) **14.95**

Sides

Buttered seasonal vegetables

Crushed herby 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

Wholegrain mustard

Creamy Stilton

Cracked black peppercorn

Mature Cheddar cheese

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