



The Devonshire

Served from Midday
Created by Head Chef Darren Shears

Starters

Homemade Soup of The Day

rustic bread & salted butter (VO)(NGO)(Vegan Option) **5.95**

Wild Mushroom Risotto

baby spinach & smoked bacon, topped with parsnip crisps, parmesan shavings & roast onion dressing (V) (NGO) (Vegan Option) **6.75**

Crispy Ham Hock Croquettes

pea shoot & red onion salad, mint pesto dressing, mature Cheddar cheese sauce **7.25**

Chefs' Homemade Salmon, Spinach & Horseradish Fishcake

shaved fennel & watercress salad, beurre noisette, pickled cucumber & fine capers **7.50**

Baked Savoury Feta Cheesecake

rolled oat base, honey roasted beetroot & crushed walnuts, balsamic dressed rocket (V) **6.95**

Smooth Duck Liver Parfait

our own date & onion chutney, toasted sourdough, apple & celery salad, green peppercorn dressing (NGO) **6.95**

Creamy Garlic Mushroom Gratin

toasted herby ciabatta crumb, topped with crumbled Stilton, dressed baby leaves (V)(NGO)(Vegan Option) **6.95**

Local Partridge Breast

creamed celeriac, crumbled black pudding & pancetta, rich red wine sauce (NGO) **7.95**

Warm Smoked Haddock & Creamed Leek Tart

finished with molten mature Cheddar, baby leaf salad, grain mustard vinaigrette **7.25**

Magnificent Mains

The Devonshire Hand Pressed Pies

choose either **Steak & Real Ale**

or **Mature Cheddar, Sweet Potato & Caramelised Onion (V)**(Vegan Option) 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 **14.50**

Why not add a Stilton or Cheddar topping? Please add 2.00

Low & Slow Braised Blade of Beef

chive mash, buttered savoy cabbage, sautéed field mushrooms, pearl onions & smoked bacon, rich stout gravy & parsnip crisps (NGO) **16.50**

Pan Fried Fillet of Salmon

wilted gem lettuce, smoked bacon, peas & shallots, parsley crushed new potatoes, buttery white wine sauce (NGO) **16.95**

Pepper Roasted Chicken Breast

creamed leeks & wild mushrooms, grain mustard mash, vintage port & Rosemary sauce (NGO) **15.25**

Oven Baked Fillet of Cod

chive mashed potato, buttered spinach & spring onions, warm mature Cheddar sauce (NGO) **16.95**

Butternut Squash Gnocchi

crispy fried sage, roast red pepper sauce, crumbled goat's cheese (V)(Vegan Option) **13.95**

Slow Roasted Belly Pork

glazed rainbow carrots, our own Bramley apple sauce, smoked bacon mash, scrumpy cider & sage sauce, crushed crackling (NGO) **14.95**

Braised Lamb Shank Shepherd's Pie

finished with buttery mash, spring onion & molten mature Cheddar, braised red cabbage, crushed peas, red wine & mint gravy (NGO) **16.95**

Large Real Ale Battered Haddock

hand cut twice cooked chips, mushy peas, lemon wedge & homemade tartare sauce **14.25**
Why not add curry sauce? Please add 2.00

Moules Mariniere

freshly steamed mussels in a creamy white wine, garlic & parsley sauce, crusty bread & salted butter **16.95**

Sautéed Local Pheasant Breast

creamed parsnips, buttered kale, crushed roasted hazelnuts, roasted potatoes, blueberry infused red wine sauce (NGO) **16.95**

Gourmet Burgers

Our burgers are served lovingly upon a toasted brioche 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 molten mature Cheddar caramelised onions & crispy smoked streaky bacon **14.50**

The Pig Mama Thornton

our homemade steak burger stacked with homemade BBQ pulled pork, chorizo & molten mature Cheddar **14.50**

The Black 'N' Blu Stilton Stack

our homemade steak burger, stacked with molten blue Stilton, our own real ale battered onion rings, with a side of cracked black peppercorn sauce for dunking! **14.95**

The Movin' Mountain

plant based pattie, topped with deep fried goat's cheese, our own chunky guacamole & jalapeno mayo (V)(Vegan Option) **13.95**

The Rhode Island Dixie

whole chicken breast fillet coated in a seasoned light crumb, loaded with creamy garlic field mushrooms, smoked back bacon & molten mature Cheddar **13.95**

From the Flame Grill

All our prime cut steaks have been hand reared & are aged for 28 days by our local butcher David Boot

*All dishes from the grill are served with your choice of roasted beef tomato, roast garlic & field mushroom, hand cut twice cooked chips & garden peas OR dressed salad, rocket, red onion, tomato, parmesan & hand cut twice cooked chips. Why not 'Surf n Turf' your steak with our wholetail scampi? Please add **4.00***

10oz Sirloin (NGO) 21.95

8oz Fillet (NGO) 26.90

10oz Pork Loin Chop (NGO) 15.95

Sauces

Rich Red Wine & Mint
Creamy Roast Garlic & Thyme
Vintage Port & Rosemary
Scrumpy Cider & Sage
Cracked Black Peppercorn
Chef's Rich Roast Gravy
All **2.50 (NGO)**

Sides

Buttered Seasonal Vegetables
Herby New Potatoes
Mature Cheddar Mash
Hand Cut Twice Cooked Chips... *(Add Molten Cheddar? Please Add **1.00**)*
Real Ale Battered Onion Rings
Garlic Bread... *(Add Molten Cheddar? Please Add **1.00**)*
ALL **3.50**

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 (V) denotes dishes that are vegetarian, (vegan) denotes suitable for vegans.

(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, game dishes may contain shot, all fish dishes may contain bones, and indeed, all desserts will contain calories.

It is important not to rely exclusively on menu information because sometimes, our recipes may change..

All our dishes are freshly prepared to order, which means on most occasions, our Chefs are happy to amend most ingredients...

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