

FOOD MENU



STARTERS & NIBBLES

CRISPY BREADED BRIE (V)	£4.95
served with apricot relish	
BATTERED CALAMARI	£5.95
served with wasabi mayonnaise, rocket salad & lemon wedge	
BACON & ROSEMARY MUSHROOMS	£5.95 (gf)
bound in a cream sauce, topped with breadcrumbs	
GOATS CHEESE BAKED TOMATO (V)	£5.95 (gf)
garlic baked beef tomato stuffed with goats cheese & fine herbs, fresh basil & olive oil	
TRADITIONAL SOUP OF THE DAY (V)	£5.95 (gf)
served with crusty farmhouse bread & Yorkshire butter	
STICKY CHICKEN WINGS	£5.95 (gf)
served with BBQ or hot 'n' spicy sauce	
NACHOS (V)	£5.25
homemade spicy tomato & fresh chilli nachos with sour cream & salsa	
PLATTERS <i>perfect to share</i>	£13.95 (gf)

FISH PLATTER

smoked salmon, crayfish marie rose, calamari, haddock goujons, crusty bread, dips & sweet potato wedges

MEAT PLATTER

sliced Devonshire banger, Cajun chicken, ham hock, confit duck, crusty bread, dips & sweet potato wedges

MAIN COURSES

POACHED SALMON PENNE	£10.95
bound in a red pepper & tarragon cream served with crusty garlic bread	
MUSHROOM & HALLOUMI BURGER (V)	£9.95 (gf)
served in a toasted brioche bun with sweet potato fries & slaw	
BRAISED HAM HOCK	£11.95 (gf)
cider braised ham hock with parsley sauce, crushed herb potatoes & crispy leeks	
SALTED SEA BASS FILLET	£11.95 (gf)
with lemon & tarragon scented green beans & canarian potatoes	
CONFIT DUCK LEG CASSOULET	£10.95 (gf)
crispy duck leg on a bed of chorizo, butterbean & tomatoes with an oregano pesto & roast garlic cloves	
SEARED SALMON	£11.95 (gf)
served with sautéed artichoke hearts, wild mushrooms & lemon pesto	
AUBERGINE & PINE NUT GRATIN (V)	£9.95 (gf)
spinach, tomato & mozzarella stuffed aubergine with roasted pine nuts & herbs served with a watercress & roast onion salad	

ALLERGY INFORMATION

Please speak to a member of our team if you have any questions or requests with regards to allergies

STEAKS

ALL OUR AGED STEAKS ARE SOURCED DIRECT FROM THE LOCAL BUTCHER & COOKED TO YOUR LIKING

FOR TODAY'S CHOICES PLEASE SEE THE SPECIALS BOARD

SIDES

Hand cut chips	£2.50
Skinny fries/ sweet potato fries	£2.50
Beer battered onion rings	£2.75
Seasonal vegetables	£2.75
Dressed house salad	£2.50
Garlic bread (add cheese 50p)	£2.75

DEVONSHIRE CLASSICS

GAMMON STEAK	£10.95 (gf)
10oz thick cut gammon steak served with pineapple, free range egg, hand cut chips & a dressed leaf salad	
BREADED EAST COAST SCAMPI	£9.95
served with hand cut chips, lemon wedge & a dressed leaf salad	
GOLDEN BEER BATTERED HADDOCK	£10.95 (gf)
served with minted mushy peas, hand cut chips, homemade tartare sauce & lemon wedge	
DEEP FILLED STEAK & ALE PIE	£9.95
served with minted mushy peas, hand cut chips & rich beef gravy	
DEVONSHIRE BURGER	£10.95 (gf)
100% beef burger made to our own recipe topped with back bacon & glazed with mature cheddar served with skinny fries, tomato & onion salad & tomato relish	
TRADITIONAL LASAGNE BOLOGNESE	£9.95
classic Italian lasagne topped with creamy béchamel sauce, mixed herbs & glazed with cheese served with a rocket salad & crispy garlic bread	
WEATHERHEADS BANGERS & MASH	£9.95 (gf)
locally sourced sausages with mash & rich onion gravy	

WHY NOT BOOK A TABLE WITH US ONLINE

WWW.THEDEVONSHIREGRASSINGTON.CO.UK



Sandwiches & Wine Menu



SANDWICHES



all our sandwiches are served in white, granary or ciabatta bread & served with skinny fries & dressed leaf salad

All sandwiches £6.25
All sandwiches available as salads

TOPSIDE OF BEEF HOT OR COLD WITH HORSERADISH

CAJUN CHICKEN WITH A CUCUMBER & MINT MAYO

CRAYFISH & ROCKET WITH LEMON MAYO

CURED HAM AND TOMATO CHUTNEY

POSH FISH FINGERS WITH TARTARE SAUCE

Ⓟ MATURE CHEDDAR & HOMEMADE PICKLE

CHICKEN & BACON CLUB- (SLICED BREAD ONLY)

Ⓟ ROASTED MEDITERRANEAN VEG & GOATS CHEESE

ADD A MUG OF SOUP FOR £1.50

SENIORS LUNCH

Do you fancy a lighter lunch? Why not dine from our seniors menu.
Please ask for todays choices

2 COURSES FOR £6.95

DESSERTS £4.95

ALL OUR DESSERTS ARE HOMEMADE



Please ask a member of our team
to see the desserts board

WINE MENU

Matthew Clark

CHAMPAGNE & SPARKLING

Bottega Gold Prosecco Brut, Italy

Characteristic, fruity with scents of golden apple, Williams pear, acacia flowers & lily of the valley

Da Luca Prosecco, Italy

Pear & peach fruit on a lively, yet soft & generous palate

Piper-Heidsieck Brut, France

A classic Pinot Noir dominated Brut Champagne: plenty of freshness with citrus notes, such as grapefruit, followed by Granny Smith green apple, & crunchy, juicy pear – ample & intense

WHITE WINE

Solstice Pinot Grigio delle Venezie, Italy

Fresh, crisp with subtle notes of citrus & pear fruit.

Altoritas Sauvignon Blanc, Chile

Bright, refreshing, herbaceous aromas with gentle gooseberry & lemon fruit

Granfort Chardonnay, Pays d'Oc, France

Soft, green apple-scented unoaked Chardonnay, with a refreshing finish

Waipara Hills Sauvignon, New Zealand

Generous & lifted, showing powerful aromas of nettle & snow pea: the palate bursts with fresh citrus, grapefruit & melon notes

Bottle
250ml
175ml

6.95

21.95

45.00

17.95

6.10

4.55

16.95

5.85

4.25

16.95

5.85

4.25

22.95

ROSE WINE

Solstice Pinot Grigio Rose delle Venezie, Italy

Refreshingly dry with notes of strawberry fruit.

Whispering Hills White Zinfandel, California, USA

Loads of fresh summer-fruit flavours & lively acidity. Medium-bodied to appeal to most palates, California's own Zinfandel.

RED WINE

Altoritas Merlot, Central Valley, Chile

Soft, light & fruity Merlot with plummy aromas & a hint of spice

Cullinan View Shiraz, Western Cape, South Africa

A deep-coloured wine with an excellent Syrah peppery character. The palate is full & generous with rich, velvety tannins & warm toasty-oak on the finish

Granfort Cabernet Sauvignon, Pays d'Oc, France

All the classic blackcurrant aromas & flavours, balanced with a soft, tannic finish

Callia Lunaris Malbec, San Juan, Argentina

Enticing aromas of cherry, plum with a background of warming spice, with freshness to the finish

Chateauf-neuf-du-Pape, La Tiare du Pape, France

A classic Chateauf-neuf with masses of power, strong berry-fruit & warm spice with vanilla-oak undertones

Bottle
250ml
175ml

17.95

6.10

4.55

16.95

5.85

4.25

15.95

5.55

3.95

17.95

6.25

4.65

16.95

5.85

4.25

20.95

7.10

5.25

29.95

125ml measures available upon request

Enjoy a malt



HOT BEVERAGES



Americano	£2.25	Double Espresso	£2.00	Tea for One	£1.35
Cappuccino	£2.50	Mocha	£2.50	Tea for Two	£2.70
Latte	£2.50	Hot Chocolate	£2.75	Liqueur Coffee	£4.00
Espresso	£1.30	Flavoured Coffee Syrup (shot)	£0.50	Irish / Baileys / Seville / Calypso	

PLEASE REVIEW US



PLEASE VISIT OUR WEBSITE
WWW.THEDEVONSHIREGRASSINGTON.CO.UK

Starters & Main Courses

