

THE DEVONSHIRE

GRASSINGTON

MAT, KIRSTY AND THE TEAM
WELCOME YOU TO THE DEVONSHIRE

SHARERS

- Mexican Hat** £15
Nachos topped with hot beef chilli, melted cheese, soured cream, guacamole, tomato salsa & jalapenos.
- Seafarers Board** £25
Baked queen scallops, mini prawn cocktails, smoked salmon, fish goujons, tartare sauce, dressed leaves, crusty bread.
- Yorkshire Ploughman's** £20
Home cooked ham, hand raised pork pie, scotch egg, selection of Yorkshire cheeses, piccalilli, Branston Pickle, apple, celery, crusty bread.

TO START

- Smoked Haddock Fishcake** £7
Dressed leaves and curried mayonnaise.
- Homemade Soup (v) (vv)** £5
Using the freshest seasonal produce, rustic bread and butter.
- Baked Queen Scallops** £9
Garlic butter, panko breadcrumbs, parmesan and gruyere gratin.
- Roasted Spiced Cauliflower (v) (vv)** £7
Pomegranate and mint cous cous, dressed leaf salad, coconut and chilli sauce.
- Spinach and Vegan Feta Falafel Bon Bon (v) (vv)** £7
Spiced red pepper dip, dressed leaf salad, toasted ciabatta.
- Smoked Salmon** £8
Gribiche, fresh herb salad, radish and ciabatta toast.
- Ham Hock Terrine** £7
Pickled vegetable chutney, toasted ciabatta flutes.
- Devonshire Prawn Cocktail** £8
Little gem lettuce, cherry tomato, pickled cucumber, lemon wedge, paprika Marie Rose, buttered bread.

ROASTS

- Served all day Saturday and Sunday**
All served with a proper Yorkshire pudding, roast potatoes, honey roast parsnips, carrots, swede, seasonal greens and topped with real gravy.
- Sirloin of Beef** £16
- Small Portion Sirloin of Beef** £12
- Pot Roasted Free Range Half Chicken** £15
- Vegetarian Nut Roast (v)** £13
- Small Portion Vegetarian Nut Roast (v)** £11

SALADS

- Chicken and Bacon Caesar Salad Bowl** £12
Little gem, garlic croutons, parmesan shavings, anchovies & Caesar dressing.
- Spiced Cauliflower & Falafel Salad Bowl (v) (vv)** £13
Mixed leaf salad, garlic croutons, pomegranate and mint cous cous, coconut and chilli and spiced red pepper dips.

SIDES & NIBBLES

- Halloumi Fries (v)** £7
Sweet chilli sauce.
- Garlic & herb pizza bread (v)** £6
- Garlic, herb and tomato pizza bread (v)** £7
- Garlic, herb and mozzarella pizza bread (v)** £7
- Skin on Fries (v) (vv) £3.50, Thick Cut Chips (v) (vv) £3.50
Sweet Potato Fries (v) £4.50, Parmesan & Truffle Chips £5
Seasonal Vegetables (v) (vv) £4, Salad Bowl (v) (vv) £5
Bread & Butter (v) £2.50, Mashed or New Potatoes (v) £5
Onion Rings (v) £4*

MAINS

- Jumbo Beer Battered Haddock** £15
Served with thick cut chips, tartare sauce and mushy peas.
- Add – Chip Shop Curry Sauce** £3
- Jacksons of Cracoe Pork Sausages** £13
Mashed potato, seasonal vegetables and onion gravy.
- Swaledale Beef Mince & Onion Pie** £15
Seasonal vegetables, creamed potato, thick cut chips & real gravy.
- Breaded Wholetail Scampi** £14
Served with thick cut chips, tartare sauce and mushy peas.
- Classic Lancashire Cheese & Onion Pie (v)** £15
Seasonal vegetables, creamed potato, thick cut chips & real gravy.
- Smoked Haddock Fishcakes** £14
Thick cut chips, dressed leaves and curried mayonnaise.
- Slow Cooked Belly of Pork** £16
Sage infused creamed potato, black pudding stuffed apple, braised red cabbage, apple puree and cider reduction.
- Vegan Penang Curry (v) (vv)** £14
Steamed white rice, mini naan bread and mango chutney.
- Hand Sliced Honey Roasted Ham** £10
Fried eggs and thick cut chips.
- Lamb Shank** £16
Creamed mashed potato, seasonal greens, rosemary, redcurrant and mint gravy.
- Mushroom and Root Vegetable Shepherds Pie (v) (vv)** £15
Seasonal vegetables, vegetarian gravy.
- Baked Queen Scallops** £16
Garlic butter, panko breadcrumbs, parmesan and gruyere gratin, served with skin on fries and a mixed leaf salad.
- Chilli Con Carne** £13
Steamed white rice, melted cheese, soured cream, guacamole & jalapenos.

Burgers

All served on a gourmet burger bun with tomato, lettuce, gherkin, topped with an onion ring, side of coleslaw, thick cut chips, skin on fries or sweet potato fries.

- Plant Based Burger (v) (vv) – Vegan cheese and Vegan mayo.** £15
- Southern Fried Chicken Burger – Melted cheese, spiced tomato chutney.** £14
- Devonshire Cheese & Bacon Burger** £16
Yorkshire Wensleydale - Spiced tomato chutney.

STONE BAKED PIZZAS

- BBQ Pulled Pork – roasted peppers.** £14
- Ortaggio (v) – mediterranean vegetables.** £11
- Hawaiian – pineapple & honey roasted ham.** £12
- Margherita (v) – roasted cherry tomato, fresh basil.** £10
- Stromboli – pepperoni, chilli & mozzarella.** £14
- Chicken Tikka – red onions.** £14

SANDWICHES

- Served up to 5pm**
All sandwiches are served on white, granary bloomer or ciabatta bread with dressed salad and a choice of thick cut chips, sweet potato fries or skin on fries.
- Fish Finger Butty** £9
With gem lettuce and tartare sauce (served on the bread).
- Hand Carved Honey Roasted Ham** £8
Served with Branston Pickle or English mustard.
- Hot Sirloin of Beef** £10
Horseradish sauce.
- Devonshire Chicken Triple Club (on bloomer bread only)** £11
BLT topped with grilled chicken and garlic mayo.
- Vegan Capresse (v) (vv)** £8
Beef tomato, vegan feta cheese and pesto.

The Devonshire Hotel is a beautiful building with an abundance of charm and character. Unfortunately, no one knows what stood on this site before the construction of the coaching inn, in the mid 18th century. It may have been lead miners cottages.

It was built when Grassington became a terminus for horse drawn coaches to stop, change horses, lodge passengers and then continue up the dale.

From the early 1900's, tourism replaced mining as the chief economy of the village. This demand led to the conversion of the northern section and the archway into residential accommodation shortly before the Second World War in 1938.

CHILDRENS MENU

*All meals are £7
Under 10's only*

Bangers and Mash

Served with seasonal vegetables and gravy.

Fish and Chips

Served with mushy or garden peas.

Chilli Con Carne

Served with white rice & nachos.

Margherita Pizza (v) or Sausage & Pepperoni Pizza

Southern Fried Chicken Burger

Fries and BBQ sauce.

Cheese Burger

Fries and tomato ketchup.

Duo of Ice Cream £3

Ask your server for the flavour choices.

HOT DRINKS

Tea for One £2.00

Speciality Teas £2.30

*Chamomile, Green Tea, Lemon & Ginger, Peppermint,
Strawberry and Raspberry, Chocolate and Coconut,
Jasmine Green Tea, Blackcurrant and Blueberry, Earl Grey.*

Americano £2.50

Espresso £2.30

Cappuccino £2.90

Latte £2.90

Mocha £2.90

Flat White £2.50

Coffee Syrups £0.75

Caramel, Hazelnut or Gingerbread

Hot Chocolate £2.90

Gourmet Hot Chocolate £3.50

Liqueur Coffees £5.80

Baileys, Jamesons, Tia Maria, Courvoisier, Cointreau.

DESSERTS

Summer Berries and Elderflower

gratin (v) – Lavender shortbread. £6

Sticky Toffee Pudding (v) £7

Hot caramel sauce and salted caramel ice cream.

Affogato (v) £6

Vanilla ice cream, hot espresso, biscotti biscuit.

Dark Chocolate Brownie (v) £7

Rich chocolate sauce, vanilla ice cream.

Blackforest sundae(v) £7

*Bitesize pieces of brownie, red cherry ice cream, boozy
black cherry sauce, Chantilly cream, café curl wafer.*

Devonshire Trifle (v) £7

*Parkin sponge, mulled poached pear, apple curd,
honeycomb, Chantilly cream.*

Trio of Yorvale ice Cream £6

Topped with a café curl wafers, choose from:

*Vanilla pod, double chocolate chip, red cherry swirl, strawberry sensation,
salted caramel or mint chocolate chip.*

Individual cheeses (Each) £5

Full Cheeseboard £20

*Served with celery, apple, red onion marmalade,
Savoury biscuits from Grandma Wilds of Keighley,
Yorkshire Quince jelly.*

Flatcapper Northern Brie

*White mould ripened cheese made with pasteurised Yorkshire cow's milk.
Exclusive to Cryer & Stott Cheesemongers. Its flavour fills the mouth with
intensity and the luxurious creamy texture rounds off a sumptuous taste
experience. Bronze winner at the 2018 World Cheese Awards.*

Stottie Goats Cheese

*A new mould ripened goats milk brie made using the finest Yorkshire milk.
This cheese is smooth, rich and creamy with a fresh clean flavour. Shortlisted
for the best Yorkshire cheese at the Deliciously Yorkshire Awards 2018.*

Harrogate Blue

*Is a soft, luxuriously creamy blue-veined cheese, delivering a mellow blue
flavour with a hint of pepper to finish. Shepherds Purse has been an award
winning artisan cheese maker since 1987. Our family run business was
founded by Judy Bell, who began hand-crafting cheeses on the farmhouse
kitchen table.*

Yorkshire Wensleydale Creamy

*Crumbly & full of flavour Yorkshire Wensleydale cheese, handcrafted by our
master cheese-makers to a time-honoured recipe using milk from local farms.*

Brittania

A 16 month mature cheddar with a bit of a bite.

ORDERING FOOD

We are happy to provide full table service within our restaurant. In our lounge and external areas, please order your food and drinks at the bar. Our food is freshly prepared to order and we would like to thank you for your patience during busy periods.

TAKE AWAY MEALS

*We offer some of our main meals to take away,
you can pre order over the phone,
order through Just Eat
or pop in to order.
Food service times apply.*

ICE CREAM SHAKES

**Real ice cream shakes, made with
Yorvale ice cream, choose from:-**

*Double Chocolate Chip
Vanilla Pod
Salted Caramel
Red Cherry Swirl
Mint Chocolate Chip*

All £4.95



We try to source all of our produce locally with a menu driven by the gardeners, foragers, farmers and suppliers of Yorkshire.

Full allergen information is available on request.

Please ask our team for details when ordering both food and drink. All weights noted are approximate and prior to cooking
(sp) denotes a small portion, (v) denotes vegetarian dishes, (vv) denotes vegan dishes

Gluten Free options are available on request

Mixed Grill

Monday

Two Mixed Grills
and a Bottle
of House Wine

£55

from 5pm

Curry Night

Tuesday

Two special curries
and any 2 Pints.
Ask to see the choices

£25

from 5pm

2-4-1 Pizza

Wednesday

Choose any two pizzas
from our stonebaked
pizza range and get
the second one FREE

from 5pm

Steak Night

Thursday

Two Ribeye Steaks
and a Bottle
of House Wine

£40

from 5pm

Fish and Fizz

Friday

Two Fish and Chips
and a Bottle
of Prosecco

£40

from 5pm