

STARTERS

Beetroot <i>Beetroot and Fig Tartlet, Peppered Goat's Curd, Sea Rosemary</i>	11	Crab <i>Potted Crab, Pickled Cucumber Salad</i>	16
Octopus <i>Roasted Octopus, Fennel, Cucumber and Herb Dressing</i>	14	Duck <i>Pressed Duck Terrine, Pear, Fig and Apple Salad</i>	13
Cauliflower <i>Cauliflower Cheese Soup, Onion Bhaji</i>	8	Salmon <i>Marinated Salmon Tartare, Caviar and Soured Cream</i>	15

SALADS

Duck <i>Crispy Duck, Red Cabbage Slaw, Soya Citrus Dressing</i>	16
Smoked Chicken <i>Grilled Smoked Chicken, Cauliflower and Pomegranate Salad</i>	14
Quinoa <i>Super Seed Quinoa Salad, Apple Yoghurt, Grilled Tender Stem Broccoli</i>	12
Salmon <i>Poached Salmon, Grilled Baby Gem Lettuce, Soft Egg and Herb Dressing</i>	15
Classic Caesar Salad <i>With Roast Free-range Chicken</i>	11 16

GRILLS

Beef – All our steaks are sourced from Herefordshire Cross cattle.	
<i>300g Ribeye Steak</i>	35
<i>200g Fillet Steak</i>	39
<i>300g Sirloin Steak</i>	26
<i>All Served with Triple Cooked Chips and Béarnaise Sauce, Garlic Herb Butter or Peppercorn Sauce</i>	
Devonshire Club Burger <i>Bloody Mary Ketchup, Fries</i>	18

SIDES

Triple Cooked Chips	5
French Fries	5
Crushed Swede	6
Buttered Sprout Tops	5
Buttered New Potatoes	6
Steamed or Creamed Spinach	6
Mashed Potato	6
Mixed Leaf Salad	5

MAINS

Short-Rib <i>Beef Short-Rib, Salt Baked Celeriac, Bone Marrow, Ale Braised Onions</i>	27	Lemon Sole <i>Lemon Sole, Brown Shrimps, Jerusalem Artichoke and Nut Butter Dressing</i>	28
Cod <i>Baked Cod, Sweetcorn and Potato Chowder</i>	21	Pork <i>Slow-Roasted Pork Belly, Lincolnshire Smoked Eel, Charlotte Potatoes, Apple Gravy</i>	24
Chicken <i>Roast Yorkshire Grain Fed Free-Range Chicken, Leek and Smoked Bacon Pie</i>	27	Butternut Squash <i>Roasted Butternut Squash, Fresh Pappardelle, Sage and Cashel Blue</i>	15
Mussels <i>Welsh Mussels, Cider and Lovage Cream, Fries</i>	18	Mutton <i>Lune Valley Mutton 'Shepherd's Pie'</i>	21

SEASONAL SET MENU

Two Courses - £28

Three Courses - £35

STARTERS

Salt and Pepper Squid, Piquillo Pepper Salad

Spiced Corn Soup, Courgette Fritter

Venison Ragù, Garlic Butter Toasts

MAINS

Individual Yorkshire Pheasant Pastry Pie, Juniper Berry Gravy

Sustainable Fish Casserole, Saffron Yoghurt

Truffle Macaroni, Spinach and Walnuts

PUDDINGS

Dark Chocolate and Pistachio Tart, Peanut Butter Ice Cream

Light Vanilla Cheesecake, Poached Blueberries

Selection of Devonshire Club Sorbets and Ice Creams

Tea, Coffee and Petit Fours

Please be aware that some of our dishes contain nuts (n) If you suffer from a food allergy or intolerance, please let a member of our service team know when placing your order.
A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.