

SAMPLE MENU

The Devonshire

Homemade Desserts

'School days' cornflake tart, raspberry jam & pink custard 5.50

Oven baked Bramley apple crumble, with creamy custard or vanilla ice cream 5.50

Classic sticky toffee pudding, rich toffee sauce & vanilla ice cream 5.50

Glazed vanilla & raspberry crème brulee, chocolate covered
brandy snaps (GFO) 5.50

Freshly baked chocolate chip brownie, pistachio ice cream
& toffee sauce 5.50
(please allow 15 mins cooking time)

Baked vanilla cheesecake, poached vanilla strawberries,
lemon curd & crushed meringue 5.50

A selection of fine British cheeses to share, blue Stilton, aged red Leicester, Flowers sage Derby,
Somerset Brie & Lincolnshire poacher, walnut rye bread, grapes,
celery, cheese biscuits & homemade chutney (GFO) 8.50

A selection of local dairy ice creams, three scoops (GF) 3.90

Coffee & Speciality Teas

Americano 1.90

Cappuccino 2.50

Latte 2.50

Flat white 2.80

Espresso 1.90

Mocha 2.90

Hot chocolate 2.90

Pots of tea - choose from; breakfast, Earl Grey, lemon & ginger,
green, peppermint or apple & mango 1.80

(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, and indeed, all desserts will contain calories.