

The Devonshire December Menu

Served from 12pm Monday to Saturday

Created by Head Chef Darren Shears

Starters

Cream of roast chestnut mushroom soup,
herb & cheese croutons, crusty Artisan bread & butter (VO)(GFO) **5.25**

Oven baked creamy garlic mushrooms,
upon a soft English muffin, topped with molten Brie, mixed leaves & a grain mustard
& tarragon dressing (VO) (GFO) **5.95**

Seafood gratin,
smoked haddock, salmon, prawns & cod, Welsh rarebit crust,
rocket & cucumber salad, pesto dressing **6.75**

Roast butternut squash & hazelnut risotto,
crispy sage leaves, grain mustard & mascarpone dressing, shaved Parmesan (GFO) (VO) **5.50**

Rustic coarse pork pate,
flavoured with garlic & sage, smoked bacon & pickled mushroom salad,
rustic Artisan bread & homemade apple sauce (GFO) **6.25**

Mini salmon fishcake,
fresh prawns, watercress salad, lemon wedge, Marie-Rose sauce
& homemade dill soda bread **6.50**

Game breast salad,
Comprising duck, pheasant, partridge & pigeon, smoked bacon, honey & orange dressing,
parsnip crisps, onion chutney (GFO) **6.25**

Walnut crusted baked goats' cheese,
upon a sweet pepper & tomato compote, caramelised onion dressing (VO) **5.95**

Grilled fillet of mackerel,
Salsa Verde, peppery watercress & red onion salad, rainbow pickles (GFO) **5.95**

Stilton & caramelised onion tart,
pear, red onion & rocket salad, honey & walnut dressing (VO) **5.95**

Magnificent Mains

The Devonshire hand pressed steak & real ale pie,
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 **12.75**

Traditional roast breast of turkey,
sausages wrapped in smoked bacon, mashed & roast potatoes, cranberry sauce, stuffing,
rich roast gravy & bread sauce (GFO) **13.50**

Roast rump of lamb,
(served pink), sautéed red cabbage, rosemary roasted potatoes, rich, caramelised
onion gravy flavoured with fresh mint (GFO) **15.50**

Fillet of seared salmon,
upon a bed of lemon infused risotto, baby spinach, mint pesto, rocket &
shaved Parmesan (GFO) **14.95**

Slow braised blade of beef,
traditional 'neeps & tatties', buttery mashed potato, rich red wine & herb gravy **14.95**

Butterbean, chickpea & chestnut roast,
cauliflower cheese crumble, mashed potatoes, red onion & thyme gravy (VO) (GFO) **10.95**

Oven baked fillet of cod,
garlic & parsley crust, spinach, pea & potato frittata, rich tomato & basil sauce (GFO) **14.95**

Roast loin of pork,
studded with garlic & winter herbs, glazed rainbow carrots, roast potatoes & parsnip mash,
crackling & rich roast gravy (GFO) **14.25**

Roast pepper, aubergine, courgette & onion tart,
marinated feta cheese, chunky tomato sauce, sweet potato mash,
mature Cheddar cheese & chive sauce (VO) **11.95**

10oz sirloin steak,
grilled to your liking, accompanied by slow roast garlic, grilled tomato,
roast field mushroom and a rocket & parmesan dressed salad,
with either twice cooked chips or creamy mash (GFO) **18.95**

Or...
8oz Fillet steak 23.95

Large real ale battered haddock,
hand cut, twice cooked chips, mushy peas, lemon wedge & homemade tartare sauce **12.95**
why not add curry sauce & 'chip shop' pickles? Please add 3.00

The Devonshire

Gourmet Burgers

Our handmade steak burgers, made with 100% local British beef, are served lovingly upon a toasted soft burger bun, with lettuce & sliced beef tomato, a side of house burger sauce & twice cooked, hand cut chips

The Chilli Beef 'n' Cheese,

homemade steak burger topped with chilli spiced pulled beef, smoked back bacon, molten Cheddar, jalapenos & sour cream **12.95**

The Mrs McCartney,

spicy chickpea burger, topped with beetroot relish, sweet, roast garlic cream cheese, chilli, ginger & coriander slaw, grilled halloumi (VO) **11.95**

The Spring Chicken,

chicken fillet coated in an herb crumb, topped with grilled mushrooms, crispy bacon rashers, smothered in marinated mozzarella, sun-blushed tomatoes, roast garlic & fresh basil **12.95**

Sides

Buttered seasonal vegetables / Buttered new potatoes

Cheddar Mash / Buttered green beans & sautéed red onions

Hand cut, twice cooked chips... (add molten Cheddar? Please add 50p)

Real ale battered onion rings / Garlic bread... (add molten Cheddar? Please add 50p)

All 3.00

Sauces

Rich red wine & herb gravy

Creamy roast garlic & mushroom

Grain mustard & fresh tarragon

Stilton & chive

Cracked peppercorn

All 2.00

We wish you a
merry Christmas
and a prosperous
New Year

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 (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.

Please inform your server if you have any allergies, full allergy information is available upon request. It is important not to rely exclusively on menu information because sometimes, our recipes may change. Customers who consider themselves at risk should always seek advice from our team before ordering.

All our dishes are freshly prepared to order, which means on some occasions not all items will be available, we apologise should this occur ... Because of our dedication to providing our customers with freshly prepared high quality food, we accept some of our dishes may take a little longer to arrive to you than other 'microwaveable' fast food establishments .. All of us at The Devonshire are totally committed to providing our customers with outstanding service and product quality ... 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...

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Reservations 01623 747777