

# The Devonshire

Served Monday to Saturday from Midday  
Created by Head Chef Darren Shears

## Starters

### Soup of the day

crusty artisan bread & salted butter (VO)(GFO) (Vegan option) **5.50**

### Garlic & cracked black pepper mushrooms

upon toasted ciabatta, rocket,  
parmesan & basil dressing (VO)(GFO)(Vegan option) **6.50**

### Confit French duck leg

crisp gem lettuce, smoked bacon lardons, red onion,  
herb croutons & Caesar dressing (GFO) **7.25**

### Smooth chicken liver & Madeira pâté

topped with crushed walnuts & green peppercorns,  
Bramley apple sauce, lamb's lettuce &  
wholegrain mustard dressing (GFO) **6.75**

### Smoked haddock fishcake,

spring onion & Cheddar cheese sauce,  
watercress & cucumber salad **6.95**

### Panko breaded Brie wedges

red onion, pear & balsamic chutney & baby leaf salad (V) **6.50**

### Smoked & cured salmon rilette

bound in fennel & cream cheese, toasted Caraway bread  
& fresh lemon wedge (GFO) **6.95**

### Baked ham hock mac 'n' cheese

garlic & herb ciabatta crumb, mushroom ketchup **6.50**

### Deep fried squid

slow roasted garlic mayonnaise, pickled cucumber salad,  
lemon & pepper dressing **6.95**

## 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 **13.95**

*Why not add a Stilton or Cheddar topping? Please add 2.00*

### 12-hour braised blade of beef

buttered spring onion mash, crushed seasonal root vegetables,  
chef's rich roast gravy (GF) **15.50**

### Herb baked fillet of salmon

creamy celeriac mash, buttered steamed greens  
& mature Cheddar & spring onion sauce (GF) **15.95**

### Spinach, pea & mint risotto

crumbled feta cheese, rocket & basil dressing (GF)(V) (Vegan option) **12.95**

### Hand pressed mature Cheddar & caramelised onion pie,

mature Cheddar sauce, creamy mash, market vegetables,  
rich red wine & thyme gravy (V) **12.95**

### Roast lentil falafel flatbread

beetroot hummus, roast aubergine, grilled halloumi & chickpea salad,  
yoghurt & mint dressing (V) (Vegan option) **13.50**

### Pan fried chicken breast

dauphinoise potato, buttered tenderstem broccoli,  
roast garlic & thyme sauce (GF) **14.50**

### Slow roasted belly pork

smoked bacon mash, pork crackling,  
honey roasted root vegetables, wholegrain mustard & cider gravy (GF) **14.50**

### Rump of English lamb

*(served pink)*, creamy mashed potatoes, balsamic confit onions,  
crushed garden peas, fresh mint & roast red wine gravy (GF) **16.95**

### Large real ale battered haddock

hand cut twice cooked chips, mushy peas, lemon wedge  
& homemade tartare sauce **13.50**

*Why not add curry sauce? Please add 2.00*

# Gourmet Burgers

*Our burgers 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 Devonshire signature burger**

our homemade steak burger, loaded with caramelised onions, molten mature Cheddar & crispy smoked back bacon **13.50**

*'Tex Mex' your burger and add homemade beef chilli & jalapenos for 2.00*

## **The Duchess of pork**

homemade steak burger loaded with Chef's slow roasted pulled pork, chorizo sausage & jalapenos, topped with molten smoked cheese & harissa mayonnaise **13.95**

## **The cheesy hipster**

chickpea, coriander & butterbean pattie, stacked with baked goat's cheese, sweet pepper & sun blushed tomato relish (V)(Vegan Option) **12.50**

## **The spring chicken**

chicken fillet coated in a light herb crumb, piled with molten mozzarella & crispy smoked back bacon, sliced avocado & shredded lettuce bound with garlic & lemon mayo **13.95**

# From the Flame Grill

All our prime cut steaks have been hand reared & are aged for 28 days by our local butcher

All dishes from the grill are served with your choice of roasted beef tomato, garlic & field mushroom, hand cut twice cooked chips & garden peas OR dressed salad, rocket, red onion, tomato, parmesan & hand cut twice cut chips

**8oz Fillet (GFO) 26.50**

**10oz Sirloin (GFO) 21.95**

# Sauces

Rich red wine & mint gravy (GF)  
Creamy roast garlic & thyme (GF)  
Wholegrain mustard & cider (GF)  
Roasted mushroom & Madeira (GF)  
Cracked black peppercorn (GF)  
Chef's rich roast gravy (GF)  
**All 2.50**

# Sides

Buttered seasonal vegetables  
Herby new potatoes  
Mature Cheddar mash  
Hand cut twice cooked chips... (add molten Cheddar? Please add **1.00**)  
Real ale battered onion rings  
Garlic bread... (add molten Cheddar? Please add **1.00**)  
**ALL 3.25**

**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, all of our game is shot locally and may contain shot, 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...

The Devonshire, Rectory Road, Upper Langwith, Mansfield, Nottinghamshire, NG20 9RF

**Reservations 01623 747777**

**Visit: [www.thedevonshire.info](http://www.thedevonshire.info)**