



DEVONSHIRE ARMS HOTEL & SPA

BOLTON ABBEY ESTATE

The Garden Room

Exmoor Caviar (10g)

£55

Savoury choux, champagne mayo

Salt aged Yorkshire Duck Breast

Duck liver parfait, gooseberry, turnip

£16

Mackerel

Smoked parfait, grape, spring garden green sauce

£14

Mains

Kitchen Garden Courgette

Yorkshire pecorino rotolo, basil, tempura flower, black garlic

£25

Eshton Hardwick Estate Lamb

Isle of Wight tomato, ewe's curd, olive, charred baby gem

£38

Yorkshire Pork Loin

Local hen of the woods, butter potato terrine, truffle jus

£36

Halibut

Strawberry, beetroot, jersey royals, vermouth sauce

£36

Yorkshire Beef Wellington

(To Share)

Horseradish potatoes, buttered spinach, red wine sauce

£90

Amalfi Lemon Tart

Meringue, strawberry, elderflower, smoked pecans

£16

Valrhona 64% Manjari Chocolate Mousse

Kracken rum roasted pineapple, rum raisins, coconut

£16.50

Starters

Garden Spring Onion

Golden raisins, Montgomery cheddar

£13

Whitby Crab

Radish, brown crab hollandaise

£17

Yorkshire Beef Tartare

Parmesan, pickles, sunflower seeds

£18

BBQ'd Garden Salad

Whipped Yorkshire feta, toasted nuts and seeds, local rapeseed oil

£14

Sides

Roast Jersey royals, garlic & rosemary

£7.50

Triple cooked chips, herb emulsion

£7.50

Charred baby gem, parmesan, croutons

£7

BBQ Tenderstem broccoli, sumac

£7

Heritage tomato salad, basil, olive oil

£8

Seafood Tasting Menu

To be enjoyed by the whole table.

Crab

Hollandaise, radish

Artelium, Devonshire Cuvee, East Sussex, England, 2017

Salmon Mi Cuit

Cucumber bonito, fennel

Domaine Petroni, Rosé Vine De Corse, Corsica, France 2023

Lobster

Native Lobster, kohlrabi, apple

Domaine Vincent Damp, Chablis, France 2023

Wild Sea Bass

Squid ink pasta, courgette, basil

Villa Wolf, Pinot Noir, Pfalz, Germany, 2022

Amalfi Lemon Tart

Meringue, strawberry, elderflower, smoked pecans

De Bortoli, Deen, Vat 5 Botrytis Semillon, Riverina, Australia, 2018

£75 per person

Matching Wines £55

Desserts

Selection of Courtyard Dairy Cheeses

£17

Celery butter, crackers, grapes, fig and chutney

Cherry Soufflé

Chocolate & Kirsch sauce, Pontefract cake ice cream

£17

Treats

Tea of Coffee & a selection of homemade petite fours

£8.95

Annabel's Strawberries

Whipped cream, elderflower sorbet

£14

A 5% service levy is added to all accounts & distributed directly to staff. Wherever possible we will do our utmost to meet dietary requirements. Some products in our range contain nuts and other allergens.

As a result traces of these could be found in other products served here. An allergen menu is available for your information. Please ask any member of staff for advice.