



DEVONSHIRE FELL

Welcome to the Restaurant

Our belief is that cooking is first all about the quality of ingredients and at the Devonshire Fell we are fortunate enough to work with some extremely knowledgeable, dedicated and excellent producers. They strive for the very best and nurture their crop with the respect it deserves in order to deliver fantastic taste and flavour. We hope you enjoy your meal and share the thought that;

*“One cannot think well, love well, sleep well if one has not dined well”
(Virginia Woolf, A room of ones own)*

Starters

Risotto £6.95

Sweet corn risotto, roasted courgette, dehydrated black olives

Scallops £7.95

Seared King Scallops, clear tomato jelly, fennel puree, caper and shallot dressing

Sea bass £7.50

Sea bass fillet, Morecombe Bay brown shrimp, shellfish foam

Parfait £7.95

Chicken liver parfait, spiced plums, toasted homemade brioche

Pudding £6.50

Grilled Lishman Black pudding, Yorkshire blue hash brown, poached hen egg, hollandaise sauce

Main course

Cod £18.50

Cod fillet, braised fennel, wild mushroom, tarragon caviar butter sauce

Duck £17.95

Honey roasted duck breast, champ potatoes, baby turnips, black berry sauce

Halibut £17.95

Halibut fillet, caramelised chicory, sautéed baby onions, buttered spinach, orange and vanilla syrup

Pork £16.95

Loin of pork, vanilla and apple puree, fondant potato, black pudding and cider jus

Tart £13.95

Yellisons Goats cheese tart, confit onions, semi dried tomatoes, asparagus, rocket

***Whilst many of our dishes come complete some may require additional vegetables.
Please feel free to ask any member of staff should you need anything as the chef is more
than happy to accommodate your requirements.***

Please note an optional service charge of 12.5% will be added to your bill