



THE DEVONSHIRE FELL

AT BURNSALL

## Devonshire Fell Dinner Menu

Three Courses £35 Per Person

Two Courses £27 Per Person

### To Start

**Potted West Moor Pork**

Apple Sauce & Toasted Sourdough

**Braised Rabbit**

Morcilla Black Pudding Risotto

**Salmon Pastrami**

Wholegrain Mustard & Coriander

**Heritage Beetroot Salad & Yorkshire Goats' Curd**

Puree, Pickled, Salt Baked Beetroot & Crisps

**Sweet Potato Tortellini**

Red Pepper Salsa & Sweet Potato Crisps

**Soup Of The Day**

Please note that we add a 5% service levy to all accounts, with 100% of this charge being distributed to staff

If you have any questions about our ingredients, or have other dietary requirements, please ask any member of staff who will be happy to help.  
Some products in our range contain nuts and other allergens. As a result traces of these could be found in other products served here.

## **Main Courses**

### **Venison Loin (£5.50 Supplement)**

Parsnip Dauphinoise, Juniper Cabbage, Haggis Fritter & Fresh Redcurrants

### **Braised Lamb Shoulder**

Fondant Potato, Confit Garlic & Roast Shallot & Puy Lentils

### **Belly Pork**

Celeriac Puree, Baked Apple, Sage Mash & Smoked Bacon

### **Silver Hake**

Sauteed Heritage Potatoes, Chorizo, Shetland Mussels & Saffron

### **Chestnut & Sage Risotto**

Parmesan & Watercress

### **Spinach & Wild Mushroom Wellington**

Yorkshire Blue Cheese, Broccoli & Walnuts

### **28 Day Aged Rib-Eye Steak (£5.50 Supplement)**

Field Mushroom, Grilled Tomato, Chunky Chips & A Choice Of Sauce  
(Peppercorn Sauce Or Red Wine Jus)

### **Haddock & Chips**

Garden Peas, Tartar Sauce & Lemon

### **Trio Of Award Winning Yorkshire Sausages**

Buttered Mash & Homemade Onion Gravy

### **Yorkshire Wold's Chicken Caesar Salad**

Chicken, Parmesan, Anchovies, Bacon, Egg & Croutons

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## Side Dishes

Seasonal Vegetables	£3.00	Mash Potato	£2.50
Heritage New Potatoes	£3.50	Chips	£3.50
Wilted Spinach	£2.50	Honey & Thyme Carrots	£3.00

## Desserts

### Chocolate & Cherry Tart

Almond Brittle & Chocolate Ice Cream

### Clementine Parfait

Clementine Segment, Confit Zest, Orange Crisp And Apricot Puree

### Baked Apple Crumble

Calvados Custard & Brandy Soaked Raisins

### Stem Ginger & Orange Cheesecake

Ginger Crumb, Confit Zest & Orange Crisp

### Homemade Ice-Cream & Sorbet

## Selection Of Cheeses

Your Choice Of 3 Cheeses With Chutney, Celery, Grapes & Biscuits  
4 Cheeses - £2.50 Supplement / 5 Cheeses - £4.50 Supplement

## Dessert Wines

Chateau Briatte 2009, Sauternes, France - 50ml £5.95

Sharing Opulent, lush tropical fruits, a honey orange marmalade richness

or

Muscat beaumes de venise 2011 - 50ml Glass: £5.95

With intense honey tones with aromas of mint & orange ideal with chocolate

## Ports

Grahams Late bottle vintage - 50ml Glass: £8.00

Elegant and full-bodied

or

Sandeman Ruby Port - 50ml Glass: £6.30

Matured for a short time in small oak casks. Soft, medium sweet with pleasant fruit aromas and flavour  
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