

THE DEVONSHIRE

SMALL BITES

CRISPY FRIED VEGAN CHEESE 5.95

with apple and pear chutney **VG, LF, GF**

WHOLE BAKED CAMEMBERT 12

with plenty of toasted focaccia for dipping

YORKSHIRE FISH CAKES 5.5/9.5

True North ale battered haddock and sliced potato with tartare sauce. Large served with hand cut chips and choice of peas **LF**

HAM HOCK TERRINE 5.5

with crusty sourdough, pickled shallots, fig jam and Hendo's butter

CRISPY FRIED CAULIFLOWER 5

with sriracha yoghurt **VG, LF, GF**

COD CHEEK SCAMPI 5.95/9.95

in an onion bhaji batter with lime and chive mayonnaise. Large served with hand cut chips and choice of peas **LF**

HOMEMADE MINI PIES 4.5

Choose from a pork or vegetarian pie. Served with cheese and piccalilli **vo**

FISH GOUJONS 5.95

with black garlic aioli

PUB PLATTER 12

Any two of the above served with hand cut chips (Excludes whole baked Camembert)

SIDES

ONION RINGS **v,LF** 3 / **GARLIC BREAD** **v** 3

FRIES **VG,LF,GF** 3 / **HAND CUT CHIPS** **VG,LF,GF** 3

SWEET POTATO FRIES **VG,LF,GF** 4

SARNIES & WRAPS

MON-SAT, 12PM-5PM

Add fries **+1.5**

Add hand cut chips **+2**

Add sweet potato fries **+2.5**

BLT 6

Moss Valley dry cured bacon, lettuce, tomato on sourdough **LF**

CLUB SANDWICH 6.5

Grilled chicken breast, Moss Valley dry cured bacon, lettuce, mayonnaise and tomato on sourdough **LF**

VEGAN SAUSAGE 6

with grilled vegan cheese and caramelised onion in a toasted sourdough muffin **VG,LF**

CROQUE MONSIEUR 5

Toasted ham and cheese sandwich topped with grilled cheese sauce

CROQUE MADAME 5.5

Our croque monsieur, topped with a fried egg

CAESAR WRAP 4.5

Cos lettuce, croutons, anchovies, parmesan and Caesar dressing **vo**
Add chicken **+2**

FISH BUTTY 8

True North ale battered haddock on rosemary focaccia **LF**
Add chips and peas **+3**

FOOD SERVED: MONDAY-FRIDAY, 12PM-9PM & SATURDAY AND SUNDAY, 10AM-9PM

GF Gluten free - dishes marked with this do not contain any ingredients that contain gluten; however they are prepared and/or cooked in an environment where gluten is present. If you have a gluten intolerance or allergy, please speak to the manager, **GFO** Gluten free option available, **V** Vegetarian, **VO** Vegetarian option available, **VG** Vegan, **VGO** Vegan option available, **LF** Lactose free, **LFO** Lactose free option available. All our dishes are prepared and cooked in an environment with a risk of cross-contamination from allergens. Further information is available on the allergen content of all our dishes - please speak to the manager.

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MAIN PLATES

CIDER BRAISED HAM HOCK 12.5

with sticky red cabbage and creamy mash or hand cut chips **GF**

FISH AND CHIPS 10.75

True North ale battered fillet of haddock, with hand cut chips, mushy or garden peas and tartare sauce

CAULIFLOWER KATSU CURRY 8.5

Crispy fried cauliflower with cashew and raisin pilau rice **VG, LF, GF**
Swap cauliflower for haddock or chicken for +2

BUTTERNUT SQUASH, CANNELLINI BEAN AND SPINACH LASAGNE 8.5

with freshly baked garlic bread and side salad **V**

BLACK BEAN JAMBALAYA 8.5

Spicy Cajun rice with red peppers, black turtle beans and sweet potatoes, topped with roasted okra **VG, LF**
Add chicken or haddock for +2

BURGERS

SERVED IN A SOURDOUGH MUFFIN WITH FRIES & HOUSE 'SLAW

HOUSE BURGER 8.95

5oz beef burger, tomato and lettuce **LF**

BUTTERMILK CHICKEN BURGER 9.5

with dry cured bacon, Emmental, tomato and lettuce

GOURMET BURGER 11.5

Beef patty, dry cured bacon, blue cheese, crispy fried onions, homemade pickles and bang tidy sauce

BBQ JACKFRUIT BURGER 8.95

with tomato, lettuce, vegan cheese and pickles **VG, LF**

EXTRA TOPPINGS 1.5 EACH

Dry cured bacon, Emmental slice **V**, avocado **VG**, mushrooms **VG**, crispy fried onions **V**, blue cheese **V**, beer battered onion ring **V, LF**

HOMEMADE PIES AND SAUSAGES

PIES OF THE DAY 9.5

THE BEST PIES IN TOWN served with hand cut chips or creamy mash and garden or mushy peas

SAUSAGES OF THE DAY 9.5

Made in-house and served with creamy mash, garden peas and rich gravy

ASK TO SEE OUR DAILY SPECIALS

SALADS

ALL £8 EACH. CHOOSE A SELECTION OF THREE FOR £9

CANNELLINI BEANS AND PANCETTA

with oven-dried tomato, Padrón peppers and basil and balsamic dressing

CURRIED CHANA DAAL

with butternut squash, red pepper, coconut, golden raisins, coriander and lime and olive oil dressing **VG, LF**

TURMERIC ROASTED AUBERGINE

with tomato, cashew nuts, crispy fried leeks, nigella seeds and lime and olive oil dressing **VG, LF**

CAESAR

Cos lettuce, croutons, anchovies and Caesar dressing **VO** Add chicken for +2

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