



THE DEVONSHIRE ARMS

AT BEELEY  
ON THE CHATSWORTH ESTATE

## Small Plates

**pudding shop Treacle Bread**  
Maldon sea salt butter **£2.95**

**Mr Jaquest's artisan cured meats**  
**£6.95**

**Mixed Italian olives**  
**£3.95**

**Hummus**  
Fennel, rapeseed, aged balsamic vinegar  
**£5.50**

## Starters

**Slow Cooked Octopus**  
dry cured chorizo, heritage tomato  
panzanella, Derbyshire rapeseed oil  
**£8.50**

**Goat's Curd Panna Cotta**  
macerated English strawberries, aged balsamic  
vinegar, baby basil  
**£7.25**

**Cornish Crab Crumpet "Thermidor"**  
brown crab parfait, fennel and lemon  
**£8.50**

**Summer Peach**  
cucumber juice, Parma ham, elderflower  
granita, fresh mint  
**£7.95**

**Seared Wood Pigeon**  
foie gras, crushed cumin cauliflower,  
pickled blueberries, beurre noisette  
**£8.95**

**Grilled Wye Valley Asparagus**  
hollandaise, pecorino, sprouting herbs  
**£7.95**

## Classics

**Beeley Seafood Cocktail**  
Prawn, crayfish, smoked salmon, caviar, lettuce,  
Marie rose sauce, tomato, lemon  
**£8.95**

**Chicken Liver Parfait,**  
red onion marmalade, toasted bloomer  
**£6.50**

**Soup of The Day**  
(see market dishes)  
**£4.95**

## Main Courses

**Roast Chatsworth Farm Shop Lamb Rump**  
sweet potato and butter bean mash, runner  
beans, lavender jelly  
**£18.50**

**Burnt Butter Baked South Coast Brill**  
smoked herring, fricassee of peas samphire and  
broad beans, caper vinaigrette  
**£17.50**

**Homemade Pappardelle**  
button mushroom, wild garlic, parsley,  
garlic confit  
**£11.95**

**Slow Braised Rib of Chatsworth Beef**  
colcannon, sweet onion confit, tomato  
and rosemary jus  
**£18.00**

**Salt Baked Roots**  
lovage, quinoa, crumbled feta,  
sautéed gnocchi, salsa verde, fresh lime  
**£12.50**

**Baked Scottish Scallops in the Shell**  
garlic butter, watercress and cherry  
tomato salad, Jersey royal potatoes  
**£23.50**

## Devonshire Eats

**Honey Roast Chatsworth Glazed Ham**  
(Helen's trust dish of the day)  
skinny chips, two fried barn eggs  
**£12.95**

**Mr Hancock's Award Winning Bangers**  
mashed potato, red wine onion gravy  
**£14.00**

**Chatsworth gold battered fish and chips**  
mushy peas, homemade chips, tartare  
sauce  
**£14.50**

**Farmshop Steaks**  
(please ask for our cut of the day)  
homemade chips, kitchen garden salad,  
café de Paris butter.  
**£23.00**

## Side Boards £3.95

**Baby Carrots, Almonds, Onion Purée**

**Balsamic Roasted Garden Courgettes**

**Gruyère Fries**

**Salt Roasted Beets**

**Kitchen Garden Salad with Dijon  
Dressing**

**Carroll's Heritage Buttered Potatoes**