



THE DEVONSHIRE ARMS

AT BEELEY
ON THE CHATSWORTH ESTATE

From The Butchers Block

As the son of a butcher, our head chef Ian knows a great cut of meat when he sees one. Every week we present his hand selected cuts direct from Derbyshire's finest butchers. Each cut has been aged a minimum of 30 days to ensure a really deep flavour and soft texture. These fantastic dishes are ideal to share or a feast for one!

As the cuts of meat showcased on this menu are large their cooking times may be extended. While you wait treat yourself to a starter from the a la carte menu. Chef recommends the pan Seared Breast of Pigeon.

The Cuts...

16oz of Prime Derbyshire Rump of Beef – £35.00

16oz of Prime Derbyshire Ribeye of Beef – £40.00

6 Rack of Chatsworth Lamb – £45.00

All dishes are served with a fricassee of chestnut mushrooms, tomatoes and red onion. Accompanied by a panache of Garden Greens and your choice of chefs Potatoes.

Choose from either:

Chips, Popcorn Potatoes or Buttered Heritage Potatoes

Top with a Sauce:

Complete your dish with either a Cracked Peppercorn cream, Stilton Sauce or a classic Red Wine Jus.

The perfect partner:

105. Kinien Malbec 2010, Bodega Ruca Malen, Argentina

A unique and brooding wine made only in exceptional vintages, grown at high altitudes that concentrate flavour and aroma in the grapes. Kinien is a complex and intense wine with exceptional freshness and plenty of dark, spicy fruit.

£45.00