



THE DEVONSHIRE ARMS

AT BEELEY
ON THE CHATSWORTH ESTATE

SUNDAY

While you're waiting

Marinated Olives

£3

Wild Garlic & Herb Hummus

With House Bread

£3

House Bread

Butter, Olive Oil & Balsamic

£3

Bocconcini (Cows Mozzarella)

Marinated In Olive Oil & Garlic

£3

Starters

Potted Pork Belly

Sticky Apple & Crackling Salad, House Bread

£8

White Crab Meat

Carrot, Coriander Salad, Burnt Lemon Puree

£8

Gressingham Duck & Cranberry Terrine

Pickled Beets, Orange Syrup

£8

Kitchen Garden Cauliflower

Cauliflower Puree, Fritter & Roasted, Truffle Oil, Micro Herbs

£7

Oven Baked King Scallops (in the shell)

Fennel Herb, Cucumber, Lemon Oil

£9

Wild Mushroom & Savoy Cabbage (warm salad)

Pink Radish, Pickled Red Onion

£6



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Main Courses

Chatsworth Estate Roast Rib Eye of Beef

Duck Fat Potatoes, Leeks, Heritage Carrots, Courgettes, Yorkshire Pudding, Gravy
£18

Slow Roasted Belly of Chatsworth Estate Lamb

Duck Fat Potatoes, Leeks, Heritage Carrots, Courgettes,, Yorkshire Pudding, Gravy
£17.00

Loin of East Coast Halibut

*Poached in Butter Milk, Buttered Savoy Cabbage, Broad Beans,
Potato Rosti, Parsley Milk*
£24*

Fillet of Yellow Fin Sole

Samphire, Capers, Charred Lemon, Potato, Dill Oil
£18

Braised Onion & Organic Cheddar Rarebit (V)

Leeks, Onion, Hazelnut Crumb Soubise Sauce
£15

Truffle & Wild Mushroom Open Lasagne (V)

Fresh Pasta, Blushed Tomatoes, Hartington Bomber Hollandaise
£16

Sides Orders - £3

*Mixed Garden Vegetables, House Chips,
Heritage Potatoes, Buttered Peas, Garden Salad*

* Supplement of £3.00 for this dish

These supplements will be added to your final bill if you are on a dinner package.

If you have any concerns regarding allergies, please speak to a member of the team