



THE DEVONSHIRE ARMS

AT BEELEY  
ON THE CHATSWORTH ESTATE

**Marinated Olives**

**£3**

**Wye Bake House Bread**

*Pugliese and Rye Sourdough, Butter, Balsamic Vinegar*

**£4**

**To Begin**

**Fried Duck Egg**

*Wild Mushrooms, Chargrilled Leeks, Lemon, Caper, Parsley*

**£8**

**Juniper & Dill Cured Salmon**

*Horseradish Crème Fraiche, Pickled Cucumber*

**£9**

**Braised Ham Hock Terrine**

*Pineapple Chutney, Mustard Mayonnaise, Crispy Potato*

**£8**

**Hand Picked Devon Crab**

*Apple, Mouli, Yuzu Ponzu Dressing, Sea Purslane*

**£13**

**DBB £4**

**Chargrilled Chicken Caesar**

*Parmesan Custard, Baby Gem, Tempura Anchovy*

**£8**

**Jerusalem Artichoke Risotto**

*Hazelnut, Colston Basset Stilton, Truffle Oil, Celery Leaf*

**£8**



THE DEVONSHIRE ARMS

AT BEELEY  
ON THE CHATSWORTH ESTATE

## Main Courses

### **Creedy Carver Duck**

*Fermented Black Garlic, Potato Rösti, Hispi Cabbage, Pomegranate*

**£20**

**DBB £2**

### **Pan Fried Stone Bass**

*Saffron Potatoes, Braised Fennel, Bouillabaisse, Aioli*

**£18**

### **Braised Ox Cheek**

*Mash Potato, Wild Mushrooms, Breaded Smoked Marrow*

**£18**

### **Soy and Honey Glazed Pork Belly**

*Wholegrain Mustard and Onion Bulgur Wheat, Wasabi Peanut Crumb*

**£18**

### **Fillet of Skrei Cod**

*Braised Lentils, Cumin and Carrot Puree, Hazelnut Dressing*

**£18**

### **Baked Macaroni and Cheese**

*Wild Mushrooms, Pickled Beetroot Salad, Potato Crumb*

**£15**

## Side Orders

### ***Triple Cooked Chips***

***Mash Potato***

***Confit Carrots with Tarragon***

***Buttered Kale and Nutmeg***

***Garden Salad***

**All £3**