

(v) House Baked Sourdough, Whipped Butter			3.20
(v) Sweet & Spicy Nuts			3.20
(v) Cerignola Olives			4.00
Mussel & Pancetta Chowder , Whipped Butter, Chives, Sour Dough			7.50
(v) Meze Plate , Red Pepper & Feta Arancini, Spiced Aubergine, Hummus, Olives, Tzatziki, Flat Bread			8.00
White Truffle & Cheddar Souffle , Creamed Leeks, Spicy Sausage			8.50
Hand Picked Whitby Crab Salad , Grapefruit, Apple, Avocado, Prawn Crackers			10.00
Ham Hock Fritter , Pickled Egg, House Piccalilli, Celeriac Remoulade			8.50
Chorizo & Black Pudding Scotch Egg , Black Pudding, Apple & Water Cress			8.50
Thai Satay Butter Baked King Prawns , Lemon Grass Crumb, Lime, Chilli, Toasted Sourdough			10.50
(v) Heritage Beetroot Salad , Warm Goats Cheese, Lambs Leaf, Horseradish, Candied Pecans			9.00
Pheasant & Boudin Noir Ballotine , Confit Leg Hash, Streaky Bacon, Truffled Celeriac Puree Cep & Tarragon Cream			21.50
Fish & Chips , Sea Salt Chips, Tartare Sauce, Mushy Peas, Lemon			16.00
Truffle & Pancetta Chicken Kiev , Sea Salt Chips, Shallot Salad, Baconnaise			16.00
(v) Butternut Squash, Feta & Leek Pie , Creamed Leeks, Rosemary Roasties, Gravy			15.00
North Sea Haddock, Squid & King Prawn Katsu , Fragrant Rice, Poppadom's, Chutney			18.00
100z Dry Aged Sirloin Steak , Roast Tomatoes, Mixed Salad, Onion Rings, Sea Salt Chips			27.00
Moroccan Lamb Leg Suet Pie , Minted Potatoes, Pickled Shallots, Moroccan Gravy			16.50
Devonport Burger , Beef Burger, Toasted Brioche Bun, Streaky Bacon, Cave Aged Cheddar, Burger Sauce, Sea Salt Chips, Coleslaw			16.50
(v) Mushroom & Celeriac Lasagne , Mushroom Cream, Roast Garlic Flat Bread			14.00
Rosemary Roast Potatoes	3.50	Pepper Sauce	3.00
Sea Salt Chips	3.50	Red Wine & Roast Garlic Sauce	3.00
(v) Mixed Veg	3.50	Onion Rings	3.50
(v) Yorkshire Blue Cheese & Shallot Sauce	3.00	(v) Buttered New Potatoes	3.50

(v) Vegetarian. Food allergies- Our allergen guide is available on request which provides the top 14 allergens present in each dish. We cannot guarantee that there are no trace allergens, this is because we prepare all food in a kitchen where allergens are present. An optional gratuity of 10% will be added to all tables, all of which is shared equitably amongst the team.

Sandwiches (12- 2.30)

Oak Smoked Salmon Bagel , Celeriac Remoulade, Dill Pickles, Horseradish, Sea Salt Chips	11.50
Fish Finger , Tartare Sauce, Gem Lettuce, Malted Farmhouse Loaf, Sea Salt Chips	10.50
Chicken Club Sandwich , Bacon, Lettuce Tomato, Fried Egg, Malted Farmhouse Loaf	11.50
(v) Maple Glazed Goat's Cheese , Heritage Beetroot, Lambs Leaf, Horseradish, Sourdough, Sea Salt Chips	10.50
Roast Rump of Beef , Water Cress, Fried Onion & Horseradish, Sourdough Sea Salt Chips	11.00

Desserts

(v) Fruit Cake , Cheese, Chutney, Pickled Walnuts	8.00
(v) Sticky Toffee Pudding , Butterscotch Sauce, Milk Ice Cream	7.50
(v) Pecan Pie , Yoghurt Sorbet, Poached Prunes	8.50
(v) Dark Chocolate Mousse , Chocolate Brownie, Poached Cherries, Cherry Gel	8.50
(v) Apple & Plum Fruit Crumble , Maple & Pecan Crumb, Vanilla Seed Custard	7.50
(v) Cheeseboard , Pickled Walnuts, Crackers, Chutney, Grapes	9.00
(v) Mixed Ice Cream / Sorbet , 3 Scoops	6.00

Events and Offers

Wine & Supper Club, Third Thursday Of Every Month.

Next One, 15th Feb £45pp – Book With A Member Of Staff Now!

Valentines Night! £45 Special Menu

Stress Free Sunday Dinner Bed and Breakfast, £110 Includes a £50 allowance towards your food & drinks

Mothers Day! March 10th – Taking bookings

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