

DEVOUR

AT THE DYEHOUSE

ANTIPASTI

PIGEON(GF) / 11 Seared pigeon breast with heirloom beet, baby leek risotto, parmesan shavings & white truffle oil
PORK (N) / 10 Braised pork shoulder fritter, crunchy summer slaw, dijon mustard, toasted pine nut mayo
ASPARAGUS (GF) / 9.5 New season asparagus wrapped in parma ham, free range soft poached egg, béarnaise sauce
SCALLOPS / 12 Hand dived pan seared king scallops, 8 hour braised pork cheek, pea & mint puree
GOATS CHEESE (V) / 10 Baked savoury goats cheese cake, beetroot ripple & herb pangrattato
SALMON (GF) / 10 Gin & local Yorkshire rhubarb cured salmon fillet, beetroot & celeriac remolade, pickled courgette

SECONDI PIATTI

CARBONARA / 17 Our signature dish, slow braised 12 hour torn ham hocks, handmade spaghetti, parmesan, free range egg, cracked black pepper & herby mascarpone
BELLY PORK / 21 12 hour confit of Lindley moor pork belly, gnocchi, charred chicory, borlotti bean ragu & quince jelly
FAZZOLETTI / 24 Handmade sheets of pasta, queen scallops, prawns, salmon & lobster bisque, seasonal greens
CHICKEN SUPREME (N)(GF) / 18 Oven baked chicken supreme, filled with spicy sausage & sun-blushed tomatoes, wrapped in pancetta with goats cheese risotto
LAMB / 24 Rolled shoulder of lamb, wild mushrooms, handmade pappardelle, lamb broth, torn fresh mint
FILLET (GF) / 28 6oz chargrilled 28 day fillet mignon, lemon & tarragon potatoes, scorched button mushroom duxelle, fine beans, three pepper sauce

PIZZA

MARGHERITA (V) / 10 Napoli sauce, basil & fresh fiori di latte (the finest mozzarella from southern italy)
'NDUJA TRE CICCIO (HH) / 12 Napoli sauce, spicy soft Calabrian salumi (Nduja), fennel sausage, salami smoked scamorza cheese (its super hot!)
STRACCHINO & PROSCIUTTO / 12 Napoli sauce, cherry tomatoes, stracchino cheese (cow's milk cheese) topped with fresh Rockett & Prosciutto
SALAMI TRIO / 12 Napoli sauce, salame milano, salami napoli, spicy sausage, fiore di latte
QUATTRO FORMAGGI (V) / 12 Napoli sauce, taleggio, smoked scamoza, dolcelatte, Fiore di latte & torn fresh basil
SALSICCIA CALZONE / 12 Spicy arrabiata sauce, mozzarella fiore di latte, fennel sausage, torn basil
FUNGHI E FORMAGGIO / 12 Mozzarella fior di latte, herb cooked ham, wild mushrooms & mascarpone cheese

CICCHETTI

SPUNTINO (V)(GF) / 5
Calabrian mixed olives, sun blushed tomatoes, chargrilled red peppers,
boccacini mozzarella
SCHIACCIATA / 6
A simple Rosemary & Garlic pizza bread, perfect to share
MUSSELS (H) / 8
New Zealand green lip mussels, lime & chilli scented couscous Nduja crumb
CALAMARI(GF) / 8
Marinated lemon & thyme squid, deep fried, roast garlic & chive aioli
FRITTATA (N)(V)(GF) / 8
Roast cherry tomato, spring onion, buffalo mozzarella, free range eggs,
parmesan & toasted pine nuts
DEVOUR PITTA (V)(VG) / 5
Pitta reinvented, smoky paprika, torn herbs,EVOO
FOCCACINA (V) / 3
Small oven baked mini foccacia, served with EVOO, changes daily
MAC / 6
Oven baked brosters farm back bacon, casarece pasta, 3 cheese herb gratin
POTATO SQUARES (VG) (V) (GF) / 5
Fried mini square potatoes, tossed in rosemary & garlic
RATATOUILLES (VG)(V)(GF) / 5
Roast aubergines, courgette, mixed capsicum, garlic, torn basil & red wine
cooked with Italys finest tomatos
COURGETTE SALAD (VG)(V)(GF) / 4
Marinated raw courgette ribbons, fennel, rocket & orange dressing
WARM SALAD (VG) (V) (GF) / 5
Mixed three leaf warm salad, sun dried tomatoes, roasted aubergines,
courgette & mixed pepper, shaved parmesan, EVOO & herb dressing.

PLEASE ASK US ABOUT OUR DAILY SPECIAL VEGETARIAN /VEGAN MAIN DISHES, WE CAN ADAPT MOST DISHES TO MAKE THEM (VG/V) FRIENDLY

Out with the Bambinos ?
Please ask us about our childrens options

We do try & create a varied menu, If you do have any dietary requirements we will try our best to accomadate them. Some of our fish may contain bones

(VG)- vegan (V) -vegetarian (GF)-gluten free (N)- contains nuts (H)-spicy (EVOO) extra virgin olive oil

Menu items may contain or come into contact with allergens,If you do suffer from any allergens please ask a member of the DEVOUR team