

# DEVOUR

AT THE DYEHOUSE

## CICCHETTI "small dishes, dine tapas style"

<b>PANE E PESTO (V)(N)</b> Wood-fired garlic herbed dough balls served with pesto oil	4	<b>PATATE IN CAMICIA (V)(VG)</b> Sliced potatoes oven cooked in stock, onion & sage	4
<b>DEVOUR PITTA (V)(VG)</b> pitta reinvented, garlic, parsley, chilli, EVOO	5	<b>CARPACCIO DI BARBABIETOLA (V)</b> Sliced beetroot, walnuts, goats cheese "chavignol" crostin & red onion jam	9
<b>SCHIACCIATA AL ROSMARINO (V)(VG)</b> White pizza, garlic, Umbrian EVOO & rosemary	5	<b>BROCCOLI (V)</b> Broccoli with garlic butter	4
<b>PORTOFINO MISTO</b> Lightly battered deep fried king prawns & spicy sausage with avocado chilli dip	10	<b>BRUSCHETTA DI GIORNO</b> Chargrilled ciabatta topped - check out our daily special	7
<b>CALAMARI FRITTI (GF)</b> Crispy fried squid, garlic aioli & grilled lemon	8	<b>ASPARAGI GRIGLIATE (V)</b> Grilled Yorkshire asparagus with fresh lemon, thyme & umbrian Extra virgin olive oil, shaved pecorino	9
<b>ARANCINI SICILLIANI</b> sicilian deep-fried rice balls, ask about the daily special	8	<b>FINOCCHIO FRITTO (N)</b> Deep fried fennel, smoked lemon & paprika hummus	4
<b>BURRATA PUGLIESE</b> 125g of puglian burrata, tuscan prosciutto crudo, plum tomato's, rocket & umbrian olive oil	12	<b>CAROTE ARROSTO</b> Roasted carrots with cardamon, drizzled with orange & honey dressing	4
<b>INSALATOSA (N)</b> grilled gem lettuce, roasted pine nut & anchovy dressing	4	<b>PATATE IN PESTO</b> Sliced potatoes, pine nuts, parmesan, basil & cream	5
<b>FEGATINI DI POLLO</b> Sautéed chicken livers, mushrooms, onions, del lago brandy flambé & ciabatta	8	We are really proud to partner with Broster's of lindley moor EST 1987, passionate & honest farmers. All their meat is traceable from field to fork, we believe in serving only the very best so we buy only grass fed & aged heifers	
<b>OLIVE MISTE (GF) (V) (VG)</b> Devour marinated calabrian olives	4		
<b>TOMINO FRITTO (V)</b> deep fried goats cheese crostin "chavignol" rocket, caramelised balsamic onion jam - (Hats off to the french for this goats cheese)	9		
<b>DEVOUR DELI "ENOUGH FOR TWO"(N)</b> our finest salumi, prosciutto,cheeses, mixed olives & chargrilled vegetables	12		
<b>CARPACCIO DI MANZO</b> Brosters 28 day aged beef carpaccio, grated horseradish, ricotta wasabi & pea shoots	12		

## FROM THE FIELD "della terra"

<b>TAGLIATELLE BOLOGNESE</b> A classic, 8 hour steak mince beef ragu, a splash of red wine, onion, carrots & tomato & mixed herbs	9/12
<b>SPAGHETTI CARBONARA PORCHETTA</b> Torn Ham hock, pecorino cheese, beaten egg, black pepper	14
<b>TORTELLONI AL CINGHIALE</b> wrapped Parcels of pasta filled with wild boar with foraged mushrooms, cream, herbs & parmesan	16
<b>FILLETO AI FERRI (GF)</b> Chargrilled 8oz 28-day aged grass-fed fillet sautéed potatoes & rocket – Choice of: Green Peppercorn, gorgonzola, Sautéed Mushroom, Garlic or truffle Butter	28
<b>BISTECCA DI MANZO (GF)</b> Chargrilled 10oz 28-day aged grass-fed ribeye, sautéed potatoes, rocket – Choice of: Green Peppercorn, gorgonzola, Sautéed Mushroom, Garlic or truffle Butter	25
<b>POLLO FUNGHI</b> Chargrilled chicken supreme, wild mushrooms, melted with dolce latte & herb gratin	18
<b>AGNELLO SCOTTADITO (GF)(N)</b> Grilled yorkshire trio of lamb cutlets, pesto scented mash, crushed mint & peas & pancetta Jus	23
<b>CARDINI'S CAESAR</b> Romaine lettuce, sun blushed tomato, parmesan, lemon, fried ciabatta, anchovy & pancetta – choose corn fed chicken or salmon	16

[ Fresh Gluten Free pasta is available- But due to the presence of some ingredients used in our kitchens where we offer gluten free options, we can NOT guarantee a dish is completely free from any allergens or specific ingredients. This also includes anything containing nuts ]

## FROM THE SEA "di mare"

<b>SPAGHETTI CARBONARA SALMONE</b> Smoked salmon, pecorino cheese, beaten egg, black pepper topped with torn salmon fillet	16
<b>RAVIOLI ALL' ARAGOSTA E GAMBERI</b> Handmade Lobster ravioli, crayfish, tomato & herb ragu	12/ 18
<b>RISOTTO PRIMAVERA</b> Pan fried sea bass fillet, asparagus & pea risotto	19
<b>MERLUZZO</b> Pan seared Cod with Summer greens, chilli & vanilla	19

## FROM THE GROUND UP "dal orto"

<b>RISOTTO AI FUNGHI E PARMIGIANO (GF) (V)</b> Wild mushroom & parmesan risotto	8 / 12
<b>RAVIOLI ALLA ROMANA (V)</b> Ricotta & spinach filled ravioli with butter & sage with a hint of lemon zest	8/12
<b>PANZANELLA TOSCANA (V)</b> Known also as panmolle salad , torn ciabatta, ripe mixed tomatoes, capers, red onion, preserved red peppers, red wine vinegar & EVOO & fresh basil	9
<b>INSALATA RUSTICA (V)(N)</b> Beets, asparagus, walnut, fennel, goats cheese, raisins & new potato salad	10
<b>INSALATA AMALFITANA (V)(GF)(N)</b> Fresh fennel, capers, radicchio, olives, walnuts, orange & olive dressing, grated parmesan & orange segments salad	9
<b>INSALATA ALLA PUGLIESE (N)</b> Bocconcini mozzarella, roasted peppers, artichokes, toasted almonds, calabrian olives, wild rocket, radicchio, semi-dried tomato and house bread salad	8

[ Any of the above can be served with corn fed chicken or grilled salmon ]