

DEVOUR

AT THE DYEHOUSE

“pre-order parties 10 + ”
choose one from cicchetti/main /dolce
£25 per head

CICCHETTI “a great place to start ”

DEVOUR DELI BOARD *“enough for two”* A selection of our finest salumi, prosciutto, cheeses, mixed olives & chargrilled vegetables, Artisan bread selection, Umbrian olive oil

ARANCINI DELLA CASA Fried Sicilian rice balls with mozzarella & tomato (V)

BRUSCHETTA TOSCANA Fresh cherry tomato, rocket, olive oil, garlic & chargrilled ciabatta (V)

PANE CON POLPETTE Pork, beef & herb rolled meatballs,

PASTA...MEAT...FISH.. “fresh seasonal goodness”

all mains are served with roast potatoes & seasonal salads

GNOCCHI DI PATATE ALLA CAPONATA potato dumplings, aubergines, courgette, mixed peppers & tomato sauce (GF on request)

SPIGOLA Sea bass fillet grilled, spinach & garlic

POLLO AI LIMONE grilled chicken marinated with garlic, lemon & white wine

RISOTTO AI FUNGHI E PARMIGIANO

Wild mushroom & parmesan risotto (GF)(V)

MARGHERITA Classic, tomato, basil & fresh mozzarella (V) (GF & VG on request)

TIRAMISU

The Italian Classic alla Devour! (N)

GELATO & SORBETTO

Your Very Own Selection of Our Freshly Churned Creamy Gelato & Sorbet, (V)(VG)

TORTA AL CIOCCOLATO

Chocolate Fudge Cake with Gelato of your choice (GF)(N)

AFFOGATO

Handmade Vanilla Gelato Topped with a “La-Di-Da” Espresso Shot

(VG) - VEGAN (V) - VEGETARIAN (GF) - GLUTEN FREE (N) - CONTAINS NUTS  - HOT/SPICY

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

10 % SERVICE CHARGE WILL BE APPLIED FOR PARTIES OVER 8

DEVOUR

AT THE DYEHOUSE

“pre-order parties 10 + ”
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£30 per head

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DEVOUR DELI BOARD “enough for two” A selection of our finest salumi, prosciutto, cheeses, mixed olives & chargrilled vegetables, Artisan bread selection, olive oil, Arancini

BURRATA fresh burrata with prosciutto di parma, rocket (V)

BRUSCHETTA TOSCANA Fresh cherry tomato, rocket, olive oil, garlic & chargrilled ciabatta (V)

FUNGHI TRUFOLATI warm sliced mushrooms, garlic, parsley, white wine from le marche (V)(GF)

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FILETTO Fillet medallions, pepper sauce & sauteed potatoes

MERLUZZO AL ROSMARINO Pan Fried Cod, Garlic, Rosemary & White Wine Sauce with Sauteed Spinach & chilli

POLLO ALLA MILANESE

Chicken escalope in crispy breadcrumbs, mozzarella with tomato ragu

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Wild mushroom & parmesan risotto (GF)(V)

TIRAMISU

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