

# DEVOUR

AT THE DYEHOUSE

## DAILY MENU – Seasonal Goodness Everyday

### SPUNTINI... little nibbles

ARANCINI DELLA CASA Fried Sicilian rice balls **4** PANE E OLIO Bread selection, oil & balsamic **4**  
OLIVE MISTE Devour marinated olives **4** GNOCCO FRITTO Street fritters, pickled veg salsa **4**  
POLENTA FRITTA Parmesan polenta fries **3** 'NDUJA PICCANTE Calabrese spicy salami paste & pecorino crostini **4**

### CICCHETTI ..... dishes to share

BRUSCHETTA  
Rocket & walnut pesto, fresh tomato & olive oil, chargrilled focaccia **5**

COZZE  
Moretti mussels, slow cooked tomato, 'nduja & chargrilled focaccia **7**

ZUPPA DEL GIORNO  
Soup of the day, bread & seasonal butter **5**

SEPPIE FRITTE  
Crispy fried squid, salsa verde & grilled lemon **7**

DEVOUR DELI  
A selection of our finest Charcuterie & cheeses (ask for our Deli menu) **12**

### PASTA... handmade daily

#### SHARING/SOLO

“SPAGHETTI” AGLIO, OLIO E PEPERONCINO  
Shaved garlic, olive oil, fresh chilli & herb **4/8**

“RISOTTO” AI FUNGHI E PARMIGIANO  
Wild mushroom & parmesan risotto **5/10**

“RAVIOLI” ALLA MANTOVANA  
Roast butternut squash, frutta mostarda, amaretti biscuit & sage butter **5/10**

“PICI” CACIO E PEPE  
Pici pasta, butter, pecorino & black pepper **4/8**

“PAPPERDELLE” CON RAGU’ DI MANZO  
5 hour beef shin braised in Barolo **6/12**

RIGATONI” CON LE POLPETTE  
Pork & herb rolled meatballs, tomato passata & gremolata **5/10**

### PIZZA ...wood-fired

SCHIACHATA CON ROSMARINO  
pizza bianco with roast garlic olive oil & rosemary **5**

STRACCHINO E SALSICCIA  
Italian fennel sausage & soft cheese **11**

'NDUJA CALABRESE  
Spicy soft Calabrian salami & smoked scamorza cheese **10**

MARGHERITA  
Classic margherita, tomato, basil & fresh buratta **8**

FIorentina  
Spinach, baked egg & salted ricotta **11**

ORTOLANA  
Grilled vegetables, tomato & black olive **9**

FUNGHI E PROSCIUTTO  
Wild & field mushrooms, prosciutto di parma & taleggio **10**

### AL FORNO... wood-fired

BISTECCA DI MANZO  
10z 28 day grass fed matured ribeye, seasonal roast roots, mustard seed butter (GF) **23**

POLLO “ALLA SICILIANA”  
free range roast chicken breast, Sicilian cous cous **15**

PESCE DEL GIORNO  
fresh line caught fish of the day, seasoned & roasted

PARMIGIANA  
Baked layered aubergine, parmesan & tomato passata, Devour salad **10**

### CONTORNI... Sides & Salads

PATATE AL FORNO - Rosemary & garlic Tuscan roast potatoes **4** INSALATA D'INVERNO Marinated beets with walnut pesto & rocket **4/8**  
PATATE DI POLENTA - Polenta & parmesan fries **3** INSALATA GRILLIATA - Grilled courgette salad, crispy caper & whipped ricotta **4/8**  
BOCCONCINI - Baked tomatoes, basil pesto bites **4** FAGIOLI- Borlotti beans, cime de rapa, chilli & garlic **4**

## GATHERED FROM THE REGIONS

GAMBERI ROSSI IN SALSA  
Grilled sicilian red prawns, shaved fennel & saffron aioli (GF) **8**

FILETTO DI MANZO AL CARPACCIO  
Seared beef fillet, roast chestnut puree, bone marrow fritti & rocket **9**

POLENTA AI FUNGHI  
Soft parmesan polenta, mixed marinated wild mushrooms, truffle oil (GF) **8**



“RIGATONI” CON LENTICCHIE  
Tubes with braised castelluccio lentils, cotechino & salsa rossa **9**

SPAGHETTI ALLE VONGOLE  
spaghetti, fresh clams, nudja calabrese, white wine & herb. **11**

“GNOCCHI” ALLA PARMIGIANA  
Potato gnocchi, roast aubergine, pepper & tomato ragù **10**

“CASARECCE” ALLE ERBE E SALSA DI NOCI  
Short pasta twists, with fresh herb & nut salsa **10**



PORCHETTA AI SEMI DI FINOCCHIO  
Fennel seed & garlic porchetta, rosemary roasties, cavolo nero & baked apple (GF) **15**

ORATA AL FORNO  
Whole baked seabream, preserved lemon, parsley & garlic (GF) **17**

SEDANO AL FORNO  
Thyme baked celeriac, lentil arancini, spinach & taleggio fonduta **14**



ZEPPOLE NAPOLETANE  
Italian ricotta doughnuts, apple compote, tea soaked raisins, salted caramel ice cream **7**

PANNA COTTA ALLE MANDORLE  
Panna cotta, citrus curd, honeycomb & almond cantuccini (GF) **7**

PRUGNE COTTE AL VINO E SAPORE DI VANIGLIA  
Mulled wine baked plums, walnut & amaretti crumble, vanilla ice cream **7**

TORTA “CAFFE’ NERO”  
Chocolate & espresso cake, amareno cherry mascarpone (GF) **7**