

# DEVOUR

AT THE DYEHOUSE

## SPUNTINI..."little nibbles"

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PANE E OLIO	Artisan bread served with EVOO & balsamic Vinegar (V) (VG)	3
DEVOUR PITTA	pitta reinvented, garlic, parsley, chilli, EVOO (V) (VG)	5
CROSTINI MISTE TRIO	Fresh cherry tomato, olive oil, garlic / pesto with pecorino /mixed vegetables served on a Chargrilled ciabatta (V) (N)	6
OLIVE MISTE	Devour marinated calabrian olives (GF) (V) (VG)	4
DEVOUR DELI BOARD "ENOUGH FOR TWO"	A selection of our finest salumi, prosciutto, cheeses, mixed olives & chargrilled vegetables & ciabatta	12

## CICCHETTI .... " a great place to start & share "

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ARANCINI DELLA CASA	Deep fried 3 Sicilian rice balls filled with wild Mushroom & Parmesan (V)	5
CALAMARI FRITTI	Crispy fried squid, garlic aioli & grilled lemon (GF)	8
GRILLED ASPARAGI	local jumbo asparagus griddled with butter, garlic & pecorino (V)	9
FRITTO MISTO	Lightly battered deep fried king prawns & spicy sausage with avocado chilli dip	12
CARPACCIO DI BARBABIETOLA	Sliced beetroot, walnuts, goats cheese & red onion marmalade (VG/V optional)	8
♣ FEGATINI DI POLLO	Sautéed chicken livers, mushrooms, onions, del lago brandy flambé & ciabatta	8

## PASTA.."handmade"

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SPAGHETTI CON PESTO GENOVESE	Garlic, pine nuts, cherry tomatoes, basil & parmesan(V)(N)	6 / 10
PENNE ALLA PUGLIESE	Asparagus, sun blushed tomatoes, chilli, garlic, fennel sausage, pine nuts & parmesan (N) (V/VG available )	8 / 14
♣ TORTELLONI AL CINGHIALE	wild boar tortellini with foraged mushrooms, herbs & parmesan	15
RAVIOLI ALL' ARAGOSTA E GAMBERI	Handmade Lobster ravioli, crayfish, tomato & herb ragu	12/ 18
♣ TAGLIATELLE L'ANATRA	slow braised duck,Celery, carrots, tomato, onions	10 / 14
SPAGHETTI ALLA CARBONARA	everyday classic, Pancetta, egg, parmesan	9 / 12
♣ RISOTTO PRIMAVERA	Pan fired sea bass fillet, asparagus & pea risotto	19
TAGLIATELLE BOLOGNESE	A classic, 8 hour beef ragu, celery, onion, carrots & tomato	9/12
RISOTTO AI FUNGHI E PARMIGIANO	Wild mushroom & parmesan risotto (GF) (V)	8 / 12

Fresh Gluten Free pasta available, ask us about our vegan filled pasta

♣ OUR LIMITED SPECIALS CHANGE DAILY, CATCH THEM WHILE YOU CAN

(VG)- VEGAN (V)-VEGETARIAN (GF)-GLUTEN FREE (N)-CONTAINS NUTS (H) 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% DISCRETIONARY SERVICE CHARGE WILL BE APPLIED FOR PARTIES OVER 8

## PIZZA... "wanna pizza me "

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MARGHERITA	in honour of queen Margherita, a Classic tomato, basil & fresh fiori di latte (V)	9
ORTOLANA	mixed seasonal vegetables, tomato, black olives & mozzarella (V)	10
FUNGHI CALZONE	" folded pizza "Tomato, wild mushrooms, prosciutto cotto (ham) & mozzarella	10
NAPOLITANA	Tomato, anchovies, capers & black olives	10
TALEGGIO E SALSICCIA	Italian Tuscan fennel sausage, tomato & taleggio soft cheese	11
'NDUJA CALABRESE PIZZA	Spicy soft Calabrian salumi, tomato, smoked scamorza cheese (H)	11

Gluten free pizza bases are available, cross contamination may occur. children pizza's on request

## CARNE E PESCE .... "time to get serious "

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FILLETTO AL FERRI	Chargrilled 8oz 28-day aged grass-fed fillet (GF)	28
	<i>Choice of: Green Peppercorn, gorgonzola, Sautéed Mushroom or Garlic Butter Sauce</i>	
BISTECCA DI MANZO	Chargrilled 10oz 28-day aged grass-fed ribeye (GF)	25
	<i>Choice of: Green Peppercorn, gorgonzola, Sautéed Mushroom or Garlic Butter Sauce</i>	
POLLO ALLA CACCIATORA	Half a roast chicken, mushroom, carrots, tomato, black olives served with ciabatta bread (GF optional)	16
♣ PORCHETTA	14 hour slow cooked pork belly, pesto scented crushed potato, pork & apple broth (N)	18
AGNELLO BRASATO	12 hour braised lamb shank with rosemary, garlic, red wine & polenta	20
SALMONE CON GAMBERI E FINOCCHIO	pan seared Salmon with roasted fennel & prawn broth	20

## INSALATA... "salads served cold"

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TAGLIATTA DI MANZO	Chargrilled sliced sirloin (10z), rocket, cherry tomato, parmesan & walnuts	26
♣ L'ANATRA	Slow cooked duck leg, beets, asparagus, walnut, fennel, goats cheese, raisins & new potatoes (VG/V optional £10) (N)	16
CAPRESE	Tomato, buffalo Mozzarella, Fresh basil & Devour extra virgin olive oil (V)	8
INSALATA ZUCCHINA	Marinated courgette salad, crispy capers & whipped ricotta (V) (GF)	6

## CONTORNI... "sides"

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PATATE AL FORNO	Rosemary & garlic sautéed roast potatoes (VG) (V) (GF)	4
BROCCOLI	Tenderstem broccoli with garlic, chilli & gratin (V) (GF)	4
INSALATA D'INVERNO	Cherry tomato, rocket, parmesan shaving, umbrian olive oil (V) (GF)	6
INSALATA MISTA	Mixed salad leaves, fresh tomatoes, red onion, roast peppers (VG) (V) (GF)	6
VERDURE MISTE	Roast mixed vegetables with herb gratin	4
ZUCCA BIANCA	Roasted butternut squash, pumpkin seeds & pomegranate molasses	5

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