

DEVOUR

AT THE DYEHOUSE

"t'is the season to DEVOUR"

PRIMO

Ribollita, rustic winter vegetables & three bean beef broth topped with parmesan crostini, focaccia & basil butter

Chicken liver parfait, truffled butter with pesto infused piccalilli & brittle bread

Wild mushroom & roast chestnut arancini, garlic & herb mascarpone cheese (V)(N)

Smoked salmon, Norwegian prawn roulade, smoked paprika, cracked pepper mascarpone, chive & lemon crespelle

SECONDO

Roast root vegetables & pumpkin risotto with spiced ricotta, nut gratin (V) (GF) (N)

Rolled 12 hr braised beef shin, handmade Wild mushroom Tortellini, cream & herb sauce

Chargrilled chicken Supreme, caramelised red onion, crumbled goats cheese, sautéed potato, roasted beets, tomato and basil sauce

East coast cod loin, wilted spinach, lemon parsley potato, white wine & chive velouté, crayfish tails, citrus crust

DOLCE

Apple & blackberry crumble, whiskey soaked raisins oat crunch & ricotta cream

Baileys crema Francese with mini mince pie

Christmas pudding cheese cake with brandy cream (N)

Black cherry and Dark chocolate mousse peanut brittle (N)(GF)

Italian cheese board + (£5) Prosecco on arrival + (£5 per glass) Tea & coffee + (from £2)

Two course meal £28 p/h

Three course meal £36 p/h

Please let us know if you have any dietary requirements on booking, most dishes can be Gluten or nut free

Children are more than welcome to pick items of the main menu

(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