

DEVOUR

AT THE DYEHOUSE

CICCHETTI

DINE TAPAS STYLE & SHARE OR PICK ONE AS A STARTER JUST FOR YOU

PANE E PESTO (V)(N) Wood-fired garlic herbed dough balls served with pesto hummus	4
DEVOUR PITTA (V)(VG) Pitta reinvented, garlic, parsley, chilli, EVOO	5
ARANCINI(V) Tomato and mozzarella rice balls with Napoli sauce	8
SPUNTINI (GF) (V) (VG) (N) A trio of marinated calabrian olives, roasted mixed nuts in a light spiced rub & sun blushed tomatoes	6
ANTIPASTO CRUDO Three of the best cured meats that Italy has to offer served with toasted focaccia	9
PORTOFINO FRITTO MISTO (N) Deep fried King prawns, spicy sausage in a light sesame chilli batter, sweet chilli mayo dip	12
CALAMARI FRITTI (GF) Crispy fried squid, roast garlic & burnt lemon aioli	8
TROTA (N)(GF) Smoked trout fillet, roast walnut & celeriac remoulade and beetroot glaze	10

CICCHETTI SHARING BOARD (ENOUGH FOR TWO/FOUR)	16/32
The best of DEVOUR'S cicchetti, not for the faint hearted.....arancini sicilliani, calamari fritti, toasted focaccia, calabrian olives, the best from the salumeria,	
CARPACCIO DI BARBABIETOLA (V) (GF)	9
Sliced beetroot, walnuts, goats cheese "chavignol" & red onion marmelata	
INSALATA MISTA (VG) (V) (GF)	5
Mixed salad leaves, fresh tomatoes, red onion, EVOO	
TOMINO FRITTO (V)	9
Deep fried goats cheese "chavignol" rocket, caramelised fig jam (HATS OFF TO THE FRENCH FOR THIS GOATS CHEESE)	
SPICCHI DI PATATE DOLCI (V) (GF)	6
Sweet potato wedges garlic and herb dip	
ARRABBIATA ALI DI POLLO	8
Deep fried buttermilk chicken wings with a spicy arrabbiata sauce	
CARPACCIO DI PORCHETTA	10
Herb rolled porchetta, apple & golden raisin chutney, carasau bread, watercress and shaved pecorino	
BURRATA (N)(GF)	12
125g of super fresh burrata, delivered from puglia, plum, cherry & sun blushed tomatoes, toasted pine nuts & balsamic glaze	

QUALITY INGREDIENTS COME FROM QUALITY SUPPLIERS, WE ARE REALLY PROUD TO PARTNER WITH BROSTER'S OF LINDLEY, SAILBRAND & LOCAL VEG & FRUIT GROWERS. ALL OUR DISHES ARE MADE TO ORDER SO IF YOU ARE GLUTEN FREE OR A VEGAN ETC... JUST LET US KNOW & WE CAN TWEAK OUR DISHES

FROM THE FIELD

LA GRAN CARBONARA	14
DEVOUR'S signature dish, spaghetti, torn ham hock, parmesan cheese, beaten egg, black pepper	
PAPPARDELLE SELVAGGINA	18
Pappardelle, mixed wild mushrooms topped with roasted rabbit saddle, wrapped in pancetta, rosemary & cream	
TORTELLONI FUNGHI E MANZO	18
12 hr braised beef shin, handmade wild mushroom tortellini, cream & herb sauce	
TAGLIATELLE BOLOGNESE	9/12
A classic, 8 hour steak mince beef ragu, onion, celery & tomato & mixed herbs	
AGNELLO BRASATO(GF)	18
12 hour braised lamb shank, chargrilled caramelised red onion, winter vegetable ragu & parmesan polenta	
FILLETO FUNGHI	28
Pan scorched 8oz 28-day aged grass-fed Broster's fillet, wild mushrooms, melted with dolce latte & herb gratin, served with roast potatoes	
MEDAGLIONI DI MAIALE (N)(GF)	17
Pan roasted pork medallions, wild mushrooms, mixed herbs, black olives, wilted spinach, gorgonzola & pine nuts served on saffron risotto	
CHICKEN PARMIGIANA	18
Breaded chicken breast, parmesan, fresh basil, with a pesto and lime spaghetti	
INSALATA AUTUNNO (GF)	15
Beets, walnut, goats cheese, ham hock, raisins, sautéed potato, caramelised onions	

SIDES

PATATE AL FORNO (VG) (V) (GF)	4
Rosemary & garlic roast potatoes	
BROCCOLI (GF)	5
Tender stem broccoli, EVO & pecorino	
PATATE DAUPHINOISE (GF)(V)	4
Thinly sliced potatoes cooked in garlic, herbs & cream	
SPICCHI DI PATATE DOLCI (V) (GF)	6
Sweet potato wedges garlic and herb dip	
PATATINE FRITTI(GF)	5
Hand cut skin on chips with truffle oil & parmesan	

FROM THE SEA

RISOTTO SALMONE(GF)	17
Blackened spiced crusted salmon, roasted vegetables risotto, mozzarella	
TAGLIOLINI TRE COLORE ALLO SCOGLIO	18
Tagliolini pasta ,crab, queen scallops ,prawns, fresh chilli, garlic, cherry tomato & herbs	
BRANZINO(GF)	17
Pan seared seabass fillet, fondant potato, tender stem broccoli, lemon & chive burro bianco	
EGLEFINO(GF)	18
Oven baked haddock fillet topped with a parmesan & herb mashed potato, fine green beans, baby prawn and chive cream	
RAVIOLI ALL' ARAGOSTA E GAMBERI	12/18
Handmade Lobster ravioli, prawns, mussels, tarragon, white cream sauce, garlic	

FROM THE GROUND UP

GARGANELLI VEGETALI (V)	13
Garganelli pasta, courgettes, aubergines, peppers, tomatoes, garlic topped with goats cheese crumb	
INSALATA RUSTICA (V) (N) (GF)	10
Beets, green beans, walnut, goats cheese, raisins & new potato salad	

ALL OUR DISHES ARE MADE TO ORDER SO IF YOU ARE GLUTEN FREE, VEGAN OR VEGETARIAN WE CAN OMIT OR ADD ANY INGREDIENT TO SUIT YOUR PREFERENCE