

DEVOUR

AT THE DYEHOUSE

CICCHETTI "small dishes, dine tapas style"

PANE E PESTO (V)(VG)(N) wood-fired garlic herbed dough balls served with pesto oil	3	DEVOUR DELI "ENOUGH FOR TWO"(N) our finest salumi, prosciutto,cheeses, mixed olives & chargrilled vegetables	12
DEVOUR PITTA (V)(VG) pitta reinvented, garlic, parsley, chilli, EVOO	5	CARPACCIO DI MANZO Brosters 28 day aged beef carpaccio, grated horseradish, ricotta wasabi & pea shoots	12
SCHIACCIATA AL ROSMARINO (V) white pizza, garlic, Umbrian EVOO & rosemary	5	PATATE IN CAMICIA (V)(VG) Sliced potatoes oven cooked in stock, onion & sage	4
PORTOFINO MISTO Lightly battered deep fried king prawns & spicy sausage with avocado chilli dip	10	CARPACCIO DI BARBABIETOLA (V) Sliced beetroot, walnuts, goats cheese crostin & red onion jam	8
CALAMARI FRITTI (GF) Crispy fried squid, garlic aioli & grilled lemon	8	BROCCOLI (V) Broccoli with garlic butter	4
ARANCINI SICILLIANI 3 deep fried rice balls , check out our daily special	5	BRUSCHETTA DI PISELLI Yorkshire peas, tuscan fennel sausage, nduja oil & mint bruschetta	7
BURRATA PUGLIESE 125g of puglian burrata, tuscan prosciutto crudo, plum tomato's, rocket & umbrian olive oil	12	ASPARAGI GRIGLIATE (V) Grilled Yorkshire asparagus with fresh lemon, thyme & umbrian Extra virgin olive oil, shaved pecorino	9
INSALATOSA (V)(N) grilled gem lettuce, roasted pine nut & anchovy dressing	4	FINOCCHIO FRITTO (N) Deep fried fennel, smoked lemon & paprika hummus	4
FEGATINI DI POLLO Sautéed chicken livers, mushrooms, onions, del lago brandy flambé & ciabatta	8		
OLIVE MISTE (GF) (V) (VG) Devour marinated calabrian olives	4		
TOMINO FRITTO (V) deep fried goats cheese crostin, rocket, caramelised balsamic onion jam	8		
PROSCIUTTO FRITTO Hamhock & apricot fritta, orchard apple chutney	8		

We are really proud to partner with Broster's of lindly moor EST 1987, passionate & honest farmers. All their meat is traceable from field to fork, we believe in serving only the very best so we buy only grass fed & aged heifers



(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

FROM THE FIELD "della terra"

GARGANELLI ALLA PUGLIESE (N) Asparagus, fennel sausage, sun blushed tomato, chilli, garlic, pine nuts & parmesan	8/14
CARDINI'S CAESAR Romaine lettuce, sun blushed tomato, parmesan, lemon, fried ciabatta, anchovy & pancetta – choose corn fed chicken or salmon	16
BISTECCA DI MANZO (GF) Chargrilled 10oz 28-day aged grass-fed ribeye, sautéed potatoes, rocket – Choice of: Green Peppercorn, gorgonzola, Sautéed Mushroom, Garlic or truffle Butter	25
SPAGHETTI ALLA CARBONARA everyday classic, Pancetta, egg, parmesan	9 / 12
TAGLIATELLE BOLOGNESE A classic, 8 hour beef & pork ragu, celery, onion, carrots & tomato	9/12
FILLETO AI FERRI (GF) Chargrilled 8oz 28-day aged grass-fed fillet sautéed potatoes & rocket – truffle butter, porcini mushrooms, gorgonzola	28
TORTELLONI AL CINGHIALE wild boar with foraged mushrooms, cream, herbs & parmesan	16
POLLO ALLA MILANESE sage & parmesan breaded chicken with lemon & salt, ripe mixed tomatoes, capers, red onion, preserved red peppers, red wine vinegar & EVOO & fresh basil	18
POLLO FUNGHI Chargrilled chicken supreme, wild mushrooms, melted with dolce latte & herb gratin	18
INVOLTINI DI CARNE beef escalope, sage, lemon butter, sautéed wild mushrooms & braised potatoes	23

Fresh Gluten Free pasta is available- But due to the presence of some ingredients used in our kitchens where we offer gluten free options, we can NOT guarantee a dish is completely free from any allergens or specific ingredients. This also includes anything containing nuts

FROM THE SEA "di mare"

SPAGHETTI CARBONARA SALMONE Smoked salmon, pecorino cheese, beaten egg, black pepper topped with torn salmon fillet	16
RAVIOLI ALL' ARAGOSTA E GAMBERI Handmade Lobster ravioli, crayfish, tomato & herb ragu	12/ 18
RISOTTO PRIMAVERA Pan fried sea bass fillet, asparagus & pea risotto	19
MERLUZZO pan seared cod with butternut squash, chilli & vanilla	19

FROM THE GROUND UP "dal orto"

RAVIOLI ALLA ROMANA (V) Ricotta & spinach filled ravioli with butter & sage with a hint of lemon zest	8/12
RISOTTO AI FUNGHI E PARMIGIANO (GF) (V) Wild mushroom & parmesan risotto	8 / 12
SPAGHETTI CON PESTO GENOVESE (N) garlic, pine nuts, cherry tomatoes, basil & parmesan – add on a salmon fillet £5	10
PANZANELLA TOSCANA (V) Known also as panmolle salad, torn ciabatta, ripe mixed tomatoes, capers, red onion, preserved red peppers, red wine vinegar & EVOO & fresh basil	8
INSALATA RUSTICA (V)(N) Beets, asparagus, walnut, fennel, goats cheese, raisins & new potato salad	10
INSALATA AMALFITANA (V)(GF)(N) Fresh fennel, capers, radicchio, olives, walnuts, orange & olive dressing, grated parmesan & orange segments salad	9
INSALATA ALLA PUGLIESE (N) Bocconcini mozzarella, roasted peppers, artichokes, toasted almonds, calabrian olives, wild rocket, radicchio, semi-dried tomato and house bread salad	8



PIZZA ROSSO
(tomato base)

PIZZA BIANCA
(NO tomato base)

MARGHERITA (V)

san marzano tomato, basil & fresh siorentina fiori di latte
Add burrata 5.00

FUNGHI CALZONE

Tomato, wild mushrooms, homemade prosciutto cotto (ham) & mozzarella, folded

'NDUJA CALABRESE PIZZA (H)

Tomato, Spicy soft Calabrian salumi, smoked scarmorza cheese
(beware its hot)

PESCATORA

Tomato, baby prawns, topped with smoked salmon, rocket & herbs.

MARINARA (VE)

Tomato, garlic, oregano, basil, ev olive oil

ORTOLANA (V)

Tomato, mixed seasonal vegetables, black olives & mozzarella

FUNGHI PORTOBELLO

Tomato, fior di latte, portobello mushroom, basil, oregano, sea salt, parmesan & garlic oil.

NAPOLETANA

Tomato, anchovies, capers & black olives

TALEGGIO E SALSICCIA

Italian Tuscan fennel sausage, tomato & taleggio soft cheese

10	CALZONE	12
	stracchino, basil, sausage, broccoli	
11	PIZZA DEL MONTANARO	13
	Fior di latte ,rocket, sliced baby plum tomatoes and prosciutto di parma on a white base pizza	
12	POLLO AFFUMICATO	12
	Smoked chicken, taleggio cheese, roasted red peppers	
14	SCHIACCIATA AL ROSMARINO (V)	5
	white pizza, garlic, Umbrian EVOO & rosemary	
9	TRADIZIONALE	12
	Salami Milano, salami Napoli, prosciutto di parma, taleggio, Scamorza, & pecorino	
10	CARAMELLATA	12
	fresh Bresola, roasted pear & gorgonzola cheese on a white base, fresh thyme & honey	
12	BURRATA PUGLIESE	12
	Burrata,rocket, baby plum tomatoes and prosciutto di parma	
10	VESUVIO	13
	Roasted courgettes, ricotta, mozzarella, yellow tomatoes from Vesuvio & fresh mint leaves	

Made fresh daily, our dough uses the finest caputo flour & fresh yeast. We leave our dough 48 hours to rise slowly so its crispy & more importantly digestable

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