

Restaurant menu

One course £16 Two Course £22 Three course £28

Something to nibble

Artisan Breads, dipping oils & balsamic
(£3.00 SUPPLEMENT)
(MI) (E) (G) (M) (N) (S) (SD) (SE)

Basil & garlic marinated green olives
(£3.00 SUPPLEMENT)

Starters

Vine tomato & basil bruschetta (v)
Mozzarella, rocket & nut free pesto
(MI) (E) (G) (N) (S) (SE)

Black pudding, smoked bacon
& poached egg salad
Honey & grain mustard dressing
(E) (G) (M)

Pea & shallot ravioli (ve)
(G) (M) (S) (SD)

Chicken & smoked ham hock terrine
Spiced fruit chutney
(C) (MI) (E) (G) (M) (N) (S) (SD) (SE)

Calamari deep fried
Saffron & roast garlic aioli
(C) (CR) (MI) (E) (F) (G) (M) (MO) (S)

Wild mushroom soup (ve)
Lemon oil & fennel cress
(C) (M) (S)

Thai spiced fishcakes
Pickled cucumber & sweet chilli dip
(CR) (F) (G) (MO) (S) (SD) (SE)

Broccoli & kale salad (ve)
Avocado, pomegranate, lime & coriander
(C) (M) (SD)

Main course

Marinated breast of chicken
Chargrilled Mediterranean vegetables & coriander pesto
(MI) (E)

Baked fillet of hake
Courgette Provençale, tomato, olive & tarragon dressing
(£3.00 SUPPLEMENT)
(C) (F) (M)

Roast rump of lamb
Moroccan spices with freekeh, pistachios, apricot,
raita & coriander cress(£3.00 SUPPLEMENT)
(C) (MI) (G) (M) (N) (P) (S) (SD)

Char-grilled smoked tofu (ve)
Rice noodles, broccoli, shitake, baby corn, pak choi & Asian broth
(S)

Spaghetti & vegan meatballs (ve)
A tomato & oregano ragu with basil oil & cress
(C) (G) (S) (M)

Roast fillet of pork wrapped in sage & Parma ham
Celeriac terrine, pork bonbon & apple puree
(C) (MI) (E) (G) (M) (S)

Salads

Caesar salad
Baby gem, croutons, Italian hard cheese & anchovies
(optional)
(MI) (E) (F) (G) (N) (S) (SE)

Super food salad (ve)
Butternut squash, kale, grated beetroot, broccoli
with pumpkin seeds, pine nuts & pomegranate
(G) (N) (P) (S)

ADD ROAST CHICKEN BREAST
ADD ROAST FILLET OF SALMON
(F)

Sides

Ale-battered onion rings & Maldon sea salt
(G) (SE)

Chunky chips & Maldon sea salt

Seasonal greens
Kale, cabbage & tenderstem broccoli
(MI)

House salad
Tomato, cucumber, peppers & mixed leaf
(C) (M) (G)

All sides £3.50

Burger & grill

Casterbridge 28-day dry aged sirloin steak 227g
Grilled tomato, mushroom & salted chunky chips
(£9.00 SUPPLEMENT)
(C) (M)

Char-grilled minute steak
Grilled tomato, mushroom & salted chunky chips
(served pink or well done)
(C) (M)

ADD PEPPERCORN SAUCE
(£2.50 SUPPLEMENT)
(MI)

De Vere gourmet beef burger 200g
A pretzel bun with baby gem, beef tomato, smoked applewood
cheese, sweet onion sauce & salted chunky chips
(MI) (E) (F) (G) (M) (N) (S) (SD)

De Vere gourmet vegan burger (ve)
A brioche style bun with vegan mayo, gem lettuce,
beef tomato, pickles & salted chunky chips
(G) (M) (S) (SD) (SE)

Crispy buttermilk chicken burger
A pretzel bun with coleslaw, sweet onion sauce & salted chunky chips
(C) (MI) (E) (F) (G) (M) (N) (S) (SD)

Desserts

Glazed lime & lemon tart
Crème fraîche
(MI) (E) (G) (N) (P) (S) (SD) (SE)

Vanilla panna cotta
Fresh strawberries, basil & mint
(MI) (E) (G) (N) (P) (S) (SD) (SE)

Chocolate & orange tart (ve)
Berries compote & vanilla ice cream
(G) (N) (S)

Sticky toffee pudding
Butterscotch sauce & vanilla ice cream
(MI) (E) (G) (N) (P) (S) (SD) (SE)

Fresh cut fruit (ve)
Elderflower syrup & strawberry sorbet

Regional cheese board
Trio of local artisan cheese, biscuits, grapes & chutney
(£3.00 SUPPLEMENT)
(MI) (E) (G) (M) (SD) (SE)

We can offer accurate information on ingredients, however, due to the open plan nature of our kitchens, we are unable to guarantee that dishes are 'free from' allergens. If you have any specific dietary requirements please alert a member of staff prior to ordering.

Allergens
(C) Celery (CR) Crustaceans (MI) Milk (E) Eggs (F) Fish
(G) Gluten (P) Peanuts (L) Lupin (N) Nuts (M) Mustard
(MO) Molluscs (S) Soya (SD) Sulphur dioxide (SE) Sesame

(v) denotes vegetarian, (ve) denotes vegan.

DE VERE

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