

DE VERE



Appetisers

Artisan breads, dipping oils & balsamic (v)

(MI / E / G / N / M / S / SD / SE)

(£3.00 supplement)

Basil & garlic marinated green olives (v)

(£3.00 supplement)



Starters

Vine tomato & basil bruschetta (v)

Mozzerella, rocket & nut free pesto

(MI / E / G / N / S / SE)

Chicken & smoked ham hock terrine

Spiced fruit chutney

(C / MI / E / G / N / M / S / SD / SE)

Pea & shallot ravioli (ve)

Pea puree, rocket & pickled shallots

(G / M / SD)

Calamari deep fried

Saffron & roast garlic aioli

(C / CR / MI / E / F / G / M / MO / S)

Chefs daily soup

Please ask your server for details



Main course

Marinated breast of chicken

Char-grilled Mediterranean vegetables & coriander pesto

(MI / E)

Baked fillet of hake

Courgette Provençale, tomato, olive & tarragon dressing

(C / F / M)

(£3.00 supplement)

Char-grilled smoked tofu (ve)

Rice noodles, broccoli, shitake, baby corn, pak choi
& Asian broth

(S)

Chargrilled minute steak

Salted chunky chips, grilled tomato & mushroom
(served pink or well done)

(C / M)

Add peppercorn sauce

(£2.50 supplement)

(MI)

De Vere gourmet beef burger 200g

Pretzel bun & baby gem, beef tomato, smoked Applewood
cheese & salted chunky chips, sweet onion sauce

(MI / E / F / G / N / M / S / SD)

De Vere gourmet vegan burger (ve)

Brioche style bun, vegan mayo, gem lettuce, beef tomato,
pickles & salted chunky chips

(G / P / N / M / S / SD / SE)

Chicken Caesar salad

Roast chicken breast, baby gem, croutons, Italian hard
cheese & anchovies (optional)

(MI / E / F / G / N / S / SE)



One-course £16 per person
Two-courses £22 per person
Three-courses £28 per person

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

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

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Sides

Ale-battered onion rings

Maldon sea salt

(G / SE)

Chunky chips

Maldon sea salt

Seasonal greens

Kale, cabbage & tenderstem broccoli

(M)

House salad

Tomato, cucumber, peppers & mixed leaf

(C / G / M)

All sides served at £3.50



Desserts

Glazed lime & lemon tart

Crème fraîche

(MI / E / G / P / N / 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 / P / N / S / SD / SE)

Fresh cut fruit (ve)

Elderflower syrup & strawberry sorbet

Regional cheese board

Trio of local artisan cheeses, biscuits, grapes & chutney

(MI / E / G / M / SD / SE)

(£3.00 supplement)

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