

Lunch Set Menu

2 COURSES £28 3 COURSES £38

+ A GLASS OF FERRARI BRUT NV / 10.50

ANTIPASTO

Cured Salmon, Creamy Avocado Mousse, Refreshing Lemon Jelly, and Pickled Cucumber

Crispy Tempura King Prawns served with a Vibrant Asian-Inspired Slaw & Homemade Sweet Chilli Sauce

Our Classic Hand-Balled Tomato & Mozzarella Arancini, Served on a Bed of Tomato Ragu and Topped with Shaved Gran Padano Parmesan (V)

Roasted BBQ Pork Belly Bites with Crunchy Walnuts, Fresh Green Apple Salad, and Creamy Dolcelatte Aioli (N)

SECONDI

Pan-Seared Pork Fillet, Wrapped in Parma Ham, Charred Radicchio and Creamy Parmesan Polenta

Oven-Baked Cod Loin with Pea and Mint Purée, Lemon and Thyme Crushed Baby Roast Potatoes and Lobster Bisque

Char-Grilled Rump Cap Steak (served pink) with Roasted Courgette and Chestnut Couscous, Served with a Peppercorn Sauce

Wild Mushroom and Black Truffle Risotto, Topped with a Parmesan Tuille and Crispy Rocket (V)

CONTORNI

COMPLETE YOUR PLATE WITH OUR SIDES 5

Sautéed Smoked Pancetta, Radicchio, Garden Peas with Citrus & Sage Butter (GF)

Roasted Mediterranean Vegetables, Extra Virgin Olive Oil & Grana Padano Parmesan (V) (GF)

Pesto Scented Sautéed New Potatoes, Pinenuts (N) (V) (GF)

Seasoned Skin on Fries (Top with Parmesan & Black Truffle Oil Supplement/3) (V) (GF) (VG

Rocket & Parmesan Salad, Extra Virgin Olive Oil Drizzle (GF) (V)

Fine Green Beans, Orange & Toasted Almonds (N) (V) (GF) (VG)

DOLCE

Homemade Lemon Posset with a Tipsy Shot of Homemade Limoncello

Baileys Crème Brûlée with a Crunchy Amaretti Biscuit Crumb

Giant Chocolate Chip Cookie filled with Rich Coffee Buttercream and Finished with a Decadent Caramel Drizzle

Traditional Eton Mess with Italian Meringue, Mixed Yorkshire Berries, and Whipped Vanilla Mascarpone.

(VG)-vegan (V)-vegetarian (GF)-gluten free (N)-contains nuts (H)-spicy (EVOO) extra virgin olive oil. 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. Quality is paramount for us here at Devour, we source all of our Meat & fish locally & support our local farmers,