

deVille

Restaurant

Starters

<i>White onion and thyme soup (v)</i>	£6.00
<i>Brioche crusted Sussex goat's cheese with balsamic glazed figs (v)</i>	£7.50
<i>Beetroot Carpaccio, roasted chestnuts, horseradish cream (v)</i>	£7.50
<i>Poached Scottish salmon, pickled cucumber, grain mustard dressing</i>	£9.50
<i>Pressing of confit duck leg, toasted brioche</i>	£9.50
<i>Warm smoked eel, celeriac remoulade, soft boiled quail egg</i>	£10.50

Mains

<i>Pan fried fillet of sea bass, saffron and vegetable fricassee, chervil</i>	£16.50
<i>Grilled sirloin of Caster Bridge beef béarnaise sauce & hand cut chips</i>	£21.50
<i>Baby corn fed chicken, sautéed wild mushrooms, fondant potato</i>	£15.50
<i>Loin & belly of Gloucester old spot pork, black pudding, white bean cassoulet, cabbage</i>	£19.50
<i>Roast rump of lamb, crispy breast, champ, braised carrots</i>	£19.50
<i>Jerusalem artichoke risotto, poached duck egg (v)</i>	£14.50



'Awarded the AA Rosette for Culinary Excellence

VAT is included in price at current rate. A discretionary service charge of 12.5% will be included on your bill

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Desserts

<i>Chocolate and orange fondant with vanilla bean ice cream</i>	£8.50
<i>Raspberry millefeuille</i>	£6.50
<i>Lemon tart, mascarpone</i>	£6.50
<i>British cheese selection with pear and cider chutney</i>	£12.50
<i>Pine nut Panna cotta, basil sorbet</i>	£7.50
<i>Lavender and honey comb mousse, blackberry sauce</i>	£6.50

Side dishes

<i>Wilted spinach</i>	<i>Mix leaf salad</i>
<i>Creamed potato</i>	<i>Chunky chips</i>
<i>Seasonal vegetables</i>	<i>French fries</i>

£4.50 per portion



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