

# deVille

Restaurant

## *Starters*

- Ham hock terrine with port wine jelly £6.50
- Cornish crab with red pepper sauce £8.50
- Beetroot & goats cheese tor, endive salad £6.50 ✓
- Smoked haddock chowder with poached quail eggs £5.75
- Blue cheese soufflé, rocket & watercress salad, walnut dressing £7.25 ✓

## *Main Course*

- Cannon of weald lamb with mint & baby vegetables £18.00
- Barberry duck breast with braised red cabbage £17.00
- Calves liver with bubble & squeak, onion gravy £15.75
- Braised feather-blade of beef, mashed root vegetables & creamy savoy cabbage £17.00
- Black truffle risotto, rocket & parmesan £13.95 ✓
- Wild seabass with saffron, clams & butter sauce £17.50
- Dover sole with market vegetables & new potatoes £ (market price)

## *Dessert*

- Queen of puddings £7.00
- Rich chocolate cake with mint ice cream £7.00
- Honeycomb terrine with caramelised pistachios £7.00
- Crème brule with shortbread biscuit £7.00
- Quince & almond bakewell with clotted cream ice cream £7.00
- British cheeses with homemade walnut & raisin bread £9.00

*"The deVille Restaurant is passionate about using locally sourced, seasonal produce and we endeavour to ensure that all of our food is organic and low in food miles"*  
Please ask your waiter if you have any questions.

*A discretionary 12.5% service charge will be added to your final bill*

🌿 *Awarded the AA Rosette for Culinary Excellence*

