

White wine

AROMATIC & FRUIT DRIVEN

**Danger Bay Sauvignon Blanc**  
WESTERN CAPE, SOUTH AFRICA  
Aromatic, fresh & vibrant, with aromas of gooseberry & green pea. A distinctive Sauvignon Blanc, very much in keeping with the flavoursome style of its Kiwi counterpart.  
🍷 £8.75 🍷 £12.50 🍷 £36.50

**Bodegas Castro Martin A2O Albarino**  
GALICIA, SPAIN  
This wine has a vibrant minerality accompanied by aromas & flavours of peaches, melons, citrus fruit & honey, with a long lasting finish.  
🍷 £44.00

**Nyala Sauvignon Blanc**  
WESTERN CAPE, SOUTH AFRICA  
A crisp, mouth-watering wine with powerful gooseberry & citrus flavours. However, because it's from a hot country it also has some tropical fruit notes.  
🍷 £28.00

**Monte Clavijo Rioja Blanco**  
RIOJA, SPAIN  
Soft apple, lemon & honied fruit flavours with delicate floral notes & a well balanced palate.  
🍷 £28.00

FRUITY & RIPE

**Alto Bajo Chardonnay**  
CENTRAL VALLEY, CHILE  
This Chardonnay is deliciously fruity with lots of ripe, tropical fruit flavours & a tiny hint of vanilla.  
🍷 £7.50 🍷 £10.75 🍷 £32.00

**Tuffolo Gavi**  
PIEMONTE, ITALY  
This is a fantastic example of Gavi, with floral aromas & intense ripe citrus fruit flavours, with a long, mouthwatering finish.  
🍷 £8.25 🍷 £12.00 🍷 £35.00

LIGHT & FRESH

**Cap Cette Picpoul de Pinet**  
LANGUEDOC-ROUSSILLON, FRANCE  
Crisp and firm with green fruit & a rich spicy fruit edge, a truly outstanding wine.  
🍷 £7.85 🍷 £11.25 🍷 £33.50

**Circa Pinot Grigio**  
NEW SOUTH WALES, AUSTRALIA  
This wine displays aromas & flavours of pear & green apples. The palate is crisp and fresh with bright fruit characteristics.  
🍷 £7.50 🍷 £10.75 🍷 £31.00

**La Chablisienne Chablis Le Finage** 🍷  
BURGUNDY, FRANCE  
Aromas of white fruit and citrus, with hints of minerality. It is well-balanced with fresh acidity on the finish.  
🍷 £55.00

**Kudu Plains Chenin Blanc**  
WESTERN CAPE, SOUTH AFRICA  
Fresh citrus & peach flavours with zippy acidity & a refreshing finish.  
🍷 £6.50 🍷 £8.50 🍷 £25.00

**Pouilly-Fuissé Domaine Trouillet**  
BURGUNDY, FRANCE  
This 100% Chardonnay is teaming with powerful peachy fruit flavours balanced by refreshing hints of lemony citrus.  
🍷 £68.00

**Francis Blanchet Pouilly-Fumé Calcite**  
LOIRE VALLEY, FRANCE  
Made from Sauvignon Blanc grapes this delicious wine has great body with aromas of citrus & apricot. The particularly hot summer gave it sweetness & smoothness.  
🍷 £45.00

Red wine

RICH & BOLD

**Villa dei Fiori Primitivo Puglia**  
PUGLIA, ITALY  
Well-balanced, with notes of ripe red berries & delicious warm spices.  
🍷 £7.50 🍷 £10.50 🍷 £31.50

**Little Eden Shiraz Cabernet**  
MURRAY DARLING, AUSTRALIA  
Smoky, spicy, cherry & leather notes on the nose. Complex palate with firm but ripe tannins & powerful fresh finish.  
🍷 £8.00 🍷 £11.50 🍷 £34.00

**Esquinas de Argento Malbec**  
MENDOZA, ARGENTINA  
This superb Malbec offers vibrant aromas of red cherry, ripe plum, blackberry and truffle flavours, with a long lingering finish & velvety tannins. Deeply rooted in the soils of Mendoza at the foothills of the Andes Mountains, Bodega Argento produces wines packed with character.  
🍷 £10.75 🍷 £15.50 🍷 £45.00

**Spinifex Syrah**  
BAROSSA, SOUTH AUSTRALIA  
Wild and savoury yet soft & sumptuous, this is Barossa Shiraz unlike we usually see it. Complex, juicy & moreish.  
🍷 £46.50

**Vivanco Rioja Reserva**  
RIOJA, SPAIN  
Aromas & flavours of cinnamon & sage, as well as mature black & red fruit; plum, cherry & damson.  
🍷 £42.00

**Journey's End Single Vineyard Shiraz**  
STELLENBOSCH, SOUTH AFRICA  
Ripe raspberry aromas with peppery spice & a hint of chocolate on the nose. Packed with red berry fruit & a delicious vanilla edge.  
🍷 £42.00

ROUNDED & BALANCED

**Chateau La Croix Ferrandat St-Emilion**  
BORDEAUX, FRANCE  
Ripe & rounded with plum, bramble fruit & blackcurrant flavours. Medium-bodied with soft tannins & a long, fresh finish.  
🍷 £41.00

**Lorosco Reserva Carmenere** 🍷  
COLCHAGUA VALLEY, CHILE  
Plush & full-bodied, with an array of blueberry, plum & oak-softened cassis fruit.  
🍷 £7.75 🍷 £11.00 🍷 £33.00

**Nyala Cabernet Sauvignon**  
WESTERN CAPE, SOUTH AFRICA  
Smooth & full of blackberry & blackcurrant flavours, with a touch of sweet spice on the nose & a soft, full palate of juicy plums.  
🍷 £28.00

**Alto Bajo Merlot**  
CENTRAL VALLEY, CHILE  
Intense aromas & flavours of ripe plums, sweet spices, coffee, chocolate & delicate smoky notes. A soft & smooth texture.  
🍷 £7.25 🍷 £10.00 🍷 £29.50

**Domaine Pavelot Savigny les Beaune Rouge 1<sup>er</sup> Cru**  
BURGUNDY, FRANCE  
The palate is full bodied and very well balanced with fine acidity, layers of earthy notes & black fruit flavours.  
🍷 £63.00

LIGHT RED FRUITS

**Les Nuages Pinot Noir**  
LOIRE VALLEY, FRANCE  
A light yet intense red with redcurrant & spice flavours. This wine has a smooth, fresh finish.  
🍷 £38.00

**El Muro Tinto Tempranillo Garnacha**  
ARAGON, SPAIN  
This is a soft, fruity, easy-going red with bags of dark berry fruit & just a twist of pepper on the finish.  
🍷 £6.50 🍷 £8.50 🍷 £25.00

Champagne

**Pommery Blanc de Blancs NV** 🍷  
CHAMPAGNE, FRANCE  
Spring freshness on the nose with fresh green apples & a hint of yellow grapefruit. Perfect with shellfish.  
🍷 £89.00

**Pommery Brut Royal NV** 🍷  
CHAMPAGNE, FRANCE  
Delicate & elegant on the palate, but with good vivacity. The perfect aperitif Champagne.  
🍷 £12.00 🍷 £71.00

**Pommery Brut Rosé Royal NV** 🍷  
CHAMPAGNE, FRANCE  
The nose shows aromas of small red fruits such as raspberry; the palate is fresh, delicately flavoured with a touch of richness.  
🍷 £13.00 🍷 £75.00

Sparkling

**Fitz NV** 🍷  
SUSSEX, ENGLAND  
Light bodied & refreshing with fruity notes of peach & apple. Unlike the usual (Champagne style) English sparkling, this light, fun, fruity fizz is Prosecco-like in style, creating a softer, fruitier profile.  
🍷 £8.50 🍷 £49.00

**Fitz Pink NV** 🍷  
SUSSEX, ENGLAND  
An abundance of red fruits on the nose with a creamy red berry palate & a crisp, refreshing finish.  
🍷 £9.00 🍷 £52.00

**Vaporetto Prosecco NV** 🍷  
VENETO, ITALY  
Soft, fruity & refreshing with notes of citrus & pear. Elegantly floral.  
🍷 £7.00 🍷 £33.00

**Vitelli Prosecco Rosé NV**  
VENETO, ITALY  
A classic pink Prosecco with hints of red fruits & floral notes with an elegant finish.  
🍷 £7.00 🍷 £33.00

Rosé

**Ultimate Provence Cotes de Provence**  
PROVENCE, FRANCE  
The beauty of this wine extends from the bottle to the contents. Layers of raspberry & strawberry fruits on the nose invite you to a gorgeous, yet spicy palate. A fresh wine with great acidity for food pairing, but with enough roundness to also enjoy on its own.  
🍷 £49.00

**Wandering Bear Rosé**  
WESTERN CAPE, SOUTH AFRICA  
A fruity rosé with juicy flavours of raspberry & strawberry. With a touch of sweetness, it's perfect for those that don't want a dry style of rosé.  
🍷 £6.50 🍷 £8.50 🍷 £25.00

**Chateau de Berne Esprit Mediterranee Rosé**  
PROVENCE, FRANCE  
Classically light & stylish, from one of Provence's best known producers. Perfect paired with Mediterranean inspired dishes or as a summer aperitif.  
🍷 £9.00 🍷 £11.00 🍷 £32.50



# 1853 Restaurant

## Starters

### Sautéed king scallops

Kcal 457 (MO / MI / C)

Cauliflower purée, truffle oil and pancetta crumb  
£17.00

### Smoked chicken, tarragon and asparagus terrine, wrapped in Parma ham

Kcal 457 (G / M / SD / E)

Tarragon mayonnaise, toasted ciabatta crostini, pea shoots  
£12.00

### Smoked cheddar and leek croquettes

Kcal 457 (MI / C / E / G / SD / M)

Fricassée of chestnut mushroom and leeks, parmesan crisp  
£12.00

### Chef's soup of the day

(please ask your server for details of allergens)

Crusty roll and farmhouse butter  
£8.50

### Beetroot falafel

Kcal 453 (S / SE)

Red pepper and tomato hummus, pomegranate, pea shoot salad  
£9.50

### De Vere 'posh' prawn cocktail

Kcal 457 (CR / F / E / M)

Cold water prawns, king prawn, crayfish, hot smoked salmon, cured tomatoes 'Keta' caviar and Cognac Marie Rose  
£15.00

## For the table

### Freshly baked artisan breads with marinated Greek olives

Kcal 457 (G / N / SE / SD / MI)

Farmhouse butter  
£7.00

### Cream cheese stuffed bell peppers

Kcal 356 (MI)

£5.00

# DE VERE

 Vegetarian |  Vegan

Allergens: 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 our team prior to ordering.

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

An average adult needs 2000 Kcal per day. Calorie needs vary.

## Mains

### Maple glazed duck breast

Kcal 706 (S / MI / C / SD / G)

Dauphinoise potatoes, squash Purée, roasted figs, confit duck bon-bon and red wine jus  
£26.00

### Dukesmoor chargrilled 8oz Rib-eye of 28 day dry aged beef

Kcal 926 (S / G)

Chunky chips, roast Portobello mushroom and plum tomato  
£30.00

### Vegan butternut and lentil filo pie

Kcal 495 (G)

Smoked bell pepper puree, wilted kale, and steamed new potatoes  
£20.00

### Tortellini ricotta and spinach

Kcal 941 (G / E / MI / C)

Wild mushrooms, sage cream sauce and shaved parmesan cheese  
£18.00

Add grilled chicken breast Kcal 316  
£24.00

### Pan fried sea bass fillets

Kcal 1056 (F / M / CR)

Crushed Charlotte potatoes, confit fennel, mussels in white wine cream sauce  
£25.00

### Roast fillet of salmon

Kcal 905 (F / MI)

Creamy mash, wilted baby spinach, haricots verts, capers and cream sauce  
£25.00

### Roast breast of corn-fed chicken

Kcal 450 (G / E / MI / C / M / SD)

Buttery mash, savoy cabbage and kale, wild mushrooms, smoked pancetta and shallot jus  
£24.00

## Sides and sauces

### Salted chunky chips

Kcal 407 (G / S)

Maldon Sea salt  
£4.50

### House salad

Kcal 48 (M)

Honey mustard dressing  
£5.00

### Sprouting broccoli

Kcal 106 (MI)

£5.00

### Béarnaise sauce

Kcal 320 (E / MI)

£2.50

### Chunky chips parmesan and truffle

Kcal 537 (G / S / MI)

£5.50

### Creamy wild mushroom and spinach in parmesan cream

Kcal 544 (G / S)

£5.00

### Peppercorn sauce

Kcal 163 (MI / C)

£2.50

## Desserts

### Sticky toffee pudding

Kcal 729 (G / N / S / E / MI)

Toffee sauce and vanilla pod ice cream  
£9.00

### Raspberry bakewell tart

Kcal 556 (S / N / SD)

Cherry purée and vegan vanilla ice cream  
£9.00

### Belgian dark chocolate ganache tart

Kcal 680 (G / S / E / MI)

Salted caramel ice cream and toffee popcorn  
£9.00

### Warm apple crumble

Kcal 364 (G / N / E / MI / S)

Crème anglaise and seasonal berries  
£9.00

### White chocolate and passionfruit cheesecake

Kcal 366 (G / S / E / MI)

Chocolate shards, mango and passion fruit essence  
£9.00

### Exotic fruit salad

Kcal 138

Mango sorbet  
£9.00

## Regional artisan cheeseboard

biscuits, grapes and chutney

Choose two types £9.00

All five to share £17.00

(G / E / MI / M / SE)

### Cotswold brie

Made in the village of Upper Slaughter in the Cotswolds from local organic cows milk. This mild and buttery Brie has a rich taste and long finish.

### Quickes mature cheddar

Allowed to breathe as it matures for 12 to 15 months, giving the intense Cheddar its hallmark rind and outstanding depth of flavour.

### Rutland red

Leicestershire-based Long Clawson is probably best known for its Stilton, but the dairy also makes its home county's famous red cheese. Made with traditional methods used by the company's founder Thomas Hoe Stevenson more than a century ago.

### Cropwell Bishop Stilton

A fine blue cheese produced in a specific area around Melton Mowbray in the Vale of Belvoir.

### Golden Cross

Kevin and Alison Blunt acquired the recipe and equipment for a St Maure style cheese from local Frenchman Regism Du Satre. Goat's raw milk is used in a zingy, velvety cheese.

A discretionary service charge of 10% will be added to your bill