

All day dining menu

For the table

Warm tomato and basil focaccia 🌱
Balsamic and olive oil dip
(G / SD)
Kcal 614
£6.00

Toasted tomato bruschetta 🌱
extra virgin olive oil and basil
(G)
Kcal 544
£6.50

Mixed olives 🌱
Garlic and sun-dried tomato
Kcal 281
£5.00

Lite bites

Vegetable mezze 🌱
Hummus, olives, balsamic onions, cornichons, house roasted vegetables and pitta bread
(G / SE / SD)
Kcal 289
£6.50

Mac and cheese bites 🌱
Bloody Mary ketchup
(G / F / S / E / MI / C / M)
Kcal 751
£5.50

Panko breaded squid
Saffron and garlic aioli
(G / MO / S / E / M)
Kcal 287
£7.50

Tortilla nachos 🌱
Guacamole, salsa, sour cream and nacho cheese sauce
(MI)
Kcal 841
£5.50

Grilled haloumi 🌱
Smoked chilli jelly
(MI)
Kcal 643
£7.50

BBQ buffalo chicken wings
Blue cheese dip and celery
(G / S / E / MI / C / M)
Kcal 243
£6.50

Salads

Caesar salad
Cos lettuce, croutons, Italian hard cheese and anchovies (optional)
(G / F / N / S / E / MI)
Kcal 476
£11.00

Cobb salad
Salad greens, tomato, boiled egg, crispy bacon, chicken, avocado and blue cheese with a red wine vinaigrette
(G / S / E / MI / M / SD)
Kcal 354
£13.00

Superfood salad 🌱
Mixed leaves, spinach, sweet potato, quinoa, edamame beans, beetroot, cauliflower with French dressing
(G / S / M / SD)
Kcal 249
£11.00

Add
Grilled chicken breast
Kcal 215
£5.50
Salmon fillet (F) Kcal 345
£6.50
Beetroot falafel 🌱 Kcal 172
£5.00

De Vere classics

Deluxe double beefburger
Brioche bun, tomato chilli jam, bacon nacho cheese, beef tomato, gherkins, chunky chips
(G / S / E / MI / C / M / SD)
Kcal 661
£20.00

Moving Mountain™ vegan burger 🌱
Brioche bun, bbq sauce, beef tomato, gherkin, rocket and chunky chips
(G / N / S / C)
Kcal 573
£15.50

Breaded scampi
Pea purée, chunky chips, tartare sauce and lemon
(G / CR / E / M / SD)
Kcal 1454
£16.50

Steak and ale pie
Mashed potato, red onion and thyme gravy, tender stem
(G / E / MI / C)
Kcal 1035
£17.50

Char grilled bbq chicken burger
Brioche bun, smoked applewood, gherkin, beef tomato, rocket and chunky chips
(G / E / MI / M / SD)
Kcal 568
£17.00

Steak ciabatta
Grain mustard, onion chutney, rocket, parmesan and chunky chips
(G / N / MI / M / SD)
Kcal 700
£17.00

Char grilled Peri Peri Chicken
Sweetcorn salsa, toasted pitta, mixed leaf salad, cucumber yoghurt, chunky chips
(G / MI)
Kcal 445
£17.00

Chicken and mushroom pie
Mashed potato, red onion and thyme gravy, tender stem
(G / E / MI / C)
Kcal 915
£17.50

Pizza - 12"

Double pepperoni
Tomato sauce, mozzarella and pepperoni
(G / S / MI)
Kcal 795
£16.00

Gluten free base available on request
Vegan cheese available on request

Funghi truffle 🌱
Tomato sauce, rosemary, mushrooms, red onion and truffle oil
(G / S / MI)
Kcal 751
£15.00

Classic Margherita 🌱
Tomato sauce, basil, cherry tomato and bocconcini
(G / S / MI)
Kcal 648
£14.00

Pollo Forzo
Grilled spiced chicken breast, jalepeno, bocconcini, rocket
(G / MI / S)
Kcal 641
£16.00

Sides

Salted chunky chips 🌱
Kcal 243
£4.50

Truffle parmesan chips 🌱
(M) Kcal 399
£5.00

Sweet potato fries 🌱
(G) Kcal 223
£4.50

Tender stem broccoli 🌱
Kcal 57
£4.00

House side salad 🌱
(S) Kcal 97
£4.50

Coleslaw 🌱
(E / M) Kcal 200
£3.50

Desserts and cheese

Warm chocolate brownie 🌱
Salted caramel ice cream
(G / S / E / MI)
Kcal 672
£8.00

Baked vanilla cheesecake 🌱
Winter berry compote
(G / N / S / E / MI / SE / SD)
Kcal 469
£8.00

Sticky toffee pudding 🌱
Vanilla ice cream
(G / MI / E)
Kcal 1009
£10.00

Vegan passion fruit tart 🌱
Raspberry sorbet
(G / N / S)
Kcal 196
£8.00

Selection of ice cream and sorbets 🌱
(MI / E)
Kcal 445
£8.00

Regional cheeseboard
Tunworth, Oxford Blue, Wookey Hole cheddar, biscuits, grapes and chutney
(G / MI / SD / N / SE)
Kcal 729
£10.00

CONTAINS:

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

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 please alert a member of staff prior to ordering. (v) denotes vegetarian. An average adult needs 2000 Kcal per day. Caloried needs vary.

🌱 Vegetarian | 🌱 Vegan

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



White wine

AROMATIC & FRUITY DRIVEN

Satellite Spy Valley Sauvignon Blanc

MARLBOROUGH, NEW ZEALAND

This New Zealand Sauvignon Blanc shows rounded, tropical notes of mango, pineapple and papaya, married to fresh perfumes of elderflower, lime and bergamot, and finishes long.

 £9.25  £13  £38.50

Bodegas Castro Martin A2O Albarino

GALICIA, SPAIN

This wine has a vibrant minerality accompanied by aromas and flavours of peaches, melons, citrus fruit and honey, with a long lasting finish.

 £47

Nyala Sauvignon Blanc

WESTERN CAPE, SOUTH AFRICA

A crisp, mouth-watering wine with powerful gooseberry and citrus flavours. However, because it's from a hot climate it also has some tropical fruit notes.

 £31

Monte Clavijo Rioja Blanco

RIOJA, SPAIN

Soft apple, lemon and honied fruit flavours with delicate floral notes and a well balanced palate

 £31

FRUITY & RIPE

Alto Bajo Chardonnay

CENTRAL VALLEY, CHILE

This Chardonnay is deliciously fruity with lots of ripe, tropical fruit flavours and a tiny hint of vanilla.

 £8.50  £12  £35

Francis Blanchet Pouilly-Fumé Calcite

LOIRE VALLEY, FRANCE

Made from Sauvignon Blanc grapes this delicious wine has great body with aromas of citrus and apricot. The particularly hot summer gave it sweetness and smoothness.

 £48

Rosé

Château de Berne Esprit IGP Mediterranee Rosé

PROVENCE, FRANCE

Classically light and stylish, from one of Provence's best known producers. Perfectly paired with Mediterranean inspired dishes or as a summer aperitif.

 £9.40  £12.25  £35.50

Wandering Bear Rosé

WESTERN CAPE, SOUTH AFRICA

A fruity rosé with juicy flavours of raspberry and strawberry. With a touch of sweetness, it's perfect for those that don't want a dry style of rosé.

 £7.25  £10  £29.50

Ultimate Provence AOP Cotes de Provence

PROVENCE, FRANCE

The beauty of this wine extends from the bottle to the contents. Layers of raspberry and 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.



 £52

LIGHT & FRESH

Cap Cette Picpoul de Pinet

LANGUEDOC-ROUSSILLON, FRANCE

Crisp and firm with green fruit and a rich spicy fruit edge, a truly outstanding wine.

 £8.75  £12.50  £36.50

Circa Pinot Grigio

NEW SOUTH WALES, AUSTRALIA

This wine displays aromas and flavours of pear and green apples. The palate is crisp and fresh with bright fruit characteristics.

 £8.25  £11.50  £34

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.

 £62

Kudu Plains Chenin Blanc

WESTERN CAPE, SOUTH AFRICA

Fresh citrus and peach flavours with zippy acidity and a refreshing finish.

 £7.25  £10  £29.50

Tuffolo Gavi

PIEMONTE, ITALY

This is a fantastic example of Gavi, with floral aromas and intense ripe citrus fruit flavours, with a long, mouthwatering finish.

 £9  £13.25  £38



Dessert wine

Warre's Heritage Ruby Port

DOURO, PORTUGAL




This is a full and fruity ruby made in the classic style. It has aromas of luscious red fruits and robust, rich fruity flavours of blackberry, plum and cherry.

 £4  £6.25  750ml £42

Royal Tokaji Late Harvest

TOKAJ, HUNGARY

Delicious complexity and richness, with characters of fresh and dried apricots, orange blossom and runny honey.

 £4.75  £8.75  500ml £43

 50ml  100ml

Sustainable wines

We have carefully hand-picked a selection of wine from producers who share our sustainability values. Their winemaking principles include organic certified farming, ethical working conditions and targets for reducing carbon emissions, waste, and water usage.





Red wine

RICH & BOLD

Villa dei Fiori Primitivo Puglia

PUGLIA, ITALY

Well-balanced, with notes of ripe redberries and delicious warm spices.

 £8.40  £11.75  £34.50

Little Eden Shiraz Cabernet

MURRAY DARLING, AUSTRALIA

Smoky, spicy, cherry and leather notes on the nose. Complex palate with firm but ripe tannins and powerful fresh finish.

 £8.85  £13  £37

Esquinas de Argentio Malbec

MENDOZA, ARGENTINA

This superb Malbec offers vibrant aromas of red cherry, ripe plum, blackberry and truffle flavours, with a long lingering finish and velvety tannins. Deeply rooted in the soils of Mendoza at the foothills of the Andes Mountains, Bodega Argentio produces wines packed with character.

 £11.50  £16.50  £48

Vivanco Rioja Reserva

RIOJA, SPAIN

Aromas and flavours of cinnamon and sage, as well as mature black and red fruit; plum, cherry and damson.

 £45

Journey's End Single Vineyard Shiraz

STELLENBOSCH, SOUTH AFRICA

Ripe raspberry aromas with peppery spice and a hint of chocolate on the nose. Packed with red berry fruit and a delicious vanilla edge.

 £45



Champagne

Champagne Palmer Brut Reserve

CHAMPAGNE, FRANCE

A rich, aromatic palate of white fruits, pears, baked apples and apricots, with subtle notes of honey, hazelnuts, dried currants and brioche.

 £14  £61

Champagne Palmer Rosé

CHAMPAGNE, FRANCE

Intense and spicy with red berry aromas followed by blackcurrants and redcurrants, topped with vanilla and cinnamon.

 £14.50  £64

Pommery Brut Royal NV

CHAMPAGNE, FRANCE

Delicate and elegant on the palate, but with good vivacity. The perfect aperitif Champagne.

 £77

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.

 £81

ROUNDED & BALANCED

Chateau La Croix Ferrandat St-Emilion

BORDEAUX, FRANCE


Ripe and rounded with plum, bramble fruit and blackcurrant flavours. Medium-bodied with soft tannins and a long, fresh finish.

 £44

Lorosco Reserva Carmenere

COLCHAGUA VALLEY, CHILE

Plush and full-bodied, with an array of blueberry, plum and oak-softened cassis fruit.

 £8.60  £12.25  £36

Nyala Cabernet Sauvignon

WESTERN CAPE, SOUTH AFRICA



Smooth and full of blackberry and blackcurrant flavours, with a touch of sweet spice on the nose and a soft, full palate of juicy plums.

 £31

Alto Bajo Merlot

CENTRAL VALLEY, CHILE

Intense aromas and flavours of ripe plums, sweet spices, coffee, chocolate and delicate smoky notes. A soft and smooth texture.

 £7.75  £11.25  £32.50

Domaine Pavelot Savigny les Beaune Rouge 1er Cru

BURGUNDY, FRANCE

The palate is full bodied and very well balanced with fine acidity, layers of earthy notes and black fruit flavours.

 £66

LIGHT RED FRUITS

Les Nuages Pinot Noir

LOIRE VALLEY, FRANCE

A light yet intense red with redcurrant and spice flavours. This wine has a smooth, fresh finish.

 £41

El Muro Tinto Tempranillo Garnacha

ARAGON, SPAIN

This is a soft, fruity, easy-going red with bags of dark berry fruit and just a twist of pepper on the finish.

 £7.25  £10  £29.50



Sparkling

Silver Reign Brut

KENT, ENGLAND

Fun, moreish sparkling wine, made from a blend of grape varieties using the Charmat method (like Prosecco), with mouth-watering notes of pear, apricot, lime and elderflower.

 £9  £51

Vaporetto Prosecco NV

VENETO, ITALY

Soft, fruity and refreshing with notes of citrus and pear. Elegantly floral.

 £8.25  £38.50

Vitelli Prosecco Rosé NV

VENETO, ITALY

A classic pink Prosecco with hints of red fruits and floral notes with an elegant finish.

 £8.25  £38.50