




# Bar menu


## Lite bites

**Hummus with pitta**   
(G / SE) Kcal 590  
£5.00

**Kalamata olives**   
Kcal 275  
£5.00

**Nachos**   
With cheese, salsa,  
guacamole and sour cream  
(E / MI / SD) Kcal 798  
£6.50

**Crispy potato wedges**  
With spicy beef chilli, red  
chillies and glazed with  
melted cheese  
(MI) Kcal 482  
£6.50


**Freshly baked artisan  
breads**   
With extra virgin olive oil  
and aged balsamic vinegar  
(G / N / MI / M / SE) Kcal 552  
£5.00


## Sandwiches Served with skinny fries

**Chicken and bacon club**  
Chicken, bacon, baby gem,  
tomatoes, egg and ciabatta with  
skinny fries  
(G / N / E / MI / M) Kcal 1000  
£12.50

**Steak sandwich**  
170g Sirloin steak, horseradish  
mayo, tomatoes, watercress  
and ciabatta with skinny fries  
(G / N / E / MI / M / SD) Kcal 942  
£13.75

**Sriracha fried chicken**  
Bao bun with honey sriracha  
and pickled vegetables  
(G) Kcal 477  
£12.00

**Mature Black Bomber  
cheese tostie**   
Mature cheddar, vine tomato  
and red onion toastie  
(G / MI) Kcal 847  
£12.00

**Roasted squash flatbread**   
red pepper hummus, golden  
beetroot, spiced chickpea,  
pomegranate, cucumber, rocket  
and chilli dressing  
(G / S / SE) Kcal 670  
£12.00

**Kofte Khobez flatbread**  
With mint yoghurt, red onions,  
shredded gem and hot sauce  
(G / MI / SD) Kcal 740  
£12.00

**Hand carved ham**  
Piccalilli  
(G / MI) Kcal 482  
£10.00


Vegan options available  
on request

## Salad


**Caesar salad**  
Baby gem, croutons, Italian hard  
cheese and anchovies  
(G / F / N / E / MI / M) Kcal 976  
Small £6.50 | Large £11.00

Add Grilled chicken breast £5.50


## Sides


**Skinny fries**   
Kcal 549  
£5.00

**Pesto and parmesan fries**   
(MI) Kcal 650  
£6.00

**Soft buttered mash**   
Butter, cream  
(MI / C / SD) Kcal 634  
£5.00

**Onion rings**   
(G / E / M) Kcal 565  
£5.00


**House salad**   
Lemon oil  
Kcal 117  
£5.00

**Sauteed greens**   
Butter  
(MI) Kcal 277  
£6.00

## De Vere classics


**Chargrilled beef burger**  
Brioche bun, pickles, lettuce,  
tomato, burger sauce and skinny fries  
(G / F / S / E / MI / SD / M) Kcal 1041  
£15.00

**Breaded chicken burger**  
Buffalo mozzarella, sliced tomato,  
baby gem, mayo and fries  
(G / S / E / MI) Kcal 924  
£15.00

**Vegan burger**   
Vegan mayo, baby gem, sliced  
tomatoes and fries  
(G / S / SD) Kcal 994  
£14.50

**Chilli beef ribs**  
Sour cream, flatbread and fries  
(G / MI) Kcal 1306  
£15.00

## 12” stone baked artisan pizza


**Margherita**   
Tomato sauce, pesto, bocconcini,  
cherry tomatoes and mozzarella  
(G / S / MI) Kcal 859  
£16.00


**BBQ chicken**  
Red-onion, BBQ chicken chunks,  
smoked bacon, mozzarella and  
BBQ sauce  
(G / S / MI / M) Kcal 1119  
£16.00


**Ham and pineapple**  
Serrano, Parma and Wiltshire ham,  
with pineapple  
(G / S / MI) Kcal 968  
£17.00


**Tuna melt**  
Tomato sauce, flaked tuna,  
Sweetcorn and green pepper  
(G / F / S / M) Kcal 870  
£16.00

## Desserts and cheese

**Passionfruit tart**   
Coconut cream  
(G / N / E / MI)  
Kcal 1198  
£8.00

**Red wine poached pear**   
Camomile ice cream and granola  
crumb  
(G / E / MI / SD)  
Kcal 1429  
£8.00

**Black forest trifle**   
cherries, chocolate, cream and  
sponge  
(G / MI / S / N / E) Kcal 1190  
£8.00

**Regional cheeseboard**   
Biscuits, grapes and chutney  
(G / N / MI / SD) Kcal 722  
£11.50

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 requirements please alert a member of staff prior to ordering.

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

**S** **V** **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.  
🍷 £8.75 🍷 £12.50 🍷 £36.50

**V** **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.  
🍷 £45

**V** **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.  
🍷 £29

**V** **Monte Clavijo Rioja Blanco**  
RIOJA, SPAIN  
Soft apple, lemon and honied fruit flavours with delicate floral notes and a well balanced palate  
🍷 £29

### LIGHT & FRESH

**Alto Bajo Chardonnay**  
CENTRAL VALLEY, CHILE  
This Chardonnay is deliciously fruity with lots of ripe, tropical fruit flavours and a tiny hint of vanilla.  
🍷 £7.85 🍷 £11.25 🍷 £33

**V** **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.  
🍷 £46



## Rosé

**S** **Château de Berne Esprit IGP Méditerranée 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.  
🍷 £9.25 🍷 £11.25 🍷 £33.50

**V** **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.  
🍷 £6.75 🍷 £9.25 🍷 £27

**S** **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.  
🍷 £50

### LIGHT & FRESH

**V** **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 🍷 £11.75 🍷 £34.50

**V** **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.  
🍷 £7.75 🍷 £11 🍷 £32

**V** **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.  
🍷 £60

**V** **Kudu Plains Chenin Blanc**  
WESTERN CAPE, SOUTH AFRICA  
Fresh citrus and peach flavours with zippy acidity and a refreshing finish.  
🍷 £6.75 🍷 £9.25 🍷 £27

**V** **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.  
🍷 £8.50 🍷 £12.25 🍷 £36



## 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.  
🍷 £3.75 🍷 £6 🍷 £40

**Royal Tokaji Late Harvest**  
TOKAJ, HUNGARY  
Delicious complexity and richness, with characters of fresh and dried apricots, orange blossom and runny honey.  
🍷 £4.50 🍷 £8.50 🍷 £41

🍷 50ml 🍷 100ml

## Sustainable wines **S**

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  
🍷 £7.50 🍷 £11 🍷 £32.50

**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.  
🍷 £8.25 🍷 £12 🍷 £35

**S** **V** **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 and velvety tannins. Deeply rooted in the soils of Mendoza at the foothills of the Andes Mountains, Bodega Argento produces wines packed with character.  
🍷 £11 🍷 £15.75 🍷 £46

**S** **V** **Vivanco Rioja Reserva**  
RIOJA, SPAIN  
Aromas and flavours of cinnamon and sage, as well as mature black and red fruit; plum, cherry and damson.  
🍷 £43

**S** **V** **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.  
🍷 £43



## Champagne

**S** **V** **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.  
🍷 £13 🍷 £59

**S** **V** **Champagne Palmer Rosé**  
CHAMPAGNE, FRANCE  
Intense and spicy with red berry aromas followed by blackcurrants and redcurrants, topped with vanilla and cinnamon.  
🍷 £14 🍷 £62

**S** **V** **Pommery Brut Royal NV**  
CHAMPAGNE, FRANCE  
Delicate and elegant on the palate, but with good vivacity. The perfect aperitif Champagne.  
🍷 £75

**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.  
🍷 £79

### LIGHT RED FRUIT

**V** **Les Nuages Pinot Noir**  
LOIRE VALLEY, FRANCE  
A light yet intense red with redcurrant and spice flavours. This wine has a smooth, fresh finish.  
🍷 £39

**V** **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.  
🍷 £6.75 🍷 £9.25 🍷 £27

### 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.  
🍷 £42

**Lorosco Reserva Carmenere**  
COLCHAGUA VALLEY, CHILE  
Plush and full-bodied, with an array of blueberry, plum and oak-softened cassis fruit.  
🍷 £8 🍷 £11.50 🍷 £34

**V** **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.  
🍷 £29

**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.  
🍷 £7.25 🍷 £10.25 🍷 £30.50

**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.  
🍷 £64



## Sparkling

**V** **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.  
🍷 £8.50 🍷 £49

**V** **Vaporetto Prosecco NV**  
VENETO, ITALY  
Soft, fruity and refreshing with notes of citrus and pear. Elegantly floral.  
🍷 £7.50 🍷 £36

**Vitelli Prosecco Rosé NV**  
VENETO, ITALY  
A classic pink Prosecco with hints of red fruits and floral notes with an elegant finish.  
🍷 £7.50 🍷 £36