



1853 Restaurant

DE VERE

TORTWORTH COURT



For the table

Freshly baked artisan breads 🌿 Farmhouse butter (MI/G) Kcal 270	£8
Halloumi Fries 🌿 Tzatziki dip (MI/G) Kcal 386	£7
Marinated mixed Greek olives 🌿 Kcal 230	£5
Bresaola, rocket & parmesan (MI) Kcal 166	£7



Starters

Sautéed king scallops Carrot & orange puree, herb oil, micro cress (MO/MI) Kcal 399	£17
Tuscan Panzanella salad Prosciutto ham, heritage tomato, bocconcini, sourdough croutons, basil dressing. (G/M/MI) Kcal 396	£12
Smoked chicken risotto White wine cream, sage and parmesan crisp (MI/SD) Kcal 557	£14
Feta cheese, red pepper & tomato hummus 🌿 Crumbled cheese, pomegranate, pumpkin seeds, toasted pitta bread (vegan feta available) (G/SE/MI) Kcal 459	£10
Baked goat cheese 🌿 Honey glazed goat cheese, brioche croute, roasted figs, beetroot puree, beetroot wafer (MI/G/E/S) Kcal 572	£12
DeVere ‘posh’ prawn cocktail Crevettes, crayfish, hot smoked salmon, cold water prawns with cured tomatoes, keta caviar & cognac Marie rose (contains alcohol) (CR/F/E/M/SD) Kcal 307	£15

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 12.5% service charge will be added to your bill. This charge is entirely distributed among our team members as a way of recognising their dedication to providing excellent service. If you would prefer to remove or adjust this charge, please let us know.



Mains

Roasted rump of lamb Moroccan style cous-cous, pomegranate, confit shallot, tzatziki. (MI/SD/G) Kcal 834	£29
Pan fried red mullet Caper white wine dill cream sauce, anna potato, buttered kale & baby spinach (F/MI/G/SD) Kcal 777	£26
Slow roasted pork belly Chimichurri, Hasselback potatoes, savoy cabbage with pancetta, glazed carrots (MI/SD/C) Kcal 1430	£25
Corn-fed chicken breast Creamy mash potato, wild mushroom fricassee, tenderstem broccoli and chicken jus (MI/C/SD) Kcal 970	£25
Wild mushroom & asparagus tagliatelle 🌿 Plant based creamy mushroom sauce, asparagus, shaved Italian hard cheese shavings (G/MI) Kcal 672 (Vegan cheese available on request)	£18
Halloumi paella 🌿 Roasted Mediterranean Vegetables, tomato coulis, arborio rice, pea shoots. (MI) Kcal 981	£18



Grill (Sourced from British and Irish farms)

28-day dry aged Chargrilled 10oz ribeye of beef Roast Portobello mushroom and grilled plum tomato (MI) Kcal 780	£29
28-day dry aged Chargrilled 10oz sirloin of beef Roast Portobello mushroom and grilled plum tomato (MI) Kcal 720	£29
Harissa ‘Loch Daurt’ salmon Sauce hollandaise, roasted flat mushroom, grilled plum tomato, charred lemon (F/E/MI) Kcal 668	£24
Gourmet Beef Burger Brioche bun, mature cheddar, gem lettuce, BBQ pulled pork, beef tomato, smoked paprika mayonnaise (G/MI/SD/E) Kcal 998	£20

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Sides and sauces





Sweet Potato fries  Maldon Sea salt (G) Kcal 407	£5	Buttery mashed potato  (MI) Kcal 477	£5
Sautéed baby spinach and kale  (MI) Kcal 205	£5	Truffle and Parmesan fries (G/MI) Kcal 657	£6
Caesar salad Baby gem, croutons, Italian hard cheese (G/F/E/MI) Kcal 400	£7	Peppercorn sauce  (MI/C/SD) Kcal 163	£2.50
Skinny fries  (G) Kcal 602	£5	Blue cheese sauce  (MI) Kcal 440	£2.50
Sprouting broccoli  (MI) Kcal 106	£5	Bearnaise sauce (MI / E/ SD) Kcal 520	£2.50
Battered onion rings  (G) Kcal 617	£5	Chimichurri sauce  (No known allergens) Kcal 120	£2.50

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Desserts

Mango passionfruit dome Vanilla mousse dome with mango jelly & passionfruit mirror glaze on shortbread biscuit (MI/E/SD/G/S) Kcal 489	£9
Key lime pie  Shortbread base with lime curd, decorated with cream & chocolate leaves, raspberry coulis & seasonal berries (MI/E/SD/G/S) Kcal 597	£9
Plant based chocolate opera slice  Layers of chocolate & vanilla sponge, coffee & chocolate mousse, chocolate bean, honeycomb sprinkles. (S) Kcal 337	£9
Salted caramel cheesecake Crunchy biscuit base rich vanilla chilled cheesecake, caramel, caramel cubes, salt and dark chocolate, toffee popcorns (MI/E/SD/G/S) Kcal 596	£9
De Vere Ice cream sundae  Vanilla ice cream, chocolate brownie, chocolate & caramel sauce, toffee popcorns, whipped cream, raspberry tuille (G/MI) Kcal 467	£9
Warm sticky toffee pudding  Served with vanilla ice cream, butterscotch sauce (G/S/E/MI) Kcal 847	£9



Regional artisan cheeseboard biscuits, grapes and chutney

Choose two types £10.00
All four to share £16.00
(G / E / MI / M / E / SD)

Cotswold brie

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

Ilchester farmhouse Cheddar

A real English treasure. it's a traditional farmhouse Cheddar with a delicate smoky flavour and a lovely smooth texture. Standing the test of time, it was first created in 1965, retaining an enthusiastic fan club to this day.

Bath Blue

Bath Blue is an English cheese made with cow's milk. This blue cheese has a natural rind and a smooth and creamy texture, while the flavours are strong and clean. It matures in stone rooms for 8-10 weeks before consumption. Bath Blue has won the Supreme Champion title at the 2014 World Cheese Awards, making it even more popular than it had been before.

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.

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Wine list

DE VERE
LATIMER ESTATE



Champagne

<div><div><div>S</div><div>V</div></div><div>Champagne Bonnet Grand Reserve Brut</div><div>CHAMPAGNE, FRANCE</div><div>Well-structured Champagne blend, with floral perfumes followed by lemon, grapefruit and red apple on the palate.</div></div>	£14.40	£62
<div><div><div>S</div><div>V</div></div><div>Champagne Bonnet Perle Rosé</div><div>CHAMPAGNE, FRANCE</div><div>Delightful pink Champagne, with raspberry, redcurrant and almond notes, from vineyards famous for sparkling rosé.</div></div>	£14.90	£65
<div><div><div>S</div><div>V</div></div><div>Pommery Brut Royal NV</div><div>CHAMPAGNE, FRANCE</div><div>Delicate and elegant on the palate, but with good vivacity. The perfect aperitif Champagne.</div></div>		£79
<div><div><div></div><div></div></div><div>Pommery Brut Rosé Royal NV</div><div>CHAMPAGNE, FRANCE</div><div>The nose shows aromas of small red fruits such as raspberry; the palate is fresh, delicately flavoured with a touch of richness.</div></div>		£82



Sparkling

<div><div><div>V</div><div></div></div><div>Vaporetto Prosecco NV</div><div>VENETO, ITALY</div><div>Soft, fruity and refreshing with notes of citrus and pear. Elegantly floral.</div></div>	£8.65	£39.50
<div><div><div>V</div><div></div></div><div>Vitelli Prosecco Rosé NV</div><div>VENETO, ITALY</div><div>A classic pink Prosecco with hints of red fruits and floral notes with an elegant finish.</div></div>	£8.65	£39

125ml 175ml 250ml Bottle

S

Sustainable

V

Vegan

All prices are in £ inc VAT. 125ml measure available on wines by the glass.
Wines on the list may contain sulphites, egg or milk products. Please ask a member of staff should you require guidance.



White wine

<div><div><div>S</div><div></div></div><div>Satellite Spy Valley Sauvignon Blanc</div><div>MARLBOROUGH, NEW ZEALAND</div><div>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.</div></div>	£9.75	£13.50	£39
<div><div><div>V</div><div></div></div><div>Bodegas Castro Martin A2O Albarino</div><div>GALICIA, SPAIN</div><div>This wine has a vibrant minerality accompanied by aromas and flavours of peaches, melons, citrus fruit and honey, with a long lasting finish.</div></div>			£48
<div><div><div>V</div><div></div></div><div>Nyala Sauvignon Blanc</div><div>WESTERN CAPE, SOUTH AFRICA</div><div>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.</div></div>			£32
<div><div><div>V</div><div></div></div><div>Monte Clavijo Rioja Blanco</div><div>RIOJA, SPAIN</div><div>Soft apple, lemon and honied fruit flavours with delicate floral notes and a well balanced palate</div></div>			£32

<div><div><div>V</div><div></div></div><div>Cap Cette Picpoul de Pinet</div><div>LANGUEDOC-ROUSSILLON, FRANCE</div><div>Crisp and firm with green fruit and a rich spicy fruit edge, a truly outstanding wine</div></div>	£9.25	£13	£37
<div><div><div>V</div><div></div></div><div>Circa Pinot Grigio</div><div>NEW SOUTH WALES, AUSTRALIA</div><div>This wine displays aromas and flavours of pear and green apples. The palate is crisp and fresh with bright fruit characteristics.</div></div>	£8.75	£12	£54
<div><div><div>V</div><div></div></div><div>La Chablisienne Chablis Le Finage</div><div>BURGUNDY, FRANCE</div><div>Aromas of white fruit and citrus, with hints of minerality. It is well-balanced with fresh acidity on the finish.</div></div>			£63
<div><div><div>V</div><div></div></div><div>Kudu Plains Chenin Blanc</div><div>WESTERN CAPE, SOUTH AFRICA</div><div>Fresh citrus and peach flavours with zippy acidity and a refreshing finish.</div></div>	£7.75	£10.50	£31

<div><div><div></div><div></div></div><div>Alto Bajo Chardonnay</div><div>CENTRAL VALLEY, CHILE</div><div>This Chardonnay is deliciously fruity with lots of ripe, tropical fruit flavours and a tiny hint of vanilla.</div></div>	£9	£12.50	£36
<div><div><div>V</div><div></div></div><div>Francis Blanchet Pouilly-Fumé Calcite</div><div>LOIRE VALLEY, FRANCE</div><div>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.</div></div>			£49

<div><div><div>V</div><div></div></div><div>Tuffolo Gavi</div><div>PIEMONTE, ITALY</div><div>This is a fantastic example of Gavi, with floral aromas and intense ripe citrus fruit flavours, with a long, mouthwatering finish.</div></div>	£9.50	£13.75	£39
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AROMATIC & FRUITY DRIVEN

LIGHT & FRESH

FRUITY & RIPE

RICH & BOLD



Red wine

<div>Villa dei Fiori Primitivo Puglia</div> <div>PUGLIA, ITALY</div> <div>Well-balanced, with notes of ripe redberries and delicious warm spices.</div>	£8.90	£12.25	£35
<div>Little Eden Shiraz Cabernet</div> <div>MURRAY DARLING, AUSTRALIA</div> <div>Smoky, spicy, cherry and leather notes on the nose. Complex palate with firm but ripe tannins and powerful fresh finish.</div>	£9.35	£13.50	£38
<div><div><div>S</div><div>V</div></div><div>Zuccardi Brazos Malbec</div><div>MENDOZA, ARGENTINA</div><div>Dark violet with blue hues with typical Malbec aromas reminiscent of ripe red and black fruits as cherries, plums and blackberries. Medium bodied, with soft tannins and balanced acidity. Fruity and spicy finish.</div></div>	£12	£17	£49
<div><div><div>S</div><div>V</div></div><div>Vivanco Rioja Reserva</div><div>RIOJA, SPAIN</div><div>Aromas and flavours of cinnamon and sage, as well as mature black and red fruit; plum, cherry and damson.</div></div>			£46
<div><div><div>S</div><div>V</div></div><div>Journey’s End Single Vineyard Shiraz</div><div>STELLENBOSCH, SOUTH AFRICA</div><div>Ripe raspberry aromas with peppery spice and a hint of chocolate on the nose. Packed with red berry fruit and a delicious vanilla edge.</div></div>			£46

ROUNDED & BALANCED

<div>Chateau La Croix Ferrandat St-Emilion</div> <div>BORDEAUX, FRANCE</div> <div>Ripe and rounded with plum, bramble fruit and blackcurrant flavours. Medium-bodied with soft tannins and a long, fresh finish.</div>			£45
<div>Lorosco Reserva Carmenere</div> <div>COLCHAGUA VALLEY, CHILE</div> <div>Plush and full-bodied, with an array of blueberry, plum and oak-softened cassis fruit.</div>	£9.10	£12.75	£37
<div><div>V</div><div>Nyala Cabernet Sauvignon</div><div>WESTERN CAPE, SOUTH AFRICA</div><div>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.</div></div>			£32
<div>Alto Bajo Merlot</div> <div>CENTRAL VALLEY, CHILE</div> <div>Intense aromas and flavours of ripe plums, sweet spices, coffee, chocolate and delicate smoky notes. A soft and smooth texture.</div>	£8.25	£11.75	£33
<div>Domaine Pavelot Savigny les Beaune Rouge 1er Cru</div> <div>BURGUNDY, FRANCE</div> <div>The palate is full bodied and very well balanced with fine acidity, layers of earthy notes and black fruit flavours.</div>			£67

LIGHT RED FRUITS

<div><div><div>V</div></div><div>Les Nuages Pinot Noir</div><div>LOIRE VALLEY, FRANCE</div><div>A light yet intense red with redcurrant and spice flavours. This wine has a smooth, fresh finish.</div></div>			£42
<div><div><div>V</div></div><div>El Muro Tinto Tempranillo Garnacha</div><div>ARAGON, SPAIN</div><div>This is a soft, fruity, easy-going red with bags of dark berry fruit and just a twist of pepper on the finish.</div></div>	£7.75	£10.50	£31



Rose

<div><div><div>S</div></div><div>Château de Berne Esprit IGP Mediterranee Rosé</div><div>PROVENCE, FRANCE</div><div>Refreshing, uncomplicated rosé featuring cranberries, strawberries and peaches plus a fragrance of southern French herbs.</div></div>	£9.90	£12.75	£36
<div><div><div>V</div></div><div>Wandering Bear Rosé</div><div>WESTERN CAPE, SOUTH AFRICA</div><div>Fruity, raspberryish rosé from Pinotage grapes. A mouthful of juicy watermelon and red berries.</div></div>	£7.75	£10.50	£31
<div><div><div>S</div></div><div>Wispering Angel</div><div>PROVENCE, FRANCE</div><div>Pale pink in colour, it has flavours of redcurrant, dried flowers and spices on the nose, with a subtle herbal quality. Dry, with bitter red fruit flavours, it has a firm finish with lingering herbal notes.</div></div>			£60



English

<div><div><div>V</div></div><div>Silver Reign Brut</div><div>KENT, ENGLAND</div><div>Moreish English sparkling, made using the Charmat method (like Prosecco), with notes of pear, lime and elderflower.</div></div>		£9.40	£52
<div>Chapel down Rosé</div> <div>KENT, ENGLAND</div> <div>Ripe and fruity rosé, with delicate summer pudding notes of stewed raspberry, strawberry and blackberry.</div>			£45
<div>Balfour Liber Bacchus</div> <div>KENT, ENGLAND</div> <div>Textured and complex, with flavours of elderflower, hedgerow and cedar wood and a spicy finish.</div>			£43



Dessert wine

	50ml	100ml	
<div>Warre’s Heritage Ruby Port</div> <div>DOURO, PORTUGAL</div> <div>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.</div>	£5	£6.75	£43
<div>Grand Tokaji Late Harvest</div> <div>TOKAJ, HUNGARY</div> <div>This Late harvest Tokaji offers notes of orange, lime, honey, and raisins The palate features pear, quince, and tropical fruits, with a perfect balance of sweetness and 123g/L residual sugar.</div>	£5	£9.25	£44