

deVille

Restaurant

Tomato consommé	£5.00
Warm white and green asparagus, truffle mascarpone (V)	£8.00
Scottish diver caught scallops, succotash, red pepper dressing	£9.50
Carpaccio of beef, rocket salad, mustard and herb dressing	£9.00
Plum tomato tart, glazed Welsh goats cheese (V)	£8.00
Classic Caesar salad with pancetta	£10.50
Tagliatelle with Cornish crab, fennel and crème fraiche	£9.00/£13.50
Penne with plum tomato ragout, basil and rocket (V)	£8.00/£11.50
Organic salmon and shrimp fishcakes, tartare dressing	£14.50
Corn fed chicken breast with taleggio and pancetta, white chilli bean stew	£15.50
Trio of new season lamb, minted pea puree, Madeira jus	£17.50
Buccleuch Rib eye steak, grilled field mushrooms, balsamic cherry tomatoes	£17.00
Buccleuch beef fillet, galette potato, spinach, wild mushrooms, truffle sauce	£22.50
Halibut, sauté spinach, girolles, caper and parsley dressing	£17.50
Sea bream, spiced lentils and bok choy	£16.50
Asparagus, red pimento and Roquefort strudel, rocket dressing	£14.00
Pont neuf chips	£3.50
Rosemary mash potatoes	£3.50
Minted new potatoes	£3.50
French beans with parmesan	£3.50
Panache of seasonal vegetables	£4.50
Tomato, red onion and basil salad	£5.00
Mixed leaves	£4.00
Steamed chocolate and ginger pudding	£5.00
Panna cotta with lavender and rhubarb compote	£5.00
Plum tart with grand Marnier sabayon	£5.00
Tarte tartin, double cream	£5.00
Continental cheeses, plum chutney, oat biscuits (N)	£6.50

V- Suitable for vegetarians

N- May contain nuts

“The deVille restaurant has taken every possible step to ensure that no food served contains genetically modified ingredients and we have been assured by our suppliers that this is so”.