

White wine

AROMATIC & FRUIT DRIVEN	LIGHT & FRESH
<p>Danger Bay Sauvignon Blanc</p> <p>WESTERN CAPE, SOUTH AFRICA</p> <p>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.</p> <p>🍷£8.75 🍷£12.50 🍷£36.50</p>	<p>Cap Cette Picpoul de Pinet</p> <p>LANGUEDOC-ROUSSILLON, FRANCE</p> <p>Crisp and firm with green fruit & a rich spicy fruit edge, a truly outstanding wine.</p> <p>🍷£7.85 🍷£11.25 🍷£33.50</p>
<p>Bodegas Castro Martin A2O Albarino</p> <p>GALICIA, SPAIN</p> <p>This wine has a vibrant minerality accompanied by aromas & flavours of peaches, melons, citrus fruit & honey, with a long lasting finish.</p> <p>🍷£44.00</p>	<p>Circa Pinot Grigio</p> <p>NEW SOUTH WALES, AUSTRALIA</p> <p>This wine displays aromas & flavours of pear & green apples. The palate is crisp and fresh with bright fruit characteristics.</p> <p>🍷£7.50 🍷£10.75 🍷£31.00</p>
<p>Nyala Sauvignon Blanc</p> <p>WESTERN CAPE, SOUTH AFRICA</p> <p>A crisp, mouth-watering wine with powerful goose-berry & citrus flavours. However, because it's from a hot country it also has some tropical fruit notes.</p> <p>🍷£28.00</p>	<p>La Chablisienne Chablis Le Finage 🍷</p> <p>BURGUNDY, FRANCE</p> <p>Aromas of white fruit and citrus, with hints of minerality. It is well-balanced with fresh acidity on the finish.</p> <p>🍷£55.00</p>
<p>Monte Clavijo Rioja Blanco</p> <p>RIOJA, SPAIN</p> <p>Soft apple, lemon & honied fruit flavours with delicate floral notes & a well balanced palate.</p> <p>🍷£28.00</p>	<p>Kudu Plains Chenin Blanc</p> <p>WESTERN CAPE, SOUTH AFRICA</p> <p>Fresh citrus & peach flavours with zippy acidity & a refreshing finish.</p> <p>🍷£6.50 🍷£8.50 🍷£25.00</p>

FRUITY & RIPE

<p>Alto Bajo Chardonnay</p> <p>CENTRAL VALLEY, CHILE</p> <p>This Chardonnay is deliciously fruity with lots of ripe, tropical fruit flavours & a tiny hint of vanilla.</p> <p>🍷£7.50 🍷£10.75 🍷£32.00</p>	<p>Pouilly-Fuissé Domaine Trouillet</p> <p>BURGUNDY, FRANCE</p> <p>This 100% Chardonnay is teaming with powerful peachy fruit flavours balanced by refreshing hints of lemony citrus.</p> <p>🍷£68.00</p>
<p>Tuffolo Gavi</p> <p>PIEMONTE, ITALY</p> <p>This is a fantastic example of Gavi, with floral aromas & intense ripe citrus fruit flavours, with a long, mouthwatering finish.</p> <p>🍷£8.25 🍷£12.00 🍷£35.00</p>	<p>Francis Blanchet Pouilly-Fumé Calcite</p> <p>LOIRE VALLEY, FRANCE</p> <p>Made from Sauvignon Blanc grapes this delicious wine has great body with aro-mas of citrus & apricot. The particularly hot summer gave it sweetness & smoothness.</p> <p>🍷£45.00</p>

Red wine

RICH & BOLD	ROUNDED & BALANCED
<p>Villa dei Fiori Primitivo Puglia</p> <p>PUGLIA, ITALY</p> <p>Well-balanced, with notes of ripe red berries & delicious warm spices.</p> <p>🍷£7.50 🍷£10.50 🍷£31.50</p>	<p>Chateau La Croix Ferrandat St-Emilion</p> <p>BORDEAUX, FRANCE</p> <p>Ripe & rounded with plum, bramble fruit & blackcurrant flavours. Medium-bodied with soft tannins & a long, fresh finish.</p> <p>🍷£41.00</p>
<p>Little Eden Shiraz Cabernet</p> <p>MURRAY DARLING, AUSTRALIA</p> <p>Smoky, spicy, cherry & leather notes on the nose. Complex palate with firm but ripe tannins & powerful fresh finish.</p> <p>🍷£8.00 🍷£11.50 🍷£34.00</p>	<p>Lorosco Reserva Carmenere 🍷</p> <p>COLCHAGUA VALLEY, CHILE</p> <p>Plush & full-bodied, with an array of blueberry, plum & oak-softened cassis fruit.</p> <p>🍷£7.75 🍷£11.00 🍷£33.00</p>
<p>Esquinas de Argentio Malbec</p> <p>MENDOZA, ARGENTINA</p> <p>This superb Malbec offers vibrant aromas of red cherry, ripe plum, blackberry and truffle flavours, with a long lingering finish & velvety tannins.</p> <p>Deeply rooted in the soils of Mendoza at the foothills of the Andes Mountains, Bodega Argentio produces wines packed with character.</p> <p>🍷£10.75 🍷£15.50 🍷£45.00</p>	<p>Nyala Cabernet Sauvignon</p> <p>WESTERN CAPE, SOUTH AFRICA</p> <p>Smooth & full of blackberry & blackcurrant flavours, with a touch of sweet spice on the nose & a soft, full palate of juicy plums.</p> <p>🍷£28.00</p>
<p>Spinifex Syrah</p> <p>BAROSSA, SOUTH AUSTRALIA</p> <p>Wild and savoury yet soft & sumptuous, this is Barossa Shiraz unlike we usually see it. Complex, juicy & moreish.</p> <p>🍷£46.50</p>	<p>Alto Bajo Merlot</p> <p>CENTRAL VALLEY, CHILE</p> <p>Intense aromas & flavours of ripe plums, sweet spices, coffee, chocolate & delicate smoky notes. A soft & smooth texture.</p> <p>🍷£7.25 🍷£10.00 🍷£29.50</p>
<p>Vivanco Rioja Reserva</p> <p>RIOJA, SPAIN</p> <p>Aromas & flavours of cinnamon & sage, as well as mature black & red fruit; plum, cherry & damson.</p> <p>🍷£42.00</p>	<p>Domaine Pavelot Savigny les Beaune Rouge 1er Cru</p> <p>BURGUNDY, FRANCE</p> <p>The palate is full bodied and very well balanced with fine acidity, layers of earthy notes & black fruit flavours.</p> <p>🍷£63.00</p>
<p>Journey's End Single Vineyard Shiraz</p> <p>STELLENBOSCH, SOUTH AFRICA</p> <p>Ripe raspberry aromas with peppery spice & a hint of chocolate on the nose. Packed with red berry fruit & a delicious vanilla edge.</p> <p>🍷£42.00</p>	<p>Les Nuages Pinot Noir</p> <p>LOIRE VALLEY, FRANCE</p> <p>A light yet intense red with redcurrant & spice flavours. This wine has a smooth, fresh finish.</p> <p>🍷£38.00</p>
	<p>El Muro Tinto Tempranillo Garnacha</p> <p>ARAGON, SPAIN</p> <p>This is a soft, fruity, easy-going red with bags of dark berry fruit & just a twist of pepper on the finish.</p> <p>🍷£6.50 🍷£8.50 🍷£25.00</p>

Rosé

<p>Ultimate Provence Cotes de Provence</p> <p>PROVENCE, FRANCE</p> <p>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.</p> <p>🍷£49.00</p>	<p>Chateau de Berne Esprit Mediterranee Rosé</p> <p>PROVENCE, FRANCE</p> <p>Classically light & stylish, from one of Provence's best known producers. Perfect paired with Mediterranean inspired dishes or as a summer aperitif.</p> <p>🍷£9.00 🍷£11.00 🍷£32.50</p>
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<p>Wandering Bear Rosé</p> <p>WESTERN CAPE, SOUTH AFRICA</p> <p>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.</p> <p>🍷£6.50 🍷£8.50 🍷£25.00</p>

Champagne

<p>Pommery Blanc de Blancs NV 🍷</p> <p>CHAMPAGNE, FRANCE</p> <p>Spring freshness on the nose with fresh green apples & a hint of yellow grapefruit. Perfect with shellfish.</p> <p>🍷£89.00</p>	<p>Pommery Brut Rosé Royal NV 🍷</p> <p>CHAMPAGNE, FRANCE</p> <p>The nose shows aromas of small red fruits such as raspberry; the palate is fresh, delicately flavoured with a touch of richness.</p> <p>🍷£13.00 🍷£75.00</p>
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<p>Pommery Brut Royal NV 🍷</p> <p>CHAMPAGNE, FRANCE</p> <p>Delicate & elegant on the palate, but with good vivacity. The perfect aperitif Champagne.</p> <p>🍷£12.00 🍷£71.00</p>
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Sparkling

<p>Fitz NV 🍷</p> <p>SUSSEX, ENGLAND</p> <p>Light bodied & refreshing with fruity notes of peach & apple.</p> <p>Unlike the usual (Champagne style) English sparkling, this light, fun, fruity fizz is Prosecco-like in style, creating a softer, fruitier profile.</p> <p>🍷£8.50 🍷£49.00</p>	<p>Fitz Pink NV 🍷</p> <p>SUSSEX, ENGLAND</p> <p>An abundance of red fruits on the nose with a creamy red berry palate & a crisp, refreshing finish.</p> <p>🍷£9.00 🍷£52.00</p>
<p>Vaporetto Prosecco NV 🍷</p> <p>VENETO, ITALY</p> <p>Soft, fruity & refreshing with notes of citrus & pear. Elegantly floral.</p> <p>🍷£7.00 🍷£33.00</p>	<p>Vitelli Prosecco Rosé NV</p> <p>VENETO, ITALY</p> <p>A classic pink Prosecco with hints of red fruits & floral notes with an elegant finish.</p> <p>🍷£7.00 🍷£33.00</p>

DE VERE

🍷 Vegetarian | 🍷 Vegan

🍷 125ml | 🍷 175ml | 🍷 250ml | 🍷 Bottle

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.

DE VERE

TORTWORTH COURT

For the table

Freshly baked artisan breads, Netherend Farmhouse butter 🌿	Mixed Greek olives 🌿
Kcal 386 (G / N / MI / SE / SD)	Kcal 230
£6.00	£4.00

Starters

Salt and pepper squid	Tortilla nachos 🌿
Kcal 478 (G / CR / F / S / SD / E / M)	Kcal 825 / Kcal 1650 (MI)
Garlic mayo, rocket salad and fresh lime	Guacamole, salsa, sour cream and nacho cheese sauce
£13.00	Small £7.00 Large £12.00

Breaded cream and cheese jalapeno peppers 🌿	Hot ‘n’ kickin chicken wings
Kcal 751 (G / S / MI)	Kcal 751 (G / M)
Chive crème fraiche	Sweet hickory BBQ dip
£10.00	£12.00

Smooth duck and orange pâté

Kcal 851 (G / E / MI / SD / N)

Red onion chutney and toasted brioche

£11.00

Pizza - 12”

Artisan hand rolled stone baked pizza

Formaggi ** 🌿	Romana
Kcal 767 (G / S / MI)	Kcal 967 (G / S / MI)
Tomato sauce, bocconcini, cherry tomatoes and mozzarella	Pepperoni, salami, tomato sauce , mozzarella and fresh basil
£16.00	£17.00

Spicy Mexican	*Vegan cheese available on request
Kcal 853 (G / S / MI)	** Gluten free base available on request
Fajita chicken, red onion, peppers and jalapeno's	
£17.00	

Extra pizza toppings £2.00 (F / S / MI / C / M / SE / SD)

Mozzarella, pepperoni, chorizo, anchovies, jalapeno, fresh chilli, serrano ham, red onion, peppers

Atrium grill club

Dukesmoor 28 days dry aged 8oz Sirloin steak	Smoked paprika and garlic salt half roast chicken
Kcal 779 (G / S)	Kcal 980 (E / M / G)
Chunky chips, garlic and thyme roast Portobello mushroom and grilled tomato	Salted chunky chips, house salad and garlic mayo as dipping sauce
£30.00	£24.00

Piri-Piri and lemon spiced salmon fillet

Kcal 753 (G / F / S)

Chunky chips, garlic and thyme roast Portobello mushroom and grilled tomato

£25.00

Sandwiches

all served with chunky chips (served till 5pm)

Deli style pastrami	Egg mayonnaise 🌿
Kcal 392 (G / N / S / MI / M)	Kcal 592 (G / N / S / E / MI / M)
Lettuce, tomato, gherkins and mustard mayo, served on white or malted bloomer bread	Baby spinach and sliced beef tomato, served on white or malted bloomer bread
£12.00	£10.00

Icelandic prawn and crayfish cocktail sandwich	De Vere club sandwich
Kcal 516 (G / CR / N / S / E / MI / M)	Kcal 802 (G / N / S / E / M)
Cucumber, dill and lemon, served on white or malted bloomer bread.	Ciabatta with chicken and bacon, sliced tomato, egg mayonnaise and crisp lettuce
£13.00	£15.00

Bookmaker steak sandwich	Toasted ciabatta 🌿
Kcal 849 (G / F / N / S / E / M)	Kcal 701 (G / N / S)
Ciabatta with chargrilled sirloin, sliced tomato, red onion and little gem with sweet onion sauce.	Beetroot falafel, hummus, crisp rocket and red onion marmalade
£15.00	£13.00

Mains

Gourmet beef burger	Crispy buttermilk chicken burger
Kcal 1209 (G / F / S / E / MI / M / SD)	Kcal 900 (G / F / S / E / MI / M / SD)
Brioche bun, smoked applewood cheddar, lettuce, tomato, pickles, sweet onion sauce and salted chunky chips	Brioche bun, smoked applewood cheddar, lettuce, tomato, pickles, sweet onion sauce and salted chunky chips
£19.00	£19.00

Moving Mountain™ vegan burger 🌿	Chicken Tikka Masala
Kcal 867 (G / S / M)	Kcal 1095 (G / S / MI)
Brioche bun, lettuce, tomato, pickles, salted chunky chips and harissa dip	Steamed rice, onion bahji, yogurt and coriander naan bread
£19.00	£19.00

Sweet potato, baby spinach and chickpea curry 🌿	Steak and ale pie
Kcal 417 (M)	Kcal 867 (MI / G / SD / C / S)
Steamed rice, coconut yogurt and onion bhaji	Buttery mash, tender stem broccoli and red wine gravy
£17.00	£19.00

Ale battered fish and chips

Kcal 1032 (E / F / M / G / SD / SE)

Salted chunky chips, mushy peas and tartare sauce

£19.00

Salads

Caesar salad 🌿	Superfood salad 🌿
Kcal 476 (G / F / N / S / E / MI)	Kcal 228 (S)
Baby gem, croutons, Italian hard cheese and anchovies (optional)	Cauliflower roasted with turmeric, chilli and ginger with ruby beetroot, baby kale, coriander, soya beans and topped with toasted pumpkin seeds

Choose your topping from

Crispy beetroot falafels 🌿

£15.50 Kcal 383

Grilled chicken breast

£16.50 Kcal 316

Piri-piri and lemon spiced salmon fillet

£19.50 Kcal 453 (F)

Sides and sauces

Salted chunky chips 🌿	Chunky chips parmesan and truffle oil 🌿
Kcal 407 (G / S)	Kcal 537 (G / S / MI)
£4.50	£6.00

House salad honey mustard dressing 🌿	Ale battered onion rings 🌿
Kcal 48 (M)	Kcal 544 (G / S)
£5.00	£5.00

Sprouting broccoli 🌿	Peppercorn sauce 🌿
Kcal 106 (MI)	Kcal 163 (MI / C)
£5.00	£2.50

Béarnaise sauce 🌿

Kcal 320 (E / MI) £2.50

Desserts

Sticky toffee pudding	Warm apple crumble 🌿
Kcal 729 (G / N / S / E / MI)	Kcal 364 (G / N / E / MI / S)
Toffee sauce and vanilla pod ice-cream	Crème Anglaise and seasonal berries
£9.00	£9.00

Belgian dark chocolate ganache tart 🌿	White chocolate and passionfruit cheesecake
Kcal 680 (G / S / E / MI)	Kcal 366 (G / S / E / MI)
Salted caramel ice cream and toffee popcorn	Chocolate shards, mango and passion fruit essence
£9.00	£9.00

Exotic fruit salad	Raspberry bakewell tart 🌿
Kcal 138	Kcal 556 (S / N / SD)
Mango sorbet	Raspberry purée and vegan vanilla ice cream
£7.00	£9.00

Regional cheeseboard

Kcal 785 (G / E / MI / M / SE)

Oxford Blue, Golden Cross and Quickes mature cheddar with biscuits, grapes and chutney

£10.00

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

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.

🌿 Vegetarian | 🌿 Vegan