

PANE E BURRO - £4.95 Ciabatta, Oil & Balsamic • MIXED OLIVES - £4.00

PARTY MENU #2

3 COURSES £39.95 – MUST BE PRE-ORDERED – AVAILABLE EVERYDAY

STARTERS

ZUPPA FORESTIERA GF V

New Forest & Chestnut Mushroom Velouté, Poached Duck Egg, Truffle Oil

CAPELANTE AL TARTUFO [GF]

Seared Scallops, Smoked Pancetta & Pea Risotto, Saffron Corral Tuille

CARPACCIO DI BRESAOLA GF

Home Cured Beef Bresaola, Roasted Artichoke, Red Chicory, Parmesan

MELONE E FICHI GF V VG

Cantaloupe Melon, Figs, Fresh Orange & Mint

MAINS

MEDAGLIONI DI BUE GF

*Medallions of Aged British Beef Fillet, King Oyster Mushroom,
Spinach & Romsey Watercress Puree, Dauphinoise Potato, Red Wine Jus*

POLLETTO ARROSTITO GF

*Whole Roast Poussain, Green Puy Lentils, Potato & Pancetta Cannelloni,
Buttered Kale, Truffle Jus*

BRANZINO DI FONDALE [GF]

*Pan Roast Fillet of Stone Bass, Lobster Tortellini,
Poached Local Asparagus, Crab Bisque Sauce*

TORTELLONI DI ZUCCA V [VG]

*Pumpkin & Sage Tortellini, Creamed Spinach, Toasted Pin Nuts,
Crispy Sage, Pumpkin Seed Oil*

DESSERTS

TORTINO AL CIOCCOLATO [GF]

Dark Chocolate Tart, Honey & Fig Ice Cream, Ginger Bread Crumble

FORMAGGI CON BISCOTTI V [GF] (£2.50 SUPPLEMENT)

*A selection of Fine Italian & English Cheeses, Quince Jelly, Celery,
Grapes and a Selection of Biscuits*

PANNA COTTA AL LIMONE [GF]

Blueberry & Lemon Pannacotta, Pistachio Biscotti

CHOICE OF ITALIAN ICE CREAM GF V or SORBET GF VG

*Ice Cream: Vanilla Pod / Strawberry / Chocolate Chip/
Pistachio/Coffee Mocha Swirl / Salted Caramel / Fig & Honey
Sorbet Choices: Orange/Lemon/Champagne*

V - Vegetarian VG - Vegan [VG] - Vegan on Request GF - Gluten Free [GF] - Gluten free on Request

Whilst every care is taken we cannot guarantee that our ingredients are nut free. Should you suffer from any food allergy please inform a member of the team.