

Pane E Burro - **£4.95** / Ciabatta, Oil & Balsamic / Mixed Olives - **£4.00**

PARTY MENU #2

3 Courses £39.95 – Must Be Pre-Ordered – Available Every Day

STARTERS

Zuppa Forestiera GF V

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

Capesante 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 Tortelloni, Creamed Spinach, Toasted Pine Nuts, Crispy Sage, Pumpkin Seed Oil

DESSERTS

Marchese Al Cioccolato V

Chocolate Mousse, Amaretto Biscuit Base, Pistachio Nuts

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*