

## Table d'Hote Sample Menu

*Available Monday - Friday*

**£28** 2 COURSE

**£34** 3 COURSE

### ANTIPASTI - STARTERS

#### **Zuppa del Giorno (GF)**

*Soup of the Day, Freshly Baked Bread, Butter.*

#### **Calamari Fritti**

*Crisp Baby Squid, Roasted Garlic & Parsley Mayonnaise.*

#### **Bresaola (GF)**

*Dorset Cured Beef Bresaola, New Forest Rosary Ash Goat Cheese, Red Chicory, Nasturtium Oil.*

#### **Burrata Pugliese (GF) (VG)**

*Salt Cod & Nduja Croquette, Wild Garlic Aioli, Pickled Shallots, Shaved Pecorino.*

### SECONDO - MAINS

#### **Tagliatelle Ragu**

*Rich Beef Bolognese, Fresh Egg Pasta*

#### **Orata**

*Pan Cooked Fillet of Sea Bream, New Forest Asparagus, Mash Potatoes, Garlic Lemon Butter Sauce*

#### **Bistecca di Manzo (GF) (Supplement £10)**

*Char-Grilled 10oz Rib-Eye Steak, Field Mushroom, Plum Tomato, Hand Cut Chips*

#### **Spaghetti Carbonara**

*Smoked Pancetta, Parmesan, Egg Yolk.*

#### **Trofie Genovese VG (V)**

*Basil Pesto, Blanched Potato, Green Beans.*

### **DOLCE e GELATI - DESSERTS - (See sweet menu)**