

THE PLUME

SUNDAY LUNCH

Happy Hour! – 5-6pm Everyday & All Day on Sunday

*20% off all these prices for selected wines
by the glass & carafe, all cocktails & all ales on tap*

		125ml	
Sparkling	Lambrusco Amabile, Cavicchioli, Emilia-Romagna	4.6	
	Bisol Crede Brut Rose, Valdobbiadene, Veneto	6.8	
		<u>175ml</u>	<u>500ml</u>
White	Gruner Veltliner, Mantlerhof, Kremstal, Austria	8.5	23.3
	Malvazija 'Prestige', Veralda, Istria, Croatia	8.6	23.5
	Soave Classico, Suavia, Veneto	8.9	24.2
	'Etna Bianco', Tornatore, Sicily, SV	9.2	25
	'Bulgarini' Lugana, Bulgarini Fausto, Lombardy	9.3	25.3
Rose	Pinot Grigio Blush, La Maglia Rosa, Veneto	5.6	13.7
	Ceppaiano' Rosato di Toscana, Castellani, Tuscany	6.1	14.9
Red	Aglianico del Vulture, Terre di Vulture, Basilicata	7.2	19.7
	Chianti 'Rufina', Fattoria di Basciano, Tuscany	7.8	21.4
	Valpolicella Classico Ripasso, Villa Belvedere, Veneto	8.5	23.2
	'Ciro' Rosso Classico Superiore, Scala, Calabria	8.6	23.3
	'Etna Rosso', Tornatore, Sicily	9.2	25

Starters – choose one each to share amongst the table

Celeriac cannelloni with apples & almonds (V, GF)	6
A selection of Dorset, Somerset & Italian cheeses (V, GF)	9
Home-made focaccia with olive oil & balsamic vinegar (V)	3.5
Fritto Misto – deep fried prawns, calamari, whitebait & salsa rosa	9
Quattro formaggi pizzetta – Blue Vinny, mozzarella, cheddar & taleggio (V)	6.5
Home-made venison carpaccio, parmesan & rocket (GF)	8
A selection of Dorset & Italian charcuterie (GF)	8.5
Bruschetta with tomatoes (V)	4.5

Mains

Porchetta with crushed apples & gravy (GF) *	13.5
<i>'a traditional Italian roast of rolled pork loin & pork belly stuffed with a variety of herbs'</i>	
Roast rump of Dorset beef with Yorkshire pudding & pan gravy *	15.5
Roasted guinea fowl, Jerusalem artichokes, kale & cranberries (GF) *	14.5
Spinach & ewes' curd cannelloni with focaccia crumb (V) *	11
Somerset venison & black olive ragu with pappardelle *	11.5
Sea bass fillet with fennel & orange (GF)	14

*All served with fried new potatoes with rosemary & sea salt (V, GF) /
sprouts with pancetta & chestnuts (GF) / crushed swede & carrots (V, GF)*

Desserts

Nutella pizzetta	4.5
Tiramisu – with Tia Maria	5.5
Mascarpone pannacotta with blackberry marmelata (GF)	5
Affogato – vanilla ice-cream 'drowned' in espresso (GF)	3.5
Warm panettone bread & butter pudding with brandy	5.5
Gelato – ask for flavours (GF)	1 scoop - 2.2, 3 scoops - 5.5

** children's portions are available at ½ price, only available for children of 13 yrs & under*

