

## 'Primo'

Most dishes, most variety, most indulgent, best value. Available for tables of 6 or more.

You will receive all the dishes listed below to share amongst your table.

Let us know of any dietary requirements & we will make appropriate changes to your menu.

### STUZZICARE – *to tease, to whet the appetite*

Focaccia – made each day, olive oil, balsamic vinegar (Vg)

Charcuterie – San Daniele ham, Coppa & Milano Salame (GF)

Winter carmone tomatoes, Brixham brown crab aioli with capers & dill pangrattato

### PRIMI PIATTI – *a course of a meal, often pasta*

Chianti braised Dorset venison & taggiasche olives ragu with home-made pappardelle

Autumn herb risotto with Parmigiano (V\*, VgO, GF)

### PIZZETTE – *baby pizzas*

Diavola – tomato, mozzarella & Dorset Nduja sausage

### MARE E MONTI – *the sea & the land*

Balsamic braised Somerset lamb shoulder with spelt, gems, feta & mint

Grilled feather steak with cremini & porcini mushroom sauce (GF)

### DELLA TERRA – *from the earth or garden*

Deep-fried new potatoes, sea salt, truffle oil & parmesan (V\*, GF, VgO)

Roasted pumpkin wrapped in San Danielle ham with melted taleggio & sage (GF)

### DOLCE (plus £7 pp) – *sweet, luscious, dessert*

\* Choose on the day

Chocolate cremeux, amaretti biscuit, candied orange, Amarena cherries (V, GF)

'Frutti di bosco' mess – forest fruits sorbet, apple, blackberries, meringue (Vg, GF)

Classic Tiramisu – with dark chocolate (V)

Pickled red wine pears with gorgonzola (V, GF)

Affogato – a scoop of vanilla gelato 'drowned' in espresso (V, GF) 5.5

add: Pedro Ximenez / Amaretto / Frangelico / Sambucca / Amaro (V, GF) +4

Gelato & sorbet – please see specials board (V, VgO, GF) 1 scp - 2.5, 3 scps – 6

White chocolate & Amarena cherry truffles (V, GF) 2 truffles - 3

£33 pp (plus £7 pp for dessert)



# THE PLUMES HERBORNE

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All 14 allergens are used in the kitchen incl nuts & whilst we cannot guarantee zero cross contamination, we will do our utmost to avoid it. We do NOT have a separate dedicated fryers for specific dietary requirements. Please inform us of all your guests' exact dietary requirements before arrival.



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V – Vegetarian, Vg – Vegan, VgO – Vegan Option, GF – Gluten-free  
GFO – GF Option, V\* - Cheese contains animal rennet.  
A discretionary 10% service charge is added to all gatherings.  
This will be entirely split between the people who served you today.