'Incenso'

(Available for tables of 8 or more)

£21.00pp (plus £5 pp for dessert)

STUZZICARE *– to tease, to whet the appetite*

Sicilian pumpkin caponata with toasted ciabatta (Vg)
Beetroot & gorgonzola arancini (V)

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

Braised Dorset venison ragu, pappardelle & black olives
Jerusalem artichoke risotto & crispy artichoke skins (V, GF, VgO)

MARE E MONTI *– the sea & the land*

Fritto of Cornish hake with chili marmalata
Guinea-fowl, oyster mushrooms, roast parsnips, Vin Santo & tarragon (GF)

PIZZETTE *- baby pizzas*

Quattro Formaggi – tomato, mozzarella, Blue Vinny, brie & taleggio (V)

DELLA TERRA *– from the earth or garden*

Fried new potatoes, sea salt, truffle oil & parmesan (V, VgO, GF) *
Fennel, apple & radish salad with gorgonzola (V, GF)

DOLCE (plus £5 pp) *– sweet, luscious, dessert*

* Choose one each at the time

Tiramisu – with Tia Maria (V)
Warm panettone & brandy zabaglione crema (V)
Dark chocolate semifreddo, honeycomb & pistachio (V, GF)
Spiced Christmas fruit mess, coconut sorbet, aquafaba meringues (Vg, GF)
A selection of Dorset, Somerset & Italian cheeses (for 2 people, GF)
Gelato – three scoops (please ask for flavours, GF)
Affogato – a scoop of vanilla gelato 'drowned' in espresso (V, GF) - £4

You will receive a selection of all the dishes listed above to share amongst your table.
Let us know of any dietary requirements & we will make appropriate changes to your menu.

01935 389709 / info@theplumesherborne.co.uk
A discretionary 10% service charge is added to tables of 8 or more.
This will be split between the people who served you today.

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 don't have a separate dedicated fryer for gluten-free / vegan dishes.