

‘Mirra’

(Available for tables of 8 or more for a light meal. Not available on Friday or Saturday evenings)

£17.50pp (plus £5 pp for dessert)

STUZZICARE – *to tease, to whet the appetite*

Antipasti olives & rosemary almonds (Vg, GF)
Home-made focaccia, olive oil & balsamic vinegar (Vg)

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

Jerusalem artichoke risotto & crispy artichoke skins (V, GF, VgO)

MARE E MONTI – *the sea & the land*

Fritto of Cornish hake with chili marmalata
Home-made meatballs, spaghetti, pomodoro sauce & Parmigiano (GF)

PIZZETTE – *baby pizzas*

Margherita – tomato, mozzarella & basil (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.*

