

THE PLUME

SUNDAY LUNCH- 20th June

Starters – *choose one each to share amongst the table*

Antipasti olives & rosemary almonds (Vg, GF)	4.5
Bruschetta with tomatoes (Vg, GFO)	4.5
with anchovies	5.5
Home-made focaccia with olive oil & balsamic vinegar (Vg)	3.5
with Parma ham	5
Frito misto - deep fried prawns, calamari, whitebait & saffron aioli	9
Caprese - Heritage tomatoes, mozzarella & basil (V, GF)	6
Raw cauliflower salad, pesto, parmigiano & walnuts (V, GF)	5.5
Marinara – tomato flat bread, garlic & oregano (Vg)	4
Arancini – beetroot & gorgonzola (V)	4.5

Mains

Porchetta with crushed apples & gravy (GF) *	14.5
<i>'a traditional Italian roast of rolled pork loin & pork belly stuffed with a variety of herbs'</i>	
Parcel of hake fillet with wild garlic emulsion & zucchini spaghetti	14
Roast rump of Dorset beef with Yorkshire pudding & pan gravy *	15.5
Maltagliati with courgette, mozzarella, garlic & chilli oil (V) *	11

Served with rosemary sea salt potatoes (Vg, GF) / buttered greens (V, GF) / roasted root vegetables (V, GF)

Desserts

Tiramisu – with Tia Maria (V)	6
Mascarpone pannacotta with strawberry marmelata (GF)	5.5
Frangipane, cherries & fennel pollen meringue (GF)	6
Nutella pizza	6
Gelato – ask for flavours (V, GF)	1 scoop - 2.2, 3 scoops – 5.5
Affogato – a scoop of vanilla gelato 'drowned' in espresso (V, GF)	4
Espresso Martini - coffee, Kahlua, Black Cow vodka & sugar	8
Sgroppino - lemon sorbet, prosecco & Black Cow vodka	7

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