

LA PIUMA

/ la - pew - ma / Definition – The Plume

APERITIVO / ah - pair - e - tea - vo /

Definition – a drink, normally alcoholic, to stimulate the appetite

Strawberry Bellini – Prosecco, strawberry purée	6
Sgropino – lemon sorbet, Prosecco & Black Cow vodka	7
Numero Uno – Pimms No.1 & Sicilian lemonade	6
Aperol Spritz – Prosecco, Aperol & soda	7
Sicilian Sunrise – orange juice, Sicilian lemonade & grenadine	4
Spring boost – spinach, fennel, apple & mint	4.5

Full cocktail & smoothie menu available

STUZZICARE / stut - tsi - ka - re /

Definition – to tease, to stimulate, to whet the appetite

Antipasti olives & rosemary almonds (Vg, GF)	4.5
Arancini – beetroot & gorgonzola (V) or porchetta & herbs	4.5
Home-made focaccia with olive oil & balsamic vinegar (Vg)	3.5
– with Parma ham	5
Marinara – tomato flat bread, garlic & oregano (Vg)	4
Home-made octopus carpaccio, blood orange, dill & lentils (GF)	8.5
A selection of Dorset & Italian charcuterie (GF)	8.5
A selection of Dorset, Somerset & Italian cheeses (V, GF)	9
Bruschetta with tomatoes (Vg)	4.5
– with anchovies	5.5
Caprese – Heritage tomatoes, mozzarella & basil (V, GF)	6

ITALIAN SMALL PLATES

Sharing two to three plates per person,
combining the best Italian & West Country ingredients
with no formalities or courses
& over fifty Italian wines by the glass.

PRIMI PIATTI / pre - me - pee - at - teh /

Definition – a course of a meal, often pasta, following antipasto

Devon crab spaghetti with cherry tomatoes, capers & olives	9
Farfalle pancetta e piselli – fresh peas, pancetta & cream	8.5
Ricotta & spinach malfatti dumplings, sage butter & balsamic (V)	7.5
Summer herb & pecorino risotto (V, GF)	7.5
– with Parma ham (GF)	9
Gnocchi alla Norma – aubergine, oregano & pomodoro (V)	8

All pasta is fresh & home-made

MARE E MONTI / mar - e - mon - tee /

Definition – sea & mountains, fish & meat

Fritto Misto – deep fried prawns, calamari, whitebait & saffron aioli	9
Balsamic braised lamb shoulder with spelt, gems, feta & mint	10.5
Meatballs with pomodoro sauce & parmigiano (GF)	7
– with spaghetti	9
Feather steak, cannellini beans, white turnips & watercress (GF)	12.5
Whole Cornish sole with agretti, capers & lemon butter (GF)	11
Free range chicken breast with zucchini, herbs & crispy basil	10
River Exe mussels with arrabbiata sauce (GF)	7.5



PIZZETTE / pea - zet - te /

Definition – baby pizzas (six inches)

Margherita – tomato, mozzarella & basil (V)	5
Quattro Formaggi – Blue Vinny, mozzarella, brie & taleggio (V)	6.5
Carbonara – tomato, mozzarella, egg, prosciutto & parmesan	7
Vegano – tomato, olives, artichokes & aubergine (Vg)	6.5
Diavola – tomato, mozzarella, Dorset Nduja sausage & chilli	7

DELLA TERRA / del - la - ter - ra /

Definition – from the earth, from the garden

Fried new potatoes with rosemary & sea salt (Vg, GF) *	3.5
Kohl rabi, apple, walnut, watermelon radish & gorgonzola (V, GF)	6
Raw cauliflower salad, pesto, parmigiano & walnuts (V, GF)	5
Peach, fennel & mint salad with foccacia crisps (Vg)	5.5
– with Parma ham	7
Radicchio, herb & pink grapefruit salad with olive dressing (Vg, GF)	5

DOLCE / dol - che /

Definition – sweet, luscious, smooth, dessert

Tiramisu – with Tia Maria (V)	5.5
Mascarpone pannacotta with strawberry marmelata (GF)	5
Pineapple cannelloni with hazelnut, basil & coconut sorbet (Vg, GF)	6
Watermelon, olive oil & lemon polenta sponge & basil gelato (V, GF)	5.5
Gelato – ask for flavours (V, GF)	1 scoop - 2.2, 3 scoops - 5.5
Affogato – vanilla ice-cream ‘drowned’ in espresso (V, GF)	4
Caffe Shakerato – iced coffee	3
Espresso Martini – espresso, Kahlua & Black Cow vodka	8
‘Vineyards’ amaretto, lemoncello, grappa, Galliano, Frangelico, Strega, sambucca	3.5 - 4.5

All 14 allergens are used in the kitchen incl nuts & whilst we cannot guarantee no cross contamination, we will do our utmost to avoid it.
* We do NOT have a separate dedicated fryer for gluten free or vegan dishes.

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A discretionary 10% service charge will be added to tables of 8 or more.

This will be split between the people who served you today.