



ALFRESCO MENU

NIBBLES

Sicilian Nocellara green olives	4.00
Lightly salted Spanish Marcona almonds	4.00
Brazilian cashew nut hummus, home baked pitta bread (v)	8.00
Ripe tomato, basil & mozzarella di Campana arancini (v)	7.50

SMALL PLATES

Hand-picked Dorset crab & wholegrain mustard mayonnaise, grilled & pickled cauliflower	13.50
Burrata from Puglia & oven roasted Datterino tomato, basil & pine nut pesto, toasted olive oil bread (v)	9.50
Fragrant Spanish octopus, garden herbs & chickpea salad "Maghreb style"	12.00
Char grilled & gratinated aubergine, ricotta & tomato cannelloni (v)	9.50
Corsican artisan Coppa ham, air dried fig	9.00
Free range duck rilette & smoked duck ham, gherkins	11.00
Selection of artisan cheeses with hand baked biscuits & chutney	11.50

SIDES

Triple cooked chips	5.00
Grilled asparagus & salsa Verde	5.00
Datterino tomato salad "Provençal style"	5.00
Young leave salad & summer truffle vinaigrette	5.00

PIZZA

Margherita Tomato sauce, mozzarella & basil	12.00
Pepperoni Tomato sauce, pepperoni & mozzarella	12.50
Confit Duck Confit duck leg, goat cheese, mozzarella, red onion chutney, rocket	14.00
Quattro Formaggio Tomato sauce, gorgonzola cheese, Emmental cheese, mozzarella & Grana Padano parmesan	15.00
Prawn Tomato sauce, prawns, chilli, mozzarella, coriander, spring onion	15.00

DESSERTS

Baked Tahini vanilla cheesecake, marinated new season Gariguetta strawberries	9.50
Poached Yorkshire rhubarb, fromage frais mousse, warm pink praline brioche	9.50