

# trattoria piattini

## anti pasti

### buffalo ricotta

baked apricots, chard runner beans,  
borlotti, almond & mint

### Cambridge Fens beetroot

New Forest raspberries, Home Farm barrel  
aged feta, toasted almonds

### curried cauliflower & chickpeas

pine nuts, golden raisins, Belgian endive

### butterhead lettuce & avocado

gooseberry, caramelised pecans,  
elderflower vinaigrette

## secondi

### steamed hand speared plaice

Ligurian seafood sauce

### Somerset Saxon chicken Milanese

lemon, parmesan, green leaves

### Peter Hannan's salt aged flat iron steak

Chimichurri sauce, grilled aubergine

### butter roasted Cornish Cod

crushed pink fir potatoes, lemon  
vinaigrette

**gnocchi**, English pea pesto, poached  
preserved lemon

If you have any dietary requirements, or require any details on  
allergens within our dishes, please ask one of our team.

If you are happy with the food and service, we would suggest a  
12.5% gratuity. If the service wasn't up to scratch, don't pay for  
it (but do let us know what we could do better).

# trattoria piattini

## dolce

### vegan meringue

New Forest raspberries

### single island 75% chocolate tart

preserved cherries

### New Forest strawberries & cream

3 scoops gelati / sorbetti

## gelati

vanilla  
chocolate  
pistachio  
strawberry  
honeycomb



## sorbetti

lemon  
apple  
raspberry  
blackcurrant

**2 courses for £30**

**or**

**3 courses for £35**

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