

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

Cornish fritto misto

red & green sauce

Peter Hannan's salt aged flat iron steak

Chimichurri sauce, grilled aubergine

butter roasted Cornish cod

crushed pink fir potatoes, lemon
vinaigrette

gnocchi con parmigiano, pea pesto

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

75% single island chocolate tart

New Forest strawberries & cream

3 scoops gelati / sorbetti

gelati

vanilla
chocolate
pistachio
strawberry
honeycomb



sorbetti

lemon
raspberry
blackcurrant

2 courses for £30

or

3 courses for £35

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trattoria piattini

anti pasti

buffalo ricotta

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

smoked mackerel pate

cucumber, toasted focaccia

curried cauliflower & chickpeas

pine nuts, golden raisins, Belgian endive

butterhead lettuce & avocado

gooseberry, caramelised pecans,
elderflower vinaigrette

secondi

Cornish frito misto

red & green sauce

Peter Hannan's salt aged flat iron steak

Chimichurri sauce, grilled aubergine

pappardelle, lamb ragout

pangratatto

butter roasted Cornish cod

crushed pink fir potatoes, lemon
vinaigrette

gnocchi con parmigiano, green house

chard, chilli, garlic

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