

# Tylney Hall

HOTEL, HAMPSHIRE



## Italian Alfresco Menu

SERVED DAILY BETWEEN 12:00 & 21:00

### *Antipasti / Starters*

<b>Lobster Zuppa</b> (F, Cr, Su, G, M, Se, So) lobster and crab bisque, crème fraiche, lemon zest, ciabatta	£21.00
<b>Bruschetta al Pomodoro, Burrata</b> (M, G, So, Su) toasted rustic bread topped with vine tomatoes, basil, extra virgin olive oil, creamy burrata, rocket leaves	£21.00
<b>Salumi Sharing</b> (M, N, G, So, Su) DOP Mortadella, Napoli salami, pastrami, grissini, olive & balsamic onion	£24.00
<b>Caesar Salad</b> (V, G, M, Su, F) baby gem lettuce, 24-month aged parmesan, sourdough croutons, salted anchovy, Caesar dressing	£16.00

### *Primi / Pasta*

<b>Spinach and Ricotta Tortellini</b> (G, So, M, E) fresh garden herbs, "egg carbonara" sauce, 24-month aged parmesan, shaved black truffle	£26.00
<b>Tagliatelle Ragù alla Bolognese</b> (M, E, G) beef and marjoram ragù, fresh egg tagliatelle, 24-month aged parmesan	£29.00

### *Secondi / Mains*

<b>12" Stone Baked Pizza</b> , finished with buffalo mozzarella and sun blushed tomato	
margherita, baby basil cress (M, E, G, Mu, Su)	£19.00
salted anchovy (M, E, G, Mu, Su, F)	£21.00
Napoli salami (M, E, G, Mu, Su)	£21.00
<b>Pan Fried Seabass</b> (M, F, Su, G) mixed bean panzanella, chargrilled courgette, limoncello dressing, 24-month aged parmesan	£29.00
<b>Cozze Arrabbiata</b> (Mo, M, G, So) mussels in a tomato and chilli sauce, ciabatta	£22.00

### *Dalla Griglia / Chargrill*

<b>Marinated Beef Sirloin Steak 7oz</b> , dry aged 60 days (M, F, G, Ce, E, Mu, Su)	£38.00
<b>Butterfly Salmon</b> , Wild Faroe Island (M, F, G, Ce, E, Mu, Su)	£29.00
<b>Tomapork Steak</b> , 28-day dry aged, Orchard Farm (M, F, G, Ce, E, Mu, Su)	£36.00
<b>Garlic Marinated Chicken</b> , Devonshire corn fed (M, F, G, Ce, E, Mu, Su) served with oregano tomatoes, foraged mushrooms, rosemary potato salad, garlic aioli	£24.00

### *Contorni / Sides* - £7.00 each

<b>Skin-on-Chips</b> , garlic aioli (E, Cu, Mu)	
<b>Rustic Olive Bread</b> , aged Modena balsamic, fine olive oil (G, Su, So)	
<b>Stuffed Peppers</b> , cream cheese (M, Su)	
<b>Hand Rolled Grissini</b> , black olive and anchovy tapenade (F, Su, G, So)	
<b>Rocket Salad</b> , 24-month aged parmesan (M, Su)	

## *Dolci / Desserts*

<b>Tiramisu</b> (M, E, G, Su) marsala, coffee, mascarpone, cocoa	£12.00
<b>Sicilian Lemon Semi-Freddo</b> (M, G, N) iced mousse, crumbled almond biscotti	£12.00
<b>Dolcelatte</b> (M, G, Se) blue strained creamy cheese, crackers, grapes	£13.00

## **Drinks Menu**

### *Signature Italian Cocktails*

<b>Select Spritz</b> (select, prosecco, soda) (Su)	£18.75
<b>Negroni</b> (Campari, red vermouth, gin)	£16.25
<b>Bellini</b> (peach puree, prosecco) (Su)	£18.75
<b>Amalfi Spritz</b> (Italicus, prosecco, soda) (Su)	£18.75
<b>Summer Sunset</b> (cherry juice, amaretto, vodka, lemon juice) (N)	£16.25

### *Digestivo* (After Dinner)

<b>Montenegro</b>	£10.25
<b>Limoncello</b>	£10.25
<b>Grappa</b>	£10.25

### *Wines*

	<b>by the glass</b>	<b>by the bottle</b>
<b>Prosecco</b>	£13.00	£48.00
<b>Nyetimber Brut</b>	£21.50	£80.00
<b>Nyetimber "Rose"</b>	£22.50	£85.00
<b>Pinot Grigio</b>	£11.50	£42.00
<b>Pinot Grigio Rose</b>	£11.00	£39.00
<b>Gavi</b>	£14.00	£52.00
<b>Chianti</b>	£13.50	£50.00

### *Soft Drinks*

San Pellegrino / Panna Water 750ml	£6.55
San Pellegrino soft drinks 330ml	£5.40

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you have a food allergy or intolerance, please let us know when placing your order  
Ce - Celery C - Crustaceans E - Egg F - Fish G - Cereals containing Gluten L - Lupin  
M - Milk Mo - Molluscs Mu - Mustard N - Tree Nuts P - Peanuts Se - Sesame So - Soybeans  
Su - Sulphur Dioxide & Sulphites V - Vegetarian PB - Plant Based

*We cannot guarantee all items on the menu are free of any allergens.*