

Tylney Hall

HOTEL, HAMPSHIRE



SERVED DAILY BETWEEN 12:00 & 21:00

Antipasti / Starters

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

Primi / Pasta

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

Secondi / Mains

12" Stone Baked Pizza , 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
Pan Fried Seabass (M, F, Su, G) mixed bean panzanella, chargrilled courgette, limoncello dressing, 24-month aged parmesan	£29.00
Cozze Arrabbiata (Mo, M, G, So) mussels in a tomato and chilli sauce, ciabatta	£22.00

Dalla Griglia / Chargrill

Marinated Beef Sirloin Steak 7oz , dry aged 60 days (M, F, G, Ce, E, Mu, Su)	£38.00
Butterfly Salmon , Wild Faroe Island (M, F, G, Ce, E, Mu, Su)	£29.00
Tomapork Steak , 28-day dry aged, Orchard Farm (M, F, G, Ce, E, Mu, Su)	£36.00
Garlic Marinated Chicken , 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

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

Dolci / Desserts

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

Drinks Menu

Signature Italian Cocktails

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

Digestivo (After Dinner)

Montenegro	£10.25
Limoncello	£10.25
Grappa	£10.25

Wines

	by the glass	by the bottle
Prosecco	£13.00	£48.00
Nyetimber Brut	£21.50	£80.00
Nyetimber "Rose"	£22.50	£85.00
Pinot Grigio	£11.50	£42.00
Pinot Grigio Rose	£11.00	£39.00
Gavi	£14.00	£52.00
Chianti	£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.