



BAR & BRASSERIE

MALFY MISSONI

SEASONAL MENU

FOUR COURSES, MALFY X MISSONI ROSA SPRITZ 39

HOUSE MARINATED OLIVES (VE)

SMOKED ALMONDS (VE)

CHARRED CELERIAC (VE)
satay sauce, Thai basil, nuoc cham

BURRATA (V)
heritage tomato, spiced balsamic, pomegranate, pane carasau

GRILLED MACKEREL
elderflower, horseradish

BRESAOLA & TRUFFLE PECORINO CREAM
marinated courgettes

ROASTED CAULIFLOWER (VE)
white bean houmous, tabbouleh, dukkah

SPINACH RICOTTA RAVIOLI
summer vegetables, pesto

COD
bisque, rouille, chorizo

GREMOLATA CHICKEN
artichoke barigoule, parmesan dressing, radicchio

CREME FRAICHE CHEESECAKE (V)
raspberry sauce

BLUEBERRY & LEMON CAKE (VE)
vanilla "ice cream"

WHITE CHOCOLATE CREMEUX (V)
strawberry, lemon

ICE CREAMS (V)
vanilla, fudge, chocolate

ADDITIONS

BREAD, OLIVE OIL, BALSAMIC (VE) 6

MINTED POTATOES (V) 8
Dorset sea salt

CRAB MAC 'N' CHEESE 12

GREEN SALAD (V) 8
herb dressing

CHIPS (VE) 7
rosemary salt

GREEN BEANS (VE) 8
garlic, almond, shallot

CHANTENAY CARROTS (V) 8
orange and star anis

(V) suitable for vegetarians (VE) suitable for vegans. Adults need around 2000 kcal a day. Should you have any food allergies or special dietary requirements please inform your waiter. Please note that allergens are used on our premises. All prices are inclusive of V.A.T. A discretionary service charge of 13.5% will be added to your bill. To view our ALLERGEN menu please scan the QR code.

