

SUNDAY MENU

FIGURATI!

A MODERN ITALIAN DINING EXPERIENCE

ANTIPASTI

Olives (ve) (gf) mixed Italian olives, lemon, chilli, rosemary, garlic	5
Pane (v) (veo) house baked focaccia, grissini, IOW tomato balsamic, extra virgin olive oil, Figurati compound butter	7.5
Garlic Bread (v*) (gfo) hand stretched pizza dough, 12 hour roasted garlic & oregano butter, shaved parmesan	8
Mixed Nuts (ve) (gf) Mixed smoked & caramelised nuts, rock salt	5

PIZZA & INSALATA

All available as a gluten free option

Diavolo San Marzano tomato, fior di latte, fennel salami, nduja, fresh chilli	17.5
Marqherita (v) (veo) San Marzano tomato, fior di latte, basil	15.5
Additional Toppinqs olives, mushrooms, nduja, caramelised red onion, goats' cheese, extra mozzarella, fennel salami, anchovies, prosciutto, artichokes	2.5 each
Caesar Salad (gfo) baby gem lettuce, anchovy, croutons, pancetta, parmesan, caesar dressing	8/15
Roasted Squash Panzanella (ve) balsamic onions, toasted pumpkin seeds, grilled focaccia, pear, kohlrabi, radish	8/14
Add Grilled Chicken or Prawns	3

CICCHETTI (small plates)

Mediterranean Octopus Carpaccio saffron aioli, focaccia crisp, pickled chilli	12
Spaqqhetti Carbonara Fritti aioli, rocket, parmesan	10
Sauteed Kinq Prawns (gf) confit garlic, lemon & parsley butter	12
Calamari Fritti (gf) roasted garlic aioli	12
Devon Crab Arancini (gf) warm shellfish bisque, samphire	9.5
Prosciutto & Buffalo (gf) 24 month aged prosciutto, buffalo, mozzarella, rocket	12.5
Burrata (gf) (v*) roasted baby beetroot, extra virgin olive oil	10.5
Honey Roasted Fiqs (v) (gf) whipped goats' cheese, candied walnut, watercress	10.5
Carpaccio (gf) seared beef fillet, truffle emulsion, rocket, pecorino	12
Salumi (gf) cured Italian meats, capers, cornichons, sun blushed tomatoes	12.5
Chalk Stream Trout (gf) hot & cold smoked, oyster leaf emulsion, torched orange, dill	12
Zuppa di Minestrone pancetta, pasta, cannellini beans, basil pesto	8

PASTA

All available as a gluten free option

Bucatini king prawns, guanciale (pork), parmesan, marscapone, basil pesto	19.5
Pappardelle Boloqnese ground beef & red wine ragu, parmesan	18.5
Riqatoni (v*) new forest wild mushrooms, marsala, parmesan	16.5

ROAST

All our roasts come with qarlic & rosemary roasted potatoes, anise qlazed carrots, honey roasted parsnips, carrot & swede puree, qgrilled tender-stem broccoli, cauliflower cheese, qgray and Yorkshire puddinq

Slow Roasted Sirloin of Beef creamed horseradish	21.5
Lemon & Thyme Roasted Chicken sage & onion stuffing	19.5
Hampshire Leq of Lamb garlic & rosemary studded	21.5
Trio of Meats served with all the trimmings	24.5
Fiqurati Nut Roast (v) veggie tomato gravy	18.5
Porzione Bambino beef, chicken, lamb or nut roast in a child's size	10.5

CONTORNI

Cauliflower Cheese (v*) (gf) bechamel, shaved Parmesan	5
Roasted Kohlrabi (gf) (ve) gremolata	5
Fiqurati Fries (v*) (gf) oregano salt, parmesan, truffle oil	5
Pink Fir Apple Potatoes (veo) (gf) confit garlic and parsley butter	5
Grilled Broccolini (ve) chilli, garlic, almonds	5
Rocket Salad (v*) (gf) parmesan, sun blushed tomatoes	5

(v*) vegetarian but may contain animal rennet (v) vegetarian
(ve) vegan (veo) vegan option available (gf) gluten free
(gfo) gluten free option available

If you require information regarding the presence of allergens in any of our food or drinks please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.

A discretionary service charge of 10% will be added to your bill.

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