



Le Pisani
cafe · bar · restaurant



Fine Dining Night

05th June 2019

"The Comfort"

*Wild Mushrooms on toasted Focaccia bread, with whipped Goat's Cheese & Honey,
Accompanied with Pickled Blueberries & Micro Herbs.*

"The Smooth"

Jerusalem artichoke, Celeriac & Parsnip soup with homemade bread.

"The Finesse"

Pan fried Scallops with Aubergine Caviar, Pancetta Lardons & Dragon Fruit.

"The Classic"

*Baked Ratatouille, Homemade Classically served with Arrabiata sauce & a Parmesan
Tulle.*



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"The Pork"

Sticky Belly Pork Cubes, Crispy Pancetta, Slow Cooked Pork Shoulder Bon Bons, Apple Fondant, Roasted Potatoes, Apple Puree & Corriander Sauce.

"The Fish"

Pan Fried Seabass, Garlic King Prawns, Hand Dived Scallops with Lemon Tagliatelle, Chorizo & Caperberries.

"The Lamb"

Lamb Rump slow roasted, Romanesque Cauliflower, Chantennay Carrots, Honey Glazed Parsnips, Minted Pea Puree & Dauphinoise Potatoes.

"The Vegetarian"

Homemade Wellington of puff pastry filled with Sweet Potato, Butternut Squash, Baba Ganoush, Courgettes and Peppers with a Tomato & Basil Rustic Sauce & Sweet Potato and Parsnip Crisps.

"The Claw Pasta"

Spaghetti Pasta cooked with a Lobster & Crab mixture, vine tomatoes, Dry Cured Smoked Bacon, Parmesan Tuille Micro Herbs & Claw Lobster.



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"The Decadant"

Chocolate Fondant with a Salted Caramel Sauce, Raspberry Shards, Caramel Tartan with Berry Puree.

"The Luxury Tiramisu"

Mille-feuille pastry, Chantilly Cream, intense Coffee Syrup, Cocoa powder, Sponge squares & Amaretto Sauce.

"The White Chocolate King"

White Chocolate Tart with Crystals of White Chocolate, Marshmallow Sauce, Honeycombe topping & Sugar Glass.

"The Cheese"

Godminster Cheddar, Dorset Blue Vinny, Local Brie, Homemade Chutney & a fruit loaf, fresh salad, grapes and rolled butter.