



THE
DRAWING
ROOM

ITALIAN INSPIRED RESTAURANT EVENING

Wednesday 27th May | 2 courses £27, 3 courses £32

6.30pm arrival, 7pm dinner is served

STARTERS

Zuppa di minestrone

Classic minestrone soup with a tomato, vegetable and garlic base

Caprese salad

Burrata, heritage tomatoes, toasted pine nuts and pesto

Carpaccio

Thinly sliced beef fillet, beef marrow, mayonnaise, rocket and shaved parmesan

Arancini

Seafood arancini and pan-fried king scallop, balsamic strawberry reduction

MAIN COURSES

Roast Rump of Lamb

Red pepper coulis, roasted vegetables and Salsa Verde

Seabass

Pan fried seabass, grilled asparagus, sweetheart cabbage and sauce Vierge

Cacciucco (vegetarian version available)

Rich Tuscan stew with mixed seafood in a tomato broth

Pollo al Limone

Tender chicken supreme cooked in a buttery lemon and herb sauce

All served with deep fried mozzarella croquettes and aubergine & courgette ratatouille tower

DESSERTS

Affogato

Vanilla gelato with a hot shot of espresso

Zabaglione

Silken Italian custard delicately whipped with Marsala wine and served warm over a medley of ripe seasonal berries and stone fruit

Tiramisu

Layers of coffee-soaked sponge, mascarpone cream, chocolate and cocoa powder

Formaggi e biscotti

Gorgonzola and taleggio cheeses with biscuits, celery and grapes

Tea and coffee

Please notify your server of any food allergies, intolerances or other dietary requirements before placing your order.