



THE
DRAWING
ROOM

MIDSUMMER'S NIGHT MENU

Wednesday 24th June | 2 courses £28.50, 3 courses £33.75
6.30pm arrival, 7pm dinner is served

STARTERS

Heritage tomato gazpacho with burrata

Steamed moules with a smoked bacon and pancetta crumb

Wild mushroom tart, truffle custard sauce, parmesan and watercress

Charred asparagus, whipped goats' cheese, beetroot

MAIN COURSES

Pan fried chicken, sweetcorn puree, charred beetroot, and summer greens, with a tarragon veloute

Herb crusted lamb, pressed potato cake, broad beans, pea puree, and red currants

Pan fried seabass, saffron potatoes, courgette ribbons, roasted fennel and shellfish bisque

Garden pea and mint ravioli, pea puree, asparagus tips, parmesan

All served with complimenting vegetables and potatoes

DESSERTS

Lemon and elderflower tart, with raspberry sorbet

Strawberry & cream cheesecake, strawberry gel

Roasted peaches with raspberry sauce, meringue, and vanilla ice cream

Selection of British Cheeses served with celery, grapes, chutney and biscuits

Tea and coffee

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