



THE GARDEN SUPPER
THURSDAY 28TH AUGUST



Join us for a special evening in our Garden Room as we celebrate the season with a one-night-only event.

Horticulturalist Lindsay Engers will share his passion for rare seeds, heritage produce, and organic growing methods, while Katie and Giancarlo Caldesi prepare a delicious four-course feast using ingredients from Lindsay's market garden.

With garden-inspired décor, seasonal dishes, and warm hospitality, this will be a memorable gathering for food lovers. Communal tables will be set, but private seating can be arranged on request.

Spaces are limited — book early to avoid disappointment.

INSALATA ALLA LEONARDO DA VINCI

*Leonardo da Vinci's herb salad with apples, pears and peas
with warm onion and roasted beetroot focaccia*

ZUCCHINE RIPIENE

Stuffed courgettes with ricotta, Parmesan, lemon and mint, fresh tomato salsa

CANNELLONI D'ESTATE

Baked cannelloni stuffed with veal and Swiss chard, bechamel and tomato sauces

**PANNACOTTA ALLA VANIGLIA
CON SUSINE REGINA CLAUDIA E RABBARO**

Vanilla pannacotta with greengages, bullaces, damsons, rhubarb crisp



FOUR-COURSE MENU £55PP



12.5% discretionary service charge will be added to final bill