



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