

THE
GARDEN ROOM

RESTAURANT



"A Taste of Italy"

Wine with Simone Ippolito, Ippolito Wines
Dine with Head Chef Stephan Guinebault

Freshly made selection of Artisan Rolls & Focaccia

Grilled Octopus with lemon & capers
leek fondue & tomato & basil salsa
'Pecorello' Ippolito 1845

Zingy rhubarb soused local mackerel
roquette & apple crisp
Mare Chiaro Cirò 2024, Ippolito 1845

Aubergine parmigiana
minted burrata & tomato passata
Mabilia, Ippolito 1845

Partridge breast & roasted butternut squash
hazelnut butter, partridge jus
'Pescanera Rose', Greco Nero 2024, Ippolito 1845

Wild mushroom & venison ravioli
Spinach, roasted walnut, sage butter sauce
Calabrese 2024, Ippolito 1845

Dark chocolate fondant
Mascarpone, vanilla, freeze dried raspberries
I mori, Ippolito 1845



IPPOLITO
1845

A discretionary service charge of 12.5% will be added to your bill. Distributed entirely to the team.