THE GALLERY
RESTAURANT

Italian Night

27th January 2027 | £23.95

Trio Of Starters

Caprese Soup

A smooth and creamy tomato soup enriched with melted mozzarella and aromatic basil, offering a comforting twist on the classic Caprese combination.

Pea, Mint and Basil Arancini Cake

Golden, crisp risotto cake coated in light breadcrumbs and infused with sweet peas, fresh mint, and fragrant basil, served atop a bed of fresh pea shoots for a delicate, garden-fresh finish.

Tomato Bruschetta

Rustic toasted bread topped with juicy vine-ripened tomatoes, gently seasoned with garlic and finished with fresh basil and a drizzle of olive oil.

Mains

Spaghetti Carbonara

Classic spaghetti tossed with crisp pancetta, coated in a silky sauce of eggs, Parmesan, and black pepper for a rich and comforting finish.

Prawn and Mussel Linguine

Tender linguine combined with prawns and mussels, gently simmered in a fragrant white wine, garlic, and herb sauce.

Spinach and Ricotta Cannelloni

Delicate pasta tubes filled with creamy spinach and ricotta, baked in a rich tomato sauce and topped with melted cheese until golden.

Desserts

Strawberry and Mint Granita

A light and refreshing frozen dessert of ripe strawberries and fresh mint, delicately shaved for an invigorating, palate-cleansing finish.

Chocolate, Pistachio and Nougat Semifreddo

A luxuriously smooth chocolate semifreddo studded with crunchy pistachios and sweet nougat pieces, offering a perfect balance of creamy and crisp textures.

Tiramisu

A timeless Italian favourite of coffee-soaked sponge layered with rich mascarpone cream and finished with a dusting of cocoa for a perfectly indulgent treat.