

# QWR the West Room

True "Italian Tapas" simply fresh small plates to share or eat alone

## Bruschetta

Bread Selection, Balsamic oil V VG	6
Heritage Tomato & Burrata Cheese *	7
Wild mushroom, parsley, ricotta	7
Pork, Chicory Chutney ,Smoked Mayo	8
Garlic Bread with Grana Padano *	6
Homemade Rosemary Focaccia V VG	6

## Croquettes

Spinach, Beetroot and Parmesan with dill garlic mayo V	7
Pumpkin ,Goat Cheese With Ragu Sauce V	7

## Arancini

Italian Risotto Balls	
Mushroom, Mozzarella with Dill Mayo	7
Braised Beef with Mustard mayo	8

## Contorni+Insalate

Green Olives	4
Crispy Zucchini Flowers	5
Soup of the Day with Bread V	6
Truffle & Parmesan Fries V VG *	5
Sweet Potato & Parmesan Fries V VG *	6
Buttered New Potato, Cauliflower and Prosciutto *	5
Roast Root Veg with Garlic and honey	5
Heritage Tomato, Mozzarella, Basil Dressing, rocket V VG *	7
Warm and creamy salad with beetroot	6
New Potato and watercress	
Salmon pate with caviar, Blini,	8
Cream fraiche and dill oil	
Grilled goat cheese, Chicory Chutney,	7
Black pudding and Honey Gastrique	

## Pizzette

small pizza to snack	
Tomato Ragu, Mozzarella & Fresh Oregano	8
Prawn, Spinach ,Ragu ,Parmesan	9
Prosciutto, Salami, Mozzarella ,Rocket	9
Garlic, Parmesan, Mushroom, Mozzarella	8

## Antipasti

<i>Salami, Prosciutto, Pastrami, Parmesan, Mozzarella, Basil Pesto, Olives, Salad, Mix Grilled Veg &amp; Bread Selection</i>	16
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## Pasta, Pesce, Carne

Homemade Ravioli 3 or 5	9/14
Pork & Herb Meatballs 3 or 5	9/14
-Add Fresh Tagliatelle Pasta	5
<i>(Gluten free Pasta available)</i>	
Tagliatelle Pomodoro with Grana Padano V	10
Spiced Prawns, Zucchini, Spinach with Lemon Cream fraiche tagliatelle	12
Braised beef, tomato jus Ragu, Parsley	14
Pesto With Pappardelle Pasta	
Cauliflower, truffle mac and cheese with Garlic bread V	11
Pork Braciola with wild mushroom creamy Sauce and parmesan mash potato	14
Pan fried salmon, pumpkin puree, fine beans, carrot parmesan crisp, dill oil	16
Roast Pumpkin, Pea Risotto with parmesan and carrots crisps V	12

## Dolce

Vanilla/Chocolate Ice Cream with Browne Crumble & Baileys	7
Homemade Vanilla Affogato	5
Homemade Tiramisu	7
Pistachio and raspberry tart with Chocolate Mascarpone	7

Please pre notify us of any allergies or dietary requirements. Please note our kitchen is not free of allergen traces

\* = can be catered for Gluten Free requirements

A Discretionary 10% service charge will be added to your bill