

The Reading Room

RESTAURANT & BAR

À LA CARTE MENU

STARTERS

AMUSE- BOUCHE	
FOIE GRASS AND DUCK TERRINE	£ 18.00
<i>sauvignon jelly, truffle mayo, charred leeks, pickled shimeji mushrooms, toasted brioche</i>	
GOAT CHEESE FONDANT	£ 14.00
<i>variation beetroot, pomegranate salsa, hazelnut crumb</i>	
JERUSALEM ARTICHOKE VELOUTÉ	£ 12.00
<i>pickled onion, chestnuts, crispy artichoke</i>	
DRESSED BRIXHAM CRAB	£ 20.00
<i>yuzu, grape fruit, caviar, tuile, coconut ice cream, apple, celery</i>	
HAND DIVED SCALLOP	£ 20.00
<i>pork belly, ink tapioca, curried emulsion, Granny Smith apples, sweetcorn</i>	

MAINS

DRY-AGED BEEF	£ 42.00
<i>ink crab ravioli, morel mushroom, Roscoff onion, watercress purée, bone marrow jus</i>	
SPRING LAMB	£ 40.00
<i>canon and rack, pressed potato, bok choy, tomato and fenugreek sauce</i>	
POACHED LEMON SOLE	£ 28.00
<i>seasonal asparagus, courgette, quinoa, wild garlic emulsion, crayfish bisque</i>	
TRUFFLE LINGUINI	£ 22.00
<i>aged parmesan, pumpkin seeds, leeks, egg yolk</i>	
POTATO AND RATATOUILLE	£ 22.00
<i>edamame beans salsa, crispy Cavolo Nero, baked courgette, chicory, basil pesto</i>	

SIDES

SOY AND GARLIC BOK CHOY	£ 6.00
TRUFFLE FRIES	£ 6.00
WILTED BABY SPINACH	£ 6.00
SAUTEED GREEN BEANS	£ 6.00

DESSERTS

CHERRY AND BERRY CRÈME ANGLAISE	£ 14.00
<i>meringue, dehydrated strawberry, macerated blackberries, morel cherry sorbet</i>	
JIVARA CHOCOLATE AND HAZELNUT	£ 16.00
<i>croustilline, pistachio, Thai basil ice cream</i>	
MATCHA TEA AND RASPBERRY ENTRAPMENT	£ 15.00
<i>vanilla pod sponge, mango gel, raspberry sorbet</i>	
ROASTED SPICED PINEAPPLE	£ 15.00
<i>almond cake, puffed rice, kumquat cremieux, coconuts, celery sorbet, pineapple, apple bubble</i>	

SELECTION OF BRITISH CHEESES

APPLEWOOD | GOLDEN CROSS | TUNWORTH
BLUE STILTON | CORNISH YARG
quince jelly, artesian crackers, grapes, apple and brandy chutney

Three cheeses £13

Five cheeses £18

TASTING MENU

AMUSE- BOUCHE

FOIE GRASS AND DUCK TERRINE

cabernet sauvignon jelly, truffle mayo, charred leek, pickled shimejis, toasted brioche

HAND DIVED SCALLOP

pork belly, ink tapioca, curried emulsion, Granny Smith apples, sweet corn

DRY - AGED BEEF

ink crab ravioli, morel mushroom, Roscoff onion, watercress purée, bone marrow jus

OR

POACHED LEMON SOLE

seasonal asparagus, caviar, quinoa, wild garlic emulsion, cray fish bisque

PRE-DESSERT

ROASTED SPICED PINEAPPLE

almond cake, puffed rice, kumquat cremieux, coconuts, celery sorbet

JIVARA CHOCOLATE AND HAZELNUT

croustilline, pistachio, Thai basil ice cream

Seven course tasting menu - £87

Flight of wine - £52

VEGETARIAN AND VEGAN TASTING MENU

AMUSE- BOUCHE

GOAT CHEESE FONDANT

variation beetroot, pomegranate salsa, hazelnut crumb

JERUSALEM ARTICHOKE VELOUTÉ

pickled onion, chestnuts, crispy artichoke

POTATO AND RATATOUILLE

edamame beans salsa, crispy Cavolo Nero, baked courgette, chicory, basil pesto

PRE-DESSERT

ROASTED SPICED PINEAPPLE

almond cake, puffed rice, kumquat cremieux, coconuts, celery sorbet

JIVARA CHOCOLATE AND HAZELNUT

croustilline, pistachio, Thai basil ice cream

Seven course tasting menu - £75

Flight of wine - £52