

The Reading Room

RESTAURANT & BAR

TASTING MENU

AMUSE- BOUCHE

RABBIT AND CHICKEN ROULADE

pickled vegetables, pitted prunes, crostini and tarragon mayo

SEARED SCALLOPS

slow cooked pork belly, sweet corn, ink tapioca, granny smith apples and curry oil emulsion

TANDOORI SPICED MONKFISH

Parisian potato, Parma ham, curried cauliflower, Cavolo Nero, tomato and fenugreek

OR

TORRE MEADOW DRIED AGED SIRLOIN OF BEEF

truffle pommes, confit carrot, salt baked celeriac, root vegetable crisps, bone marrow

PRE-DESSERT

ROASTED SPICED PINEAPPLE

Almond cake, puffed rice, kumquat Cremieux, coconuts, celery sorbet, pineapple and apple bubble

DARK CHOCOLATE DELICE

salted caramel popcorn, brandy snap and baileys ice cream

Flight of wine - £45.00

Seven course tasting menu - £79.00

Tea pairing - £27.00

VEGAN AND VEGETARIAN TASTING MENU

AMUSE- BOUCHE

HERITAGE BEETROOT

walnuts, chicory, raspberries, Riesling and compressed blackberries

VELOUTÉ

white onion velouté, curry sponge, Roscoff onion and parmesan

SKIN ON POTATO RATATOUILLE

baked courgette, Cavolo Nero, endive and tomato fondue

PRE-DESSERT

ROASTED SPICED PINEAPPLE

Almond cake, puffed rice, kumquat Cremieux, coconuts, celery sorbet, pineapple and apple bubble

CROUSTILLANT

vegan tuille, Chantilly cream, pearls mandarin, mango gel, raspberry and rose water sorbet

Flight of wine - £45.00

Seven course tasting menu - £69.00

Tea pairing - £27.00