



## The Reading Room

RESTAURANT & BAR

### NEW YEAR'S EVE 5-COURSE TASTING MENU

*A culinary experience inspired by nature itself*

#### AMUSE-BOUCHE

*Variations of beetroot, pickled shimejis, chestnuts*

#### FRESHLY MADE ARTISAN BREAD & HERB BUTTER

#### CITRUS CURED SALMON GRAVADLAX

*yuzu, herring caviar, sourdough, crispy capers, fermented kohlrabi, pickled red onion*

#### DRY AGED BEEF

*truffle pomme, Roscoff onion, Jerusalem artichoke, marrow jus*

#### OR

#### TRUFFLE LINGUINI

*Grana Padano foam, pumpkin seeds, leeks and egg yolk sauce*

#### PRE-DESSERT

*Texture of cherries*

#### DARK CHOCOLATE CREMEUX

*hazelnut sponge, macerated blackberry, coconut gel, blood orange sorbet*

*£125 per person*

*A 12.5% discretionary service charge will be levied. All prices are inclusive of VAT. Kindly inform us if you have any food related allergies or intolerance.*