

The Reading Room

RESTAURANT & BAR

DINNER SET MENU

Served Sunday - Thursday

STARTERS

PRESSED DUCK TERRINE

*tarragon emulsion, pickled kohlrabi, shimejis, char leeks, radicchio,
madeira orange jelly, peach and ginger chutney*

HAND-PICKED DORSET CRAB

smoked salmon, caviar, Hass avocado, burnt grapefruit, brioche

VELOUTE

pea and watercress velouté, spring green vegetables, Parmesan foam, croutons

MAINS

PAN FRIED SALMON

Anna potato, bok choy, lemongrass and saffron sauce

CORNFED CHICKEN BREAST

pommes puree, parsley roots, green beans, rosemary jus

TRUFFLE RISOTTO

butternut squash toasted pumpkin seeds, aged parmesan, crème fraîche

DESSERTS

STICKY TOFFEE PUDDING

toffee caramel sauce, vanilla ice cream

VANILLA PANNA COTTA

compressed strawberry, mango sorbet, almond sponge

SELECTIONS OF BRITISH CHEESE

quince jelly, nut crackers, plum and apple chutney

Two course £25.00 per person

Three course £30.00 per person