

# The Reading Room

RESTAURANT & BAR

## SEASON'S FRESHEST & FINEST MINDFULLY CURATED

Dining at The Reading Room Restaurant & Bar is an extraordinary experience that celebrates the fine art of gastronomy by award-winning Executive Chef Rajesh Maharjan and his team committed to the art of perfection, expertly paired with a selection of fascinating drinks. Our philosophy is rooted in all things, fresh, seasonal, mostly organic, sourced from local farmers and suppliers. Enjoy exemplary modern European cuisine which promises to be a deeply sensorial experience, a unique blend of taste, texture and tradition. This is cuisine that feels familiar and delights in equal measure.



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## À LA CARTE MENU

### STARTERS

#### AMUSE-BOUCHE

THE 'FOREST' £ 12.00  
*chestnut mushroom velouté, truffle foam, artichoke crisp*

HAND-DIVED SCALLOP £ 22.00  
*pearl vegetables, golden caviar, champagne foam*

PRESSED FOIE GRAS & DUCK £ 18.00  
*truffle butter, brioche, pear & raisin chutney*

GOAT CHEESE FONDANT £ 14.00  
*variations of beetroot, pomegranate salsa, hazelnuts*

SOUTH COAST CRAB £ 21.00  
*caviar, melons, nashi pear, and chervil juice*

### MAINS

DRY - AGED SIRLOIN OF BEEF £ 46.00  
*Ox cheek ravioli, Roscoff onion, morel mushrooms, tarragon, bone marrow jus*

DORSET SPRING LAMB £ 44.00  
*cannon & rack, pressed potato, grilled cauliflower, tomato & fenugreek sauce*

POACHED LEMON SOLE £ 38.00  
*courgette, quinoa, chive emulsion, bisque*

TRUFFLE LINGUINE £ 24.00  
*aged parmesan, pumpkin seeds, leeks, egg yolk*

POTATO & RATATOUILLE £ 24.00  
*crispy Cavolo Nero, baked courgette, basil pesto*

### SIDES

SOY AND GARLIC BOK CHOY £ 6.50

TRUFFLE FRIES £ 6.50

WILTED BABY SPINACH £ 6.50

SAUTÉED GREEN BEANS £ 6.50

### DESSERTS

RASPBERRY MOUSSE £ 15.00  
*almond sponge, raspberry meringue, raspberry sorbet*

PISTACHIO BRULEE £ 16.00  
*vanilla ice cream, raspberries*

ROASTED PINEAPPLE £ 15.00  
*puffed rice, coconut sorbet, pineapple bubble*

JIVARA CHOCOLATE £ 17.00  
*cherry sorbet, morel cherries, cocoa nibs & hazelnut tuile*

SELECTION OF BRITISH CHEESE  
*quince, artisan crackers, grapes, apple & brandy chutney*

*Three cheese £15*

*Five cheese £22*

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## TASTING MENU

### AMUSE- BOUCHE

#### PRESSED FOIE GRAS & DUCK

*truffle butter, brioche, pear & raisin chutney*

#### HAND DIVED SCALLOP

*pearl vegetable, golden caviar, champagne foam*

#### DRY - AGED SIRLOIN OF BEEF

*Ox cheek ravioli, Roscoff onion, tarragon, bone marrow jus*

OR

#### POACHED LEMON SOLE

*courgette, quinoa, chive emulsion, bisque*

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### PRE-DESSERT

#### ROASTED PINEAPPLE

*puffed rice, coconut sorbet, pineapple bubble*

#### JIVARA CHOCOLATE

*cherry sorbet, morel cherries, cocoa nibs & hazelnut tuile*

*Seven course tasting menu - £89*

*Flight of wine - £52*

## VEGETARIAN AND VEGAN TASTING MENU

### AMUSE- BOUCHE

#### VARIATIONS OF BEETROOT

*blackberries, toasted hazelnuts, apple cider jelly, chicory salad*

#### THE 'FOREST'

*chestnut mushroom velouté, truffle foam, artichoke crisp*

#### POTATO & RATATOUILLE

*crispy Cavolo Nero, baked courgette, basil pesto*

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### PRE-DESSERT

#### ROASTED PINEAPPLE

*puffed rice, coconut sorbet, pineapple bubble*

#### MANGO MOUSSE

*almond sponge, coconut, passion fruit sorbet*

*Vegan and vegetarian tasting menu - £79*

*Flight of wine - £52*