The Reading Room

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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RESTAURANT & BAR

À LA CARTE MENU

STARTERS SIDES

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

MAINS

DRY-AGED BEEF

ink crab ravioli, morel mushroom, Roscoff onion, wild garlic, bone marrow jus

SPRING LAMB
£ 40.00
canon and rack, pressed potato, bok choy, tomato and fenugreek sauce

POACHED LEMON SOLE
£ 28.00
seasonal asparagus, courgette, quinoa, wild garlic emulsion, crayfish bisque

TRUFFLE LINGUINI
£ 22.00
aged parmesan, pumpkin seeds, leeks, egg yolk

POTATO AND RATATOUILLE $${\it \pounds}\,22.00$ edamame beans salsa, crispy Cavolo Nero, baked courgette, chicory, basil pesto

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

meringue, dehydrated strawberries, macerated blackberries, morel cherry sorbet

JIVARA CHOCOLATE AND HAZELNUT

croustilline, pistachio, Thai basil ice cream

MATCHA TEA AND RASPBERRY ENTRAPMENT

vanilla pod sponge, mango gel, raspberry sorbet

ROASTED SPICED PINEAPPLE

almond cake, puffed rice, kumquat cremieux, coconuts, celery sorbet,
pineapple, apple bubble

£ 15.00

SELECTION OF BRITISH CHEESES

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

Three cheeses £13
Five cheeses £,18

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RESTAURANT & BAR

TASTING MENU

AMUSE- BOUCHE

FOIE GRAS 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, wild garlic, 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