

À La Carte

STARTERS

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| Seared Orkney Scallop, Cauliflower, Chorizo, Radish, Raisin and Tomato Dressing | £13 |
| Cornish Mackerel, Blood Orange, Caviar, Cucumber, Mooli, Horseradish Cream | £10 |
| Rabbit and Apricot Terrine, Pickled Pear, Cherry, Brioche, Pistachio Granola | £11 |
| Mushroom Velouté, Truffle, Parmesan Foam | £9 |
| Chicken and Ham Hock Roulade, Piccalilli, Granny Smith Apple, Mustard Seed | £10 |
| Goat Cheese Fondant, Black Olive, Moscatel Jelly, Candied Beetroot | £10 |

MAIN COURSE

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| Himalayan Salt Dried Sirloin of Beef, Puy Lentils, Heritage Carrots, Grelot Onion, Red Wine Jus | £28 |
| Slow Roasted Pork Belly, Parsnips, Bok Choy, Butternut Squash, Baby Courgette | £21 |
| Roast Rump of Lamb, Ratatouille, Baby Globe Artichoke, Pomme Fondant, Aubergine Purée | £25 |
| Pan-Fried Stone Bass, Crayfish Tortellini, Tomato Jelly, Salsify, Purple Sprouting, Chicken Jus | £22 |
| Seared Fillet of Halibut, Pomme Cocotte, Brussels Sprout, Shiitake, Kohlrabi, Beurre Blanc | £23 |
| Saffron Risotto, Cauliflower, Leeks, Truffle, Chestnuts | £15 |

DESSERTS

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| Rhubarb Soufflé, Rhubarb and Vanilla Compote, Stem Ginger Ice Cream | £9 |
| Jerusalem Artichoke Mousse, Poached Passe-Crassane Pear, Popcorn Ice Cream, Caramel | £9 |
| Smoked Chocolate Cylinder, Rye Whisky Ice Cream, Roasted Hazelnut Sponge | £11 |
| Vanilla Cheesecake, Baked Pineapple, Sesame Crisp, Passion Fruit Sorbet | £10 |
| Pastry Chef Selection of Cheeses, Homemade Chutney, Fruit and Nut Toasts | £12 |

A 10% discretionary service charge will be added to your bill. All prices include VAT. The Roseate Reading cannot guarantee that any dish does not contain nuts. If you have any allergies please inform us prior to ordering and we will try to recommend a suitable dish.

Tasting Menu

Chestnut Espuma, Chestnut Crumbs, Truffle Oil

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Rabbit and Apricot Terrine, Pickled Pear, Cherry, Brioche, Pistachio Granola

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Seared Orkney Scallop, Cauliflower, Chorizo, Radish, Raisin and Tomato Dressing

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Himalayan Salt Dried Sirloin of Beef, Puy Lentils, Heritage Carrots, Grelot Onion, Red Wine Jus

or

Seared Fillet of Halibut, Pomme Cocotte, Brussels Sprout, Shiitake, Kohlrabi, Chive Beurre Blanc

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Pre-Dessert

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Jerusalem Artichoke Mousse, Poached Passe-Crassane Pear, Popcorn Ice Cream, Caramel

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Smoked Chocolate Cylinder, Rye Whisky Ice Cream, Roasted Hazelnut Sponge

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Seven Course Tasting Menu £60

Flight of Wine £35

The Tasting Menu is designed to be enjoyed by the entire table

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