

The  
Reading  
Room

## A LA CARTE

### SIDES

OYSTERS AND CAVIAR £ 2.50/£ 4.00  
*Cornish oyster /with Arenkha Caviar*

### STARTERS

HAND PICKED DORSET CRAB £ 13.00  
*crab brandade, avocado, fennel, caviar, asparagus (crustaceans, fish, sulphites, eggs, gluten)*

CAULIFLOWER VELOUTE £ 8.00  
*onion sponge, parmesan foam (gluten, eggs, dairy)*

FETA CHEESE £ 10.00  
*butternut squash, pitted olives, melon, chicory, basil and mint (dairy)*

SCALLOP AND PORK BELLY £ 14.00  
*sweetcorn, ink tapioca, apple, miso and coconut (molluscs, soya, nuts, sulphites)*

RABBIT AND HAM HOCK ROULADE £ 12.00  
*pear, pistachio, grapefruit, charred leek, prunes (nuts, sulphites)*

PRESSED DUCK AND FOIE GRAS TERRINE £ 13.00  
*blood orange, rhubarb pickled shimejis, black truffle emulsion, ginger bread, (eggs, gluten, sulphites)*

### MAIN COURSE

BEEF £ 26.00  
*dried aged sirloin of beef, lentils, heritage carrots, grelot onion, cavolo nero, bordelaise sauce (dairy, sulphites)*

CORNFED CHICKEN BREAST £ 15.00  
*pommes anna, romanesco, cannellini beans cassoulet (sulphites, dairy)*

RUMP OF LAMB £ 25.00  
*Parisienne potato, baby glob artichoke, beetroot, chard, broccoli (dairy)*

HALIBUT £ 25.00  
*salsify, cauliflower, samphire, clam chive cream sauce (fish, molluscs, dairy, sulphites)*

STONE BASS £ 24.00  
*pomme fondant, king oyster mushroom, baby courgette, broad beans, chicken jus (fish, dairy, sulphites)*

BLACK WINTER TRUFFLE LINGUINE £ 17.00  
*aged parmesan, pumpkin seeds, leeks, egg yolk (gluten, dairy, eggs)*

SOYA, GARLIC AND MUSTARD OIL BOKCHOY £ 6.00

HAND CUT TRUFFLE CHIPS £ 6.00

WILTED BABY SPINACH £ 5.00

SAUTEED FINE GREEN BEANS £ 4.00

### DESSERTS

TAPIOCA £ 9.00  
*coconut milk, mango gel, pineapple BBQ, lemon balm*

DARK CHOCOLATE FONDANT £ 11.00  
*cherry and maraschino sorbet, sesames tuile (eggs, dairy, gluten, sesames, sulphites)*

ETON MESS £ 11.00  
*cremeux vanilla, lime meringue, oats crumble, strawberry ice cream, caramelised pears (eggs, dairy)*

SAVARIN BABA £ 12.00  
*dark rum syrup, orange blossom oolong tea jelly, seasonal fruit (gluten, dairy, eggs)*

PASSION FRUIT AND RASPBERRY MOUSSE £ 9.00  
*coconut biscuit, chickpea meringue, sugar nest*

SELECTION OF CHEESES  
*served with quince Jelly, handmade crackers, green tomato chutney (dairy, gluten)*  
Three cheeses £ 9.00  
Five cheeses £ 14.00

## TASTING MENU

### AMUSE-BOUCHE

PRESSED DUCK AND FOIE GRAS TERRINE  
*blood orange, rhubarb, pickled shimejis, black truffle emulsion, gingerbread (eggs, gluten, sulphites)*

SCALLOP AND PORK BELLY  
*sweetcorn, ink tapioca, apple, miso and coconut (molluscs, soya, nuts, sulphites)*

BEEF  
*dried aged sirloin of beef, lentils, heritage carrots, grelot onion, cavolo nero, bordelaise sauce (dairy, sulphites)*

### OR

STONE BASS  
*pomme fondant, king oyster, baby courgette, broad beans, chicken jus (fish, dairy, sulphites)*

### PRE-DESSERT

PASSION FRUIT AND RASPBERRY MOUSSE  
*biscuit coconut, chickpea meringue, sugar nest*

SAVARIN BABA  
*dark rum syrup, orange blossom oolong tea jelly, seasonal fruit (gluten, dairy, eggs)*

**Seven course tasting menu £65**

**Flight of wine £ 40**

## VEGAN AND VEGETARIAN TASTING MENU

### AMUSE-BOUCHE

BEETROOT  
*heritage of beetroots, pine nuts, chicory, basil oil*

WILD MUSHROOM CAPPUCINO  
*truffle & brioche*

GATEAUX  
*mediterranean vegetables, spring green, tomato and basil sauce*

ALL ABOUT CUCUMBER  
*fresh cucumber, cucumber sorbet, pink grapefruit jelly, gin and tonic foam (sulphites)*

PASSION FRUIT AND RASPBERRY MOUSSE  
*biscuit coconut, chickpea meringue, sugar nest*

TAPIOCA  
*coconut milk, mango gel, pineapple BBQ, lemon balm*

**Seven course tasting menu £55**

**Flight of wine £40**