

The Reading Room

SET MENU

STARTERS

CHICKEN LIVER PATE

red onion marmalade, toasted bread, balsamic glaze

PUMPKIN AND BUTTERNUT SQUASH SOUP

creme fraiche, croutons

PRESSED RABBIT AND WILD MUSHROOM

beetroot, charred leeks, pickled shimejis

MAIN COURSE

GNOCCHI

sun blush tomato, pine nuts, provencal vegetables

PAN FRIED SEABREAM

white bean cassoulet, baby spinach, new potato

SLOW COOK PORK BELLY

pomme puree, honey glazed carrot, bokchoy

DESSERTS

CHOCOLATE DELICE

poached cranberries, candied pecans

MANDARIN PARFAIT

crème anglaise, orange tuile

SELECTION OF CHEESE

served with home-made chutney, fruit and nut toasts

Three course £ 24.95

Two course £ 20.95