

# READ'S

restaurant

Please tell us if you have a limited amount of time.

Sommeliers Wine Selection  
all at £26.00 per bottle

## White Wines

**Viu Manent Viognier 2014**

Floral and mineral notes from Chile.

**The Vigneron Chardonnay 2011**

Full, rich & crisp finish from Australia.

**Bouchard Finlayson Blanc de Mer 2014**

A unique blend of Riesling & Chenin Blanc from South Africa.

## Red and Rose Wines

**Rose de Triennes 2015**

Smooth and fruity rose from France.

**Familia Castano Monastrell 2014**

Well balanced and fruity from southern Spain.

**River Retreat Pinot Noir 2013**

Strawberries and light spice notes from Australia.

Our Restaurant is an approved premises for civil marriages and our Private Dining Room is a perfect venue for small receptions and conferences.

Read's Restaurant - Rona and David Pitchford.

Lunch Menu. £28.00

Coffee and sweet nibbles £4.00

**After your lunch try to find time to wander through our kitchen garden to see where much of our produce is grown.**

## First Courses.

**Our Own Beetroot**  
Goat's Curd, Candied Pecan Nuts.

**A Pressing of Confit Chicken**  
Agen Prunes, Autumn Leaves.

**Mussel Ragout**  
Kentish Cider, Leeks, Barley.

**Coppa Nostrama Dolce Ham**  
Caramelised Figs, Mozzarella Pearls, Rocket.

**Soft Herring Roes**  
Granary Toast,  
Lemon Parsley Butter.

## Main Courses.

**Breast of Corn-Fed Chicken**  
Sweetcorn Risotto, Crispy Pancetta.

**Crumbed Escalope of Fruit Fed Pork**  
Lyonnais Potatoes, Spinach,  
Creamed Mushroom Sauce.

**Hake Fillet**  
Cauliflower, Saffron Potato,  
Beurre Blanc.

**Roast Partridge Breast**  
Red Cabbage, Damson Puree  
Game Chips. (£3 Supplement).

**Breast of Gressingham Duckling**  
Marmalade Marinade, Kumquats,  
Almond Potato, Duck Jus.

## Desserts.

A choice of desserts (or cheese) will be explained to you after your main course.