

Read's Tasting Menu.

We offer this menu for the whole table at £65.00 per person.

We are delighted to suggest a selection of wines to accompany this menu at £40 per person.

Savoury nibbles.

A small appetiser served at your table.

Read's Cured "Gravalax"

Potato Salad, Honey

Mustard Dressing.

MARTIN CODAX ALBARINO 2014

Chicken Liver Parfait

Shallot Chutney, Pickled Bok

Choy, Toasted Flutes.

GASPER CHARDONNAY RIBOLLA 2014

Hake Fillet

Cauliflower, Saffron Potato,

Beurre Blanc.

GIUNCO VERMENTINO 2015

Roast Partridge Breast

Red Cabbage, Damson Puree

Game Chips.

LEEUWIN ESTATE SIBLINGS SHIRAZ 2012

or

Medium-rare Angus Fillet

Caramelized Shallots, Shallot Puree,

Celeriac, Shiraz Jus

LEEUWIN ESTATE SIBLINGS SHIRAZ 2012

British Cheeses Selection

Grapes, Biscuits and Bread.

LATE BOTTLED VINTAGE PORT

A Hot Strawberry Soufflé

Homemade Vanilla Ice Cream.