

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

La Playa Viognier 2015

Delicate fruit character from Chile.

Basa Blanco Verdejo 2016

Crisp white peach flavours from Spain.

Buitenverwachting Sauvignon Blanc 2016

Fresh acidity with subtle fruit from South Africa.

Red and Rose Wines

Rose de Triennes 2015

Smooth and fruity rose from France.

Los Caminos Cabernet Sauvignon 2015

Aromas of cherry and a hint of oak from Chile.

Avanti Malbec 2016

Fresh plum and dark chocolate notes from Argentina.

First Courses.

Salt Baked Beetroot

Colston Basset Stilton, Orange,
Toasted Buckwheat.

Crispy Courgette Flower

Spiced Red Peppers,
Charred Courgettes, Tomato.

Pressing of Pickled Herring

Charlotte Potatoes, Apple,
Light Horseradish Dressing.

Read's Cured "Gravalax"

Potato Salad, Honey
Mustard Dressing.

Ham Hock Terrine

Piccalilli, Parsley Salad,
Country Bread.

Main Courses.

Free Range Chicken Breast

Sweetcorn & Wild Mushroom Risotto.

Whole Dover Slip Sole

Creamed Potato, Lemon & Parsley Butter.

Loin of Kentish Lamb

Carrot Puree, Golden Acre Cabbage,
Fondant Potato, Rosemary Jus.
(£3.00 Supplement).

Breast Gressingham Duck

Kentish Cherries, Bulgar Wheat,
Beet Leaves, Peas.

Fruit Fed English Pork Loin

Runner Beans, Apple,
Pork Jus.

Desserts.

Read's Rhubarb Crumble
Apple, Warm Vanilla Custard.

Read's Deep Lemon Tart
Lemon Verbena Sorbet.

Hot Mixed Berry Soufflé
Vanilla Ice Cream.

British Cheeses Selection
Grapes, Biscuits and Bread.

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. £30.00
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.