

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 £45.00 per person.

Savoury nibbles.

A small appetiser served at your table.

Crisp Crumb King Prawns
Smoked Paprika & Lime Aioli,
Compressed Water Melon.
SAUSKA DRY FURMINT 2016

Ham Hock Terrine
Dressed Autumn Leaves,
Piccalilli, Country Bread.
PETER SCHWEIGER ZWEIGELT 2015

Fillet of Loch Duart Salmon
Braised Fennel, Chervil Gnocchi,
Sauternes and Orange Sauce.
REGALEALI BIANCO 2016

Roast Breast of Local Pheasant
Spiced Red Cabbage,
Blackberry Puree, Celeriac.
RIOJA VEGA EDICION LIMITADA 2014

or

Medium-Rare Fillet of Angus Beef
Charlotte Lyonnaise Potatoes,
Baby Spinach, Red Wine Shallot Jus.
RIOJA VEGA EDICION LIMITADA 2014

British Cheeses Selection
Grapes, Biscuits and Bread.
LATE BOTTLED VINTAGE PORT

Hot Blackberry Soufflé
Vanilla Ice Cream