

READ'S

restaurant

Sommeliers Wine Selection
all at £28.00 per bottle

White Wines

Carlomagno Fiano 2017

Citrus and tropical fruit aromas from Italy.

Mont Marcel Sauvignon/Chardonnay 2015

Fresh and crisp characters from Spain.

La Playa Viognier 2015

Delicate fruit finish from Chile.

Red and Rose Wines

Chateau Pesquie Rosé 2017

Light and fruity rose from France.

Santa Rita Cabernet Sauvignon 2016

Aromas of cherry and a hint of oak from Chile.

Viento Aliseo Tempranillo 2016

Smooth blackberry notes from Spain.

Low Alcohol Wine

A wine with alcohol under 10% abv
as a lighter lunch time option for you to enjoy.

Blank Canvas Riesling 2013

Balanced acidity with a zesty finish from New Zealand.

Read's Restaurant - Rona and David Pitchford.

Lunch Menu. £32.00
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.

Ham Hock Terrine

Piccalilli, Carrots, Apple Jelly,
Toasted Country Bread.

Smoked Haddock ‘Arnold Bennett’ Tart

Spinach, Parmesan Glaze.

Salt Baked Garden Celeriac

Green Apple, Mushroom Ketchup,
Pickled Celery.

Read’s Cured “Gravalax”

Pickled Cucumber, Dill,
Toasted Soda Bread.

Our Own Garden Baby Beets

Beetroot Puree, Horseradish Cream
Colston Basset Stilton.

Main Courses.

Slow Cooked Pork Belly

Cauliflower Puree, Berny Potatoes,
Baby Gem Lettuce, Herb Sauce.

Fillet of Hake

Grilled Garden Courgettes, Our Own Tomatoes,
Borlotti Beans, Sauce D’Epice.

Roast Kentish Lamb

Smoked Potato Puree, Lovage, Haggis
Garden Leeks, Lamb Sauce.
(£3 Supplement).

Confit Gressingham Duck

Crown Prince Squash,
Pickled Chanterelles, Toasted Hazelnuts.

Lunch Tasting Menu.

We have prepared a special celebration tasting menu
for the whole table to enjoy.

We are delighted to suggest a selection of wines
to accompany this menu.

Salt Baked Garden Celeriac
Green Apple, Mushroom Ketchup,
Pickled Celery.
BASA VERDEJO 2015

Ham Hock Terrine
Homemade Piccalilli,
Toasted Country Bread .
KEBRILLA GRILLO 2016

Fillet of Sea Bass
Grilled Garden Courgettes, Our Own Tomatoes,
Borlotti Beans, Sauce D'Epice.
SOLE CHARDONNAY 2015

Gressingham Duck
Crown Prince Squash,
Pickled Chanterelles, Toasted Hazelnuts.
CHATEAU SAUMAN COTES DE BOURG 2015

Or

Roast Kentish Lamb
Smoked Potato Puree, Haggis, Lovage,
Roasted Onion, Lamb Sauce.
CHATEAU SAUMAN COTES DE BOURG 2015

Morello Cherry Soufflé
Toasted Pistachio,
Vanilla Ice Cream.