

# 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.

**Salt Baked Garden Celeriac**  
Green Apple, Mushroom Ketchup,  
Pickled Celery.  
BASA VERDEJO 2016

**Ham Hock Terrine**  
Piccalilli, Baby Carrots,  
Toasted Country Bread.  
KEBRILLA GRILLO 2016

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

**Breast of Gressingham Duck**  
Crown Prince Squash,  
Pickled Chanterelles, Toasted Hazelnuts.  
MUSEUM RESERVE TEMPRANILLO 2015

or

**Medium-Rare Fillet of Angus Beef**  
Watercress, King Oyster Mushroom, Berny  
Potatoes, Cabernet Sauvignon Sauce.  
MUSEUM RESERVE TEMPRANILLO 2015

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

**Dark Cherry Soufflé**  
Digestive Crumb,  
Almond Ice Cream.