

# READ'S

restaurant

**Sommeliers Wine Selection**  
all at £30.00 per bottle

## White Wines

**La Segreta Grillo 2020**  
Refreshing Notes of Pear from Italy.

**La Vieille Ferme Marsanne/Rousanne 2020**  
Citrus and crisp mineral notes from France.

**Wayfarer Bacchus 2019**  
Lush & fruity flavours from Kent.

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## Red and Rose Wines

**La Vieille Ferme Rose Cinsault/Grenache 2020**  
Fresh and Fruity from France.

**La Segreta Nero D'Avola 2019**  
Smooth dark berry fruits from Italy.

**Campotino Montepulciano 2020**  
Medium bodied with notes of plums from Italy.

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## Half Bottles £18.00

**Ardeche Chardonnay 2018**  
Aromas of green apple from France.

**Valpolicella Allegrini 2020**  
Soft, round and elegant from Italy.

Read's Restaurant - Rona and David Pitchford.

Lunch Menu. £38.00  
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 Course.**

### **Celeriac Soup**

Marinated Mushrooms,  
Caramelised Onion Brioche.

### **Home Cured Loch Duart Salmon**

Carrot Escabeche, Treacle Bread.

### **Smoked Eel Salad**

Avocado, Keta Caviar,  
Crème Fraiche, Shallot, Capers.

### **Ham Hock Ravioli**

Buttered Kohlrabi,  
White Mustard Seed & Chive Sauce.

### **Crispy Rosewood Acre Farm Hen's Egg**

Warm Flatbread, Houmous,  
Parmesan, Hazelnut Pesto.

## **Main Course.**

### **Roast Kentish Lamb**

Jerusalem Artichoke, Tomato Fondue,  
Lamb Faggot, Potato Galette, Lamb Sauce.  
(£4 Supplement)

### **Hand Rolled Potato Gnocchi**

Glazed Chestnuts, Lentil du Puy, Crispy Kale,  
Pickled Red Onions, Pumpkin Velouté.

### **Stour Valley Chicken Breast**

Glazed Sweet Potato, Buttered Kale,  
Wild Mushroom Tempura, Chicken Veloute.

### **Poached Chalk Stream Trout**

New Potatoes, Courgettes,  
Brown Shrimp, Bouillabaisse Sauce.

### **Fruit Fed English Pork Belly**

Barbecue Baby Gem, Olive Oil Mash,  
Chimichurri Sauce.

## **Desserts & Cheese**

**Read's Deep Lemon Tart**  
Homemade Raspberry Sorbet.

**Blackcurrant Souffle**  
Vanilla Ice-Cream.  
(Please allow a little extra time).

**Kentish Apple & Frangipane Pithivier**  
Crème Chantilly, Damson Sauce.

**Sticky Toffee Cake**  
Almond Cream, Brown Sugar Sauce,  
Banana & Passion Fruit Sorbet.

**A Selection of British Cheeses**  
Home-made Eccles Cakes.

**Read's restaurant - Rona and David Pitchford.**

**Our restaurant is an approved premise for civil marriages.**

**Our private dining room is a perfect venue for small receptions  
and conferences.**

**Please ask for details or reservations.**

# Lunch Tasting Menu

We have prepared a special celebration tasting menu

For the whole table to enjoy for £48.00 per person.

We are delighted to suggest a selection of four wines

To accompany this menu for £30.00 per person.

## **Home Cured Loch Duart Salmon**

Carrot Escabeche, Treacle Bread.

## **Ham Hock Ravioli**

Buttered Kohlrabi,

White Mustard Seed & Chive Sauce.

## **Chalk Stream Trout**

Buttered Spinach, Courgettes,

Bouillabaisse Sauce.

## **Roast Kentish Lamb**

Jerusalem Artichoke, Tomato Fondue,

Lamb Faggot, Potato Galette, Lamb Sauce.

OR

## **Fruit Fed English Pork Belly**

Barbecue Baby Gem, Olive Oil Mash,

Chimichurri Sauce.

## **Blackcurrant Souffle**

Vanilla Ice-Cream.