

# First Courses.

## **Cured Loch Duart Salmon**

Pickled Cucumber, Horseradish, Dill.

*If you resolve to give up eating, drinking and smoking you don't actually live longer, it just seems longer. Clement Freud.*

## **Langhirano Parma Ham**

Caramelised Figs, Rocket, Balsamic Dressing.

*How long does getting thin take? Pooh asked anxiously. A. A. Milne.*

## **Read's Hot Montgomery Cheddar Soufflé**

Glazed Smoked Haddock.

*Prices subject to alteration according to customer's attitude.  
David Pitchford.*

## **Marinated Garden Beetroot**

Lentil Dressing, Ellie's Dairy Goat's Cheese,

Rosewood Acre Crispy Hen's Egg.

*When you come to a fork in the road take it.  
Unknown. (Chinese)*

## **New Season English Asparagus**

Citrus & Chardonnay Butter Sauce,

Parmesan Crisp.

*Never eat more than you can lift  
Miss Piggy.*

## **Grilled Mackerel**

Rhubarb Puree, Avocado Tartare.

*When ordering lunch, the big executives are just as indecisive as the rest of us. William Feather.*

# Main Courses.

## Medium Rare Scottish Beef Fillet

Smoked Pancetta, Kale, Wild Mushroom,  
Creamed Potato Vol-au-Vent,  
Cabernet Sauvignon Sauce.  
(£6 Supplement)

*No man can be wise on an empty stomach.  
George Eliot.*

## Stour Valley Chicken Breast

Savoy Cabbage, Wild Mushrooms,  
Pancetta, Potato Gnocchi, Tarragon Velouté.

*A good meal in troubled times is always that much  
salvaged from disaster.  
A. J. Liebling*

## Fillet of Halibut

Confit Potato, Brown Shrimp, Spinach,  
Samphire, Bouillabaisse Sauce.

*Remember gentlemen, it's not just France we are fighting  
for its Champagne. Winston S. Churchill.*

## Roast Loin of Kentish Lamb

Dijon Parsley Crust, Roasted Red Peppers,  
Courgettes, Tapenade Shallot, Rosemary Jus.

*If you throw a lamb chop in the oven, what's to keep it from getting done?  
Joan Crawford.*

## Breast of Gressingham Duck

Stir Fried Chinese Leaves, Toasted Sesame Seeds,  
“Marmalade” of Kumquats, Orange Jus.

*Cookery has become an art a noble science cooks are gentlemen.  
Robert Burton.*

# Desserts and Cheeses.

## Read's Deep Lemon Tart

Home Raspberry Sorbet.

*Once in a lifetime one should be allowed to have as much sweetness  
as one could possibly want and hold.*

*Judith Olney.*

## Hot Blackberry Souffle

Vanilla Ice Cream.

(Please allow a little extra time).

*It is wonderful if we chose the right diet what an  
extraordinary small amount would suffice.*

*Gandhi.*

## Sticky Toffee Cake

Almond Cream, Brown Sugar Sauce,

Banana & Passion Fruit Sorbet.

*Cookery has become an art a noble science cooks are gentlemen.*

*Robert Burton.*

## Rhubarb Choux Bun

Rhubarb Crème Diplomat, Pistachio,

White Chocolate Chantilly, Rhubarb Jus.

*Strange to see how a good dinner reconciles everyone.*

*Samuel Pepys.*

## Milk Chocolate Delice

Chocolate & Almond Crumble,

Blood Orange Sorbet.

*How long does getting thin take? Pooh asked anxiously. A. A. Milne.*

## A Selection of British Cheeses

Home-made Fruit Bread.

(£5 supplement).

*Poets have been mysteriously silent on the subject of cheese.*

*G. K. Chesterton.*

**Read's Restaurant – Rona and David Pitchford.**

**A La Carte Menu £70.00 per person**

**We kindly request that you do not smoke in any part of these premises.**

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

**Our private dining room is a perfect venue for small receptions and  
conferences. Please ask for details or reservations.**