

# READ'S

restaurant

## **Sommeliers Wine Selection**

all at £28.00 per bottle

### **White Wines**

#### **Don Manuel Villafane Torrontes 2017**

Citrus and crisp mineral notes from Argentina.

#### **Comenge Verdejo 2016**

Fresh and fruity from Spain.

#### **Undurraga Gewurztraminer 2016**

Lush & Rich Flavours from Chile.

---

### **Red and Rose Wines**

#### **Westwell Ortega Rose 2017**

Wild strawberry & honeysuckle notes from Kent.

#### **Valpolicella Campagnola 2018**

Medium bodied with notes of plums from Italy.

#### **Don Manuel Estate Malbec 2019**

Smooth blackberry notes from Argentina.

---

### **Half Bottles £18.00**

#### **Louis Latour Chardonnay 2016**

Well balanced citrus fruits from France.

#### **Rioja Vega Crianza 2017**

Soft, round and elegant from Spain.

## **First Course.**

### **Serrano Ham**

Caramelised Pineapple,  
Shaved Parmesan, Rocket Salad.

### **Read's Cured "Gravalax"**

Pickled Cucumber, Chervil,  
Toasted Soda Bread.

### **Ham Hock Terrine**

Homemade Piccalilli,  
Toasted Country Bread.

### **Salad of Our Own Baby Beetroot**

Organic Feta Cheese,  
Walnut Crumble, Autumn Leaves.

### **Soft Herring Roes**

Granary Toast,  
Lemon & Parsley Butter.

## **Main Course.**

### **Crumbed Escalope of English Pork**

Potato Cake, Mushroom Cream Sauce.

### **Roast Breast of Free-Range Chicken**

Shallot & Parsley Stuffing,  
Purple Sprouting Broccoli, Toasted Almonds.

### **Fillet of Loch Duart Salmon**

Braised Chestnuts, Herb Gnocchi,  
Gently Spiced Butternut Squash Veloute.

### **Confit of Aylesbury Duckling**

Blackberries, Red Cabbage,  
Apple Puree, Duck Sauce.

### **Roast Kentish Lamb**

Galette Potato, Baby Spinach,  
Rosemary Scented Jus.

(£4 Supplement).

## **Desserts and Cheeses.**

### **Kentish Apple Crumble**

Calvados Ice Cream, Warm Brandy Custard.

### **Read's Deep Lemon Tart**

Homemade Rhubarb Sorbet.

### **Blackcurrant Souffle**

Vanilla Ice Cream.

(Please allow up to 15 minutes)

### **British Cheese Selection**

Grapes, Biscuits and Bread.

(£5 Supplement).

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.**

# Lunch Tasting Menu.

We have prepared a special celebration tasting menu  
For the whole table to enjoy for £42.00 per person.  
We are delighted to suggest a selection of four wines  
To accompany this menu for £25.00 per person.

## **Salad of Our Own Baby Beetroot**

Organic Feta Cheese,  
Walnut Crumble, Autumn Leaves.

## **Pressing of Confit Chicken**

Agen Prunes, Dressed Leaves.

## **Fillet of Loch Duart Salmon**

Braised Chestnuts, Herb Gnocchi,  
Gently Spiced Butternut Squash Veloute.

## **Breast of Aylesbury Duckling**

Blackberries, Red Cabbage,  
Apple Puree, Duck Sauce.

OR

## **Roast Kentish Lamb**

Galette Potato, Baby Spinach,  
Rosemary Scented Jus.

## **Blackcurrant Souffle**

Vanilla Ice Cream.