

## **First Courses.**

### **Our Own Baby Beetroots**

Tomatoes, Fresh Sage Fritter,  
Creamed Goat Cheese & Pine Nut Dressing.

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

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

Glazed Smoked Haddock.

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

### **Our Own Cured "Gravalax"**

Pickled Cucumber, Chervil

Toasted Soda Bread.

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

### **Cornish Crab Tart**

Celeriac, Apple, Crème Fraiche,  
Brown Crab Mayonnaise.

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

### **Homemade Toasted Crumpet**

Herb Butter, Aubergine Caviar,  
Serrano Ham Salad.

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

### **Pate en Croute**

Pistachio, Damson Puree, Piccalilli.

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

# Main Courses.

## **Medium-Rare Loin of Venison**

Potato & Butternut Squash Croquette,  
Celeriac Puree, Slow Braised Venison Agnolotti.  
(£6 supplement).

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

## **Potato Gnocchi Fricassee**

Vegetables from our Kitchen Garden,  
Pumpkin Veloute.

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

## **Herb Crusted Scottish Loch Trout**

Courgettes & Confit Tomatoes,  
Bouillabaisse Sauce.

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

## **Roasted Loin of Kentish Lamb**

Broad Beans & Fennel, Red Pepper Puree,  
Rosemary Sauce.

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

## **Roasted Breast of Duckling**

Duck Sausage Roll, Glazed Plum,  
Gently Spiced Duck Sauce.

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

# Read's Tasting Menu.

We offer this menu for the whole table at £75.00 per person.

We are delighted to suggest a selection of wines to accompany this menu for £50.00 per person.

Savoury nibbles.

A small appetiser served at your table.

## **Our Own Baby Beetroots**

Tomatoes, Fresh Sage Fritter,  
Creamed Goat Cheese & Pine Nut Dressing.

GASPER RIBOLLA/CHARDONNAY 2019

## **Terrine of Ham Hock**

Homemade Piccalilli,  
Toasted Country Bread.

GARZON ALBARINO 2019

## **Herb Crusted Scottish Loch Trout**

Courgettes & Confit Tomatoes,  
Bouillabaisse Sauce.

TILLY'S VINEYARD HENSCHKE 2016

## **Roasted Loin of Kentish Lamb**

Broad Beans & Fennel, Red Pepper Puree,  
Rosemary Sauce.

DANDELION VINEYARDS MENAGERIE 2018

or

## **Medium-Rare Loin of Venison**

Potato & Butternut Squash Croquette,  
Celeriac Puree, Cabernet Sauvignon Sauce.

DANDELION VINEYARDS MENAGERIE 2018

## **British Cheeses Selection**

Grapes, Biscuits and Bread.

## **Strawberry Souffle**

Vanilla Ice Cream.

MONBAZILLAC CH. LE FAGE 2016

# Desserts and Cheeses.

## Read's Deep Lemon Tart Home Made Rhubarb Sorbet.

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

## Hot Strawberry Souffle Read's 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.*

## Blackberry Millefeuille Caramel Ice Cream.

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

## Read's Black Forest Gateau Kirsch Soaked Cherries, Vanilla Chantilly, Cherry Sorbet.

*The palate is as worthy and as capable of education as the eye  
or the ear. Brillat-Savarin.*

## A Selection of British Cheeses. (£5 supplement).

Cornish Yarg – Cornwall, Nettle Wrapped, Semi Hard, Cow's Milk

Colston Basset Stilton – Nottinghamshire, Blue, Cow's Milk

Isle of Mull Cheddar – Scotland, Mature, Cow's Milk

Waterloo – Berkshire, Semi-Soft, Guernsey Cow's Milk

Wigmore – Berkshire, Semi Soft, Ewe's Milk

Ellie's Dairy – Kent Semi Soft, Goat's Milk

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

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

**A La Carte Menu £65.00 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.**