

READ'S

restaurant

Sommeliers Wine Selection
all at £30.00 per bottle

White Wines

Tempus Two Pinot Gris 2018
Fresh and fruity from Australia.

Picpoul de Pinet Croix Gratiot 2019
Citrus and crisp mineral notes from France.

Alta Italia Chardonnay 2019
Lush & Rich Flavours from Italy.

Red and Rose Wines

Chateau Thenac Eagle Rose 2019
Notes of mango, lychee & grapefruit from France.

Trapiche Malbec 2019
Smooth dark berry fruits from Argentina.

Tempus Two Shiraz 2017
Medium bodied with notes of plums from Australia.

Half Bottles £18.00

Louis Latour Ardeche Chardonnay 2019
Well balanced apple & pear fruits from France.

Rioja Crianza Vega 2018
Soft, round and elegant from Spain.

Read's Restaurant - Rona and David Pitchford.

Lunch Menu. £35.00
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.

Omelet Arnold Bennett

Smoked Haddock, Gruyere Cheese.

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Our Own Baby Beetroots

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

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Pate en Croute

Pistachio, Damson Puree, Piccalilli.

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Hot Vichyssoise

Warm Toasted Crumpet.

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Read's Salmon Fishcake

Cured Salmon, Tartare Sauce.

Main Course.

Roast Loin of Kentish Lamb

Lamb Shoulder Boulangere Potato,
Shallot Puree, Rosemary Sauce.
(Supplement £4).

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Desiree Potato Wellington

Short Crust Pastry, Mushroom Duxelle,
Sprout Tops, Bearnaise Sauce.

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Herb Crusted Fillet of Loch Trout

Baby Spinach, Fondant Potato,
Braised Fennel, Chardonnay Butter Sauce.

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Confit Gressingham Duck

Braised Red Cabbage, Carrots, Celeriac Puree,
Lightly Spiced Duck Sauce.

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Free Range Chicken Breast

Fricasse of Vegetables, Mushrooms,
Potato Puree, Madeira Cream Sauce.

Lunch Tasting Menu.

We have prepared a special celebration tasting menu
For the whole table to enjoy for £45.00 per person.
We are delighted to suggest a selection of four wines
To accompany this menu for £25.00 per person.

Our Own Baby Beetroots

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

Homemade Toasted Crumpet

Herb Butter, Aubergine Caviar,
Serrano Ham Salad.

Herb Crusted Fillet of Loch Trout

Baby Spinach, Braised Fennel,
Chardonnay Butter Sauce.

Roast Kentish Lamb

Lamb Shoulder Boulangere Potato,
Shallot Puree, Rosemary Sauce.

OR

Breast of Gressingham Duck

Braised Red Cabbage, Carrots, Celeriac Puree,
Lightly Spiced Duck Sauce.

Apple Crumble Souffle

Vanilla & Calvados Ice Cream.

Desserts & Cheese

Poached Pear

Caramel Waffle, Chantilly Cream,
Butterscotch Sauce.

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Read's Chocolate Trifle

Milk Chocolate Mousse, Berry Compote,
Almond & Cocoa Crumble.

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Apple Crumble Souffle

Vanilla & Calvados Ice Cream.
(Please allow a little extra time).

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Read's Deep Lemon Tart

Home Made Rhubarb Sorbet.

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A Selection of British cheeses

Grapes, Scottish Oat Cakes and Bread.

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.