

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