

First Courses.

Scottish Scallops

Home-Cured Salmon Toasted Crumpet,
Marinated Cucumber, Chive Butter Sauce.

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

Slow Baked Beetroot

Graceborn Feta Cheese Fritter,
Marinated Tomatoes, Chickpea "Gazpacho".

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.*

Pate En Croute

Apricot, Pistachio, Read's Piccalilli.

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

Kentish Asparagus

Organic Egg Ravioli, Black Truffle,
Shimeji Mushroom Vinaigrette.

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

Cornish Crab Tart

Celery, Apple, Brown Crab Mayonnaise.

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

Main Courses.

Fillet of Medium Rare Scottish Beef
Slow Braised Ox Cheek, Oyster Mushrooms,
Glazed Carrots, Potato Dumplings,
Cabernet Sauvignon Sauce
(£6 Supplement)

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

Desiree Potato
Shortcrust Pastry, Purple Sprouting Broccoli,
Rocket Pesto, Lightly Spiced Cauliflower Velouté.
*A good meal in troubled times is always that much
salvaged from disaster.
A. J. Liebling*

Fillet of Halibut
Kentish Asparagus, Potato Ravioli,
Bouillabaisse Sauce.
*Remember gentlemen, it's not just France we are fighting
for its Champagne. Winston S. Churchill.*

Roast Kentish Lamb
Slow Braised Lamb Croquette, Aubergine,
Boulangère Potatoes, Sweet Peppers, Lamb Sauce.
*If you throw a lamb chop in the oven, what's to keep it from getting done?
Joan Crawford.*

Breast of Gressingham Duck
Onion Bhaji, Celeriac, Roasted Apricot,
Spring Cabbage, Bigarade Sauce.
*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.

Blackcurrant 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.

Black Forest Gateaux

Chocolate Cake, Kirsch Mousse,

Cherry Sorbet.

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

Kentish Rhubarb

Baked Yoghurt Pannacotta, Poached Rhubarb,

Shortbread Biscuit.

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

Robert Burton.

Pink Lady

Caramelised Apple Charlotte,

Caramel Sauce, Vanilla Bean Chantilly.

Strange to see how a good dinner reconciles everyone.

Samuel Pepys.

A Selection of British Cheeses

Home-made Eccles Cakes

(£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 £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.