

# 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.

## **Cornish Crab Tart**

Celery, Apple, Brown Crab Mayonnaise.

GARZON VIOGNIER 2020

## **Slow Baked Beetroot**

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

BIDDENDEN GAMAY 2020

## **Fillet of Halibut**

Samphire, Bouillabaisse Sauce.

MATOSEVIC ALBA MALVAZIJA 2019

## **Roast Kentish Lamb**

Slow Braised Lamb Croquette, Aubergine,  
Boulangère Potatoes, Sweet Peppers, Lamb Sauce.

VASSE FELIX FILIUS CABERNET MERLOT 2018

or

## **Breast of Gressingham Duck**

Onion Bhaji, Celeriac, Roasted Apricot,  
Spring Cabbage, Bigarade Sauce.

VASSE FELIX FILIUS CABERNET MERLOT 2018

## **British Cheese Selection**

Home-made Eccles cakes.

KOPKE TAWNY PORT

## **Blackcurrant Souffle**

Vanilla Ice-Cream.