

# READ'S

restaurant

**Sommeliers Wine Selection**  
all at £30.00 per bottle

## **White Wines**

**La Segreta Grillo 2020**  
Refreshing Notes of Pear from Italy.

**La Vieille Ferme Marsanne/Rousanne 2020**  
Citrus and crisp mineral notes from France.

**Wayfarer Bacchus 2019**  
Lush & fruity flavours from Kent.

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## **Red and Rose Wines**

**Wayfarer Rose 2020**  
Fresh and Fruity from Kent.

**La Segreta Nero D'Avola 2019**  
Smooth dark berry fruits from Italy.

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

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## **Half Bottles £18.00**

**Dewetshof Chardonnay 2020**  
Aromas of green apple from South Africa.

**Valpolicella Allegrini 2020**  
Soft, round and elegant from Italy.

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.**

### **Marinated Garden Beetroot**

Bayonne Ham, Celeriac Remoulade.

### **Mushroom Welsh Rarebit**

Toasted Brioche, Shimeji Mushrooms,  
Lentil du Puy Vinaigrette.

### **Rillette of Loch Duart Salmon**

Crème Fraiche, Garden Herbs,  
Sweetcorn Veloute.

### **Hot Vichyssoise**

Garden Herbs,  
Warm Montgomery Cheddar Scone.

### **English Pork Croquette**

Rosewood Acre Hen's Egg,  
Herb Mayonnaise.

## **Main Course.**

### **Roast Kentish Lamb**

Broccoli Puree, Glazed Carrot,  
Galette Potato, Lamb Sauce.  
(£4 Supplement)

### **Arborio Rice Risotto**

Crowne Prince Pumpkin,  
Herb Pesto, Parmesan.

### **Stour Valley Free Range Chicken**

Leeks, Hand Rolled Gnocchi,  
Mushrooms, Grain Mustard Sauce.

### **Poached Sea Trout**

Buttered Spinach, New Potatoes,  
Sea Herbs, Chive Veloute.

### **Roasted Red Leg Partridge**

Savoy Cabbage, Glazed Beetroot, Pear,  
Potato Bhaji, Cabernet Sauvignon 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 £30.00 per person.

### **Rillette of Loch Duart Salmon**

Crème Fraiche, Garden Herbs,  
Sweetcorn Veloute.

### **English Pork Croquette**

Rosewood Acre Hen's Egg,  
Herb Mayonnaise.

### **Poached Sea Trout**

Spinach, Chive Veloute.

### **Roast Kentish Lamb**

Broccoli Puree, Glazed Carrot,  
Galette Potato, Lamb Sauce.

OR

### **Stour Valley Free Range Chicken**

Leeks, Hand Rolled Gnocchi,  
Mushrooms, Grain Mustard Sauce.

### **Blackcurrant Souffle**

Vanilla Ice-Cream.

## **Desserts & Cheese**

**Read's Deep Lemon Tart**  
Homemade Raspberry Sorbet.

**Blackcurrant Souffle**  
Vanilla Ice-Cream.  
(Please allow a little extra time).

**Coffee & Doughnut**  
Coffee Crème Brulée, Cinnamon Doughnut.

**Kentish Apple Crumble**  
Crème Anglais.

**A Selection of British Cheeses**  
Home-made Eccles Cakes.

**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.**