

The Reading Room

RESTAURANT & BAR

À LA CARTE MENU

STARTERS

VELOUTE £ 10.00
pea and watercress velouté, spring green vegetables, Parmesan foam, croutons

HEIRLOOM TOMATO £ 16.00
whipped burrata, yoghurt crisp, olive, black salt melon sorbet, basil cress, apple and celery

HERITAGE BEETROOT £ 15.00
candied walnuts, chicory, raspberry sponge, compressed blackberries, Riesling vinegar

HAND-PICKED DORSET CRAB £ 18.00
smoked salmon, caviar, Hass avocado, burnt grapefruit, brioche

PRESSED DUCK TERRINE £ 16.00
tarragon emulsion, pickled kohlrabi, shimejis, char leeks, radicchio, madeira orange jelly, peach and ginger chutney

ORKNEY SCALLOPS £ 21.00
slow cooked pork belly, sweetcorn, ink tapioca, samphire

MAINS

DRIED AGED SIRLOIN OF BEEFS £ 40.00
lobster ravioli, Roscoff onion, morel, wild garlic, bone marrow jus

CORNISH HALIBUT £ 34.00
roasted butternut squash, chickpeas and roasted pepper, toasted almonds, root vegetables, caviar sauce

PORK £ 28.00
braised and roasted, Granny Smith apples, heritage carrots, miso sauce, BBQ pineapple, fennel and kohlrabi remoulade

SPRING RACK OF LAMB £ 36.00
slow cooked shoulder, baba ghanoush, beetroot two-way, pomegranate, fava yoghurt

SOUTH COAST STONE BASS £ 28.00
confit potato, pearl vegetables, curry emulsion, samphire, pickled shimejis, corn chowder

POTATO AND RATATOUILLE £ 22.00
baked courgette, Cavolo Nero, endive, tomato fondue, edamame beans

TRUFFLE LINGUINI £ 22.00
aged parmesan, pumpkin seeds, leeks, egg yolk

SIDES

SOY, GARLIC AND MUSTARD OIL BOK CHOY £ 6.00

WILTED SPINACH £ 6.00

TRUFFLED FRIES £ 6.00

SAUTÉED GREEN BEANS £ 6.00

DESSERTS

PISTACHIO BRULEE £ 16.00
pistachio ice cream, strawberry consommé, raspberries, pistachio coral

LYCHEE AND WHITE CHOCOLATE BAVAROIS £ 13.00
croustillant crumble, honey tuile, neutral gel, strawberry sorbet

MANGO PUDDING £ 13.00
fresh coconut, strawberry pearls, coconut sorbet

ROASTED SPICED PINEAPPLE £ 14.00
almond cake, puffed rice, kumquat cremieux, coconuts, celery sorbet, pineapple and apple bubble

MATCHA TEA AND RASPBERRY ENTREMET £ 14.00
vanilla pod sponge, mango gel, raspberry sorbet

SELECTION OF CHEESES
Three cheeses £ 13.00
Five cheeses £ 17.00

TASTING MENU

AMUSE- BOUCHE

PRESSED DUCK TERRINE
tarragon emulsion, pickled kohlrabi, shimejis, char leeks, radicchio, madeira orange jelly, peach and ginger chutney

ORKNEY SCALLOPS
slow cooked pork belly, sweet corn, ink tapioca, Granny Smith apples and curry oil emulsion

DRIED AGED SIRLOIN OF BEEFS
lobster ravioli, Roscoff onion, morel, wild garlic, bone marrow jus

OR

SOUTH COAST STONE BASS
Confit potato, pearl vegetables, curry emulsion, samphire, pickled shimejis, corn chowder

PRE-DESSERT

ROASTED SPICED PINEAPPLE
almond cake, puffed rice, kumquat cremieux, coconuts, celery sorbet, pineapple and apple bubble

LYCHEE AND WHITE CHOCOLATE BAVAROIS
croustillant crumble, honey tuile, natural gel, strawberry sorbet

Flight of wine - £49.00
Seven course tasting menu - £84.00

VEGAN AND VEGETARIAN TASTING MENU

AMUSE- BOUCHE

HERITAGE BEETROOT
candied walnuts, chicory, raspberries sponge, Riesling, compressed blackberries

VELOUTE
pea and watercress velouté, spring green vegetables, Parmesan foam, croutons

POTATO AND RATATOUILLE
baked courgette, Cavolo Nero, endive, tomato fondue, edamame beans

PRE-DESSERT

ROASTED SPICED PINEAPPLE
almond cake, puffed rice, kumquat cremieux, coconuts, celery sorbet, pineapple and apple bubble

MANGO PUDDING
fresh coconut, strawberry pearls, coconut sorbet

Flight of wine - £49.00
Seven course tasting menu - £72.00

A 12.5% discretionary service charge will be levied. All prices are inclusive of VAT. Kindly inform us if you have any food related allergies or intolerance.

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