

The Reading Room

RESTAURANT & BAR

À LA CARTE MENU

SIDES

OYSTERS AND CAVIAR £ 2.75/£ 4.00
Cornish oyster/with Arenkha Caviar

STARTERS

ROASTED BUTTERNUT SQUASH SOUP £ 8.00
caramelised apple, pumpkin seeds, coconut foam

FETA CHEESE £ 10.00
butternut squash, black olive, compressed melon, basil and mint jelly

CORNISH MACKEREL £ 12.00
horseradish cream, caviar, charred cucumber, grapefruit, tapioca crackers

DUCK AND FOIE GRAS TERRINE £ 13.00
blood orange, rhubarb, pickled shimeji mushrooms, black truffle emulsion, gingerbread

SEARED ORKNEY SCALLOPS £ 14.00
apple beignets, pickled courgette, chorizo, dill cress, salt baked celeriac, chilli oil

HERITAGE BEETROOT £ 12.00
candied walnuts, chicory, raspberries sponge cake, compressed blackberries, riesling vinegar

MAINS

SALT DRIED AGED SIRLOIN OF BEEF £ 31.00
winter truffle, broccoli, king oyster, asparagus, potato espuma

PORK WELLINGTON £ 24.00
caramelised onion, pancetta, slow cooked red cabbage, BBQ pineapple, crushed swede

ROASTED COD £ 24.00
sea herbs, curried cauliflower, broad beans and spring onion, clam veloute

BLACK TRUFFLE LINGUINE £ 18.00
aged parmesan, pumpkin seeds, leeks, egg yolk

AROMATIC SPICY DUO OF LAMB £ 27.00
rack and fillet, potato terrine, minted peas, turnips, bok choy, tomato and fenugreek sauce

PAN FRIED SEA BASS £ 23.00
dorset crab, baby courgette, butternut squash, king oyster, chicken jus

MOSAIC OF VEGETABLES £ 17.00
Tuscan vegetables, spring green, tomato and basil fondue

SOY, GARLIC AND MUSTARD OIL BOK CHOY £ 6.00

WILTED SPINACH £ 5.00

TRUFFLED POMMES £ 5.00

SAUTÉED GREEN BEANS £ 5.00

DESSERTS

VANILLA PANNA COTTA £ 11.00
strawberry salsa, almond sponge, mango sorbet

DARK CHOCOLATE DELICE £ 12.00
brûlée banana, candied hazelnuts, coconut gel, hazelnut ice cream

PISTACHIO SOUFFLÉ £ 12.00
served with pistachio ice cream

VARIATION OF PEARS £ 11.00
pear sorbet, ginger crumble, sesame tuile, sweet pear chutney

CROUSTILLANT (V) £ 11.00
vegan tulle, chantilly cream, pearls mandarin, mango gel, raspberry and rose water sorbet

SELECTION OF CHEESES £ 10.00
Three cheeses

£ 15.00
*Five cheeses
quince jelly, nuts crackers, spicy pear chutney*

TASTING MENU

AMUSE- BOUCHE

DUCK AND FOIE GRAS TERRINE
blood orange, rhubarb, pickled shimeji, black truffle emulsion, gingerbread

SEARED ORKNEY SCALLOPS
apple beignets, pickled courgette, chorizo, dill cress, salt baked celeriac, chilli oil

SALT DRIED AGED SIRLOIN OF BEEF
winter truffle, broccoli, king oyster, asparagus, potato espuma

OR

ROASTED COD
sea herbs, curried cauliflower, broad beans & spring onion, clam velouté

PRE-DESSERT

VARIATION OF PEARS
pear sorbet, ginger crumble, sesame tuile, sweet pear chutney

DARK CHOCOLATE DELICE
brûlée banana, candied hazelnuts, coconut gel, hazelnut ice cream

Flight of wine - £40.00

Seven course tasting menu - £65.00

VEGAN AND VEGETARIAN TASTING MENU

AMUSE- BOUCHE

HERITAGE BEETROOT
candied walnuts, chicory, compressed black berries, muscatel vinegar

ROASTED BUTTERNUT SQUASH SOUP
caramelised apple, pumpkin seeds, coconut foam

MOSAIC OF VEGETABLES
Tuscan vegetables, spring green, tomato and basil fondue

PRE-DESSERT

VARIATION OF PEARS
pear sorbet, ginger crumble, sesame tuile, sweet pear chutney

CROUSTILLANT
vegan tuille, chantilly cream, pearls mandarin, mango gel, raspberry & rose water sorbet

Flight of wine - £40.00

Seven course tasting menu - £55.00