

# 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*