The Reading Room

LUNCH SET MENU

Served Sunday - Thursday only

STARTERS

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

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

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

MAINS

PAN FRIED SALMON Anna potato, bok choy, lemongrass and saffron sauce

CORNFED CHICKEN BREAST pommes puree, parsley roots, green beans, rosemary jus

TRUFFLE RISOTTO butternut squash toasted pumpkin seeds, aged parmesan, crème fraîche

DESSERTS

STICKY TOFFEE PUDDING toffee caramel sauce, vanilla ice cream

VANILLA PANNA COTTA compressed strawberry, mango sorbet, almond sponge

SELECTIONS OF BRITISH CHEESE quince jelly, nut crackers, plum and apple chutney

> Two course $\pounds 20.00$ per person Three course $\pounds 25.00$ per person