

THE
DRAWING
ROOMS

BRUNCH

served daily until 3pm

Vegan breakfast ^{VG}

vegan sausages, hash brown, crushed avocado, field mushroom, tomato, beans, scrambled tofu, spinach, toast and a choice of filter coffee, tea or infusions 18

Full English breakfast

two St. Ewe eggs, pork sausage, bacon, black pudding, field mushroom, hash brown, tomato, baked beans, toast and a choice of filter coffee, tea or infusions 20

Two St. Ewe eggs with toast ^V

fried, boiled, poached or scrambled 8

Crushed avocado, chilli & mint on sourdough toast ^{VG}

- add bacon 2

- add smoked salmon 4

- add poached St. Ewe eggs 4

French toast ^V

blueberry compote, crème fraîche 10

Three egg omelette traditional or egg white with your choice of fillings ^V -

ham / cheese / mushroom / spinach / tomato 12

Eggs Florentine^V, Benedict, Royale

12/14/16

Smoked salmon & poached St. Ewe eggs

toasted brioche, chives, lemon 16

Shakshuka ^V

spiced tomato sauce, poached eggs, feta, avocado & grilled sourdough 16

Sourdough, white, granary, gluten free toast ^V

butter & house preserves 4

Pastry of the day ^V

4

Fresh fruit salad ^{VG}

10

Porridge made with milk or water ^{V/VG}

- add banana, golden raisins, nutmeg 2

- add banana, raspberries & almond butter 4

- add mixed berries 5

Bircher muesli, mixed berries ^V

11

Greek or coconut yoghurt ^{V/VG}

home made granola, with or without apricot compote

- add mixed berries 5 12

BREAKFAST SIDES

ALL 5

Pork sausage / smoked bacon / black pudding

hash brown / baked beans / grilled tomato /

field mushroom / crushed avocado

SNACKS

Rosemary focaccia, olive oil & balsamic ^{VG} 5

Nocellara olives ^{VG} 6

Smoked almonds ^{VG} 6

French fries ^{VG} 7

Halloumi fries ^V 9

SMALL PLATES & SHARING

Beetroot hummus ^{VG} 6

Pumpkin Moutabal dip ^{VG} 6

Garlic labneh ^V 6

Za'atar

Soup of the day ^{VG} 9

sourdough

Popcorn chicken 14

spring onion & sesame

Burrata ^V 14

Delica pumpkin, caper & pinenut dressing

Salmon tartare 16

avocado, lime, chilli, coriander

Deville Calamari 17

coriander & lime

Cobble Lane charcuterie 18

house pickles, sourdough

Garlic & chilli tiger prawns 18

saffron aioli, flatbread

Lamb belly skewers 23

Guindilla pepper, sour cream, sumac

SANDWICHES

Roast satay cauliflower ^{VG} 15

tamarind, coconut yoghurt & mint

Fried chicken sando 16

Japanese mayonnaise, caramelised onion, brioche

Classic Club 17.5

chicken, bacon, avocado, tomato,

egg mayonnaise, chips or salad

Sirloin steak sandwich 18

honey mustard dressing, rocket, fries

John Ross smoked salmon bagel 18

capers, dill, cream cheese

V - Vegetarian / VG - Vegan

All prices are inclusive of VAT.

A 12.5% discretionary service charge will be added to your bill.

If you have any allergies or intolerances please ask a member of staff for further information.

SALADS

Roast butternut squash salad ^{VG} 13

kale, vegan feta, toasted walnuts

Butter lettuce salad ^{VG} 14

avocado, figs, shallot, herb dressing

Caesar 14

soft boiled egg, aged Parmesan

Toppings:

Avocado ^{VG} 6

Corn-fed chicken 7

Grilled halloumi ^V 8

Cantabrian smoked anchovies 9

Grilled prawns 9

Seared tuna 10

CLUB CLASSICS

Smashed burger 16

onion, burger sauce, American cheese, fries

- add maple cured bacon 2

Home House burger 18.5

onion relish, smoked Cheddar, fries

- add maple cured bacon 2

Beer battered cod and triple cooked chips 18.5

crushed peas, tartare sauce

Vegetable Nawabi curry ^{VG} 16

basmati rice, garlic naan

- add chicken 7

- add grilled prawns 9

MAIN PLATES

Wild mushroom & black truffle tortellini ^V 17

pecorino

Vegan burger ^{VG} 18

peppers, smoked vegan cheese, fries

Aubergine parmigiana ^V 19

spiced tomato, mozzarella, rocket, balsamic

Grilled Cornish mackerel 20

coco beans, salsa verde, bottarga

Chicken Kiev 27

garlic butter, cauliflower purée, sage

DESSERTS

Warm rice pudding 7

caramelised fig

Caramelised orange upside down cake 7

crème anglaise

Triple layer chocolate cake 8

Lemon tart 8

crème fraîche

Selection of ice creams and sorbet *per scoop* 3

Cheese selection 12

chutney, quince jelly, biscuits

CHAMPAGNE	GLS ^{125ML}	BTL
Moët & Chandon <i>Brut Imperial NV</i>	19	75
	MGN	160
Moët & Chandon Grand Vintage <i>2015</i>		160
Veuve Clicquot Yellow Label Magnum <i>NV</i>	22	220
Ruinart Blanc de Blanc <i>Brut NV</i>	26	165
ROSÉ CHAMPAGNE		
Moët & Chandon <i>Rosé Imperial NV</i>	23	120
Ruinart Rosé <i>Brut NV</i>		180
SPARKLING		
So Jennie Luxury Bubbles, <i>0% Alcohol</i>		58
Hattingley Valley, Classic Reserve, <i>Hampshire, England NV</i>	16	65
Hattingley Valley, Classic Reserve, Rosé <i>Hampshire, England NV</i>		80
WHITE WINE	GLS ^{175ML}	BTL
Vinho Verde 'Escolha', Solar das Boucas <i>Portugal NV</i>	12	39
Gruner Veltliner <i>Nittnaus, Gold, Austria 2021</i>	12.5	44
Chenin Blanc, Saxenburg <i>Stellenbosch, South Africa 2023</i>	13	47
Riesling 'Collection' Cave de Ribeauville <i>Alsace, France 2021</i>	13	49
Albariño, Tambora <i>Rias Baixas, Galicia, Spain 2022</i>	15	53
Gavi di Gavi, Tenuta San Giacomo <i>Piedmont, Italy 2023</i>	16	58
Chardonnay, Tokar Estate <i>Yarra Valley, Australia 2018</i>	17	65
Chablis, J.P et Alexandre Ellevin <i>Burgundy, France 2022</i>	18	68
Sancerre, 'Cuvée Henri du Vernoy' <i>Guillopées, Loire, France 2022</i>	19	72
Sauvignon Blanc, Cloudy Bay <i>Marlborough, New Zealand 2023</i>	19	76
Pouilly-Fuisse, Domaine Pierre Desroches <i>Burgundy, France 2023</i>	20	80
ROSÉ	GLS ^{175ML}	BTL
Les Quatre Tours 'Classique Rose' <i>Côtes de Provence, France 2023</i>	13	45
Minuty Prestige <i>AOP, Côtes de Provence, France 2023</i>		60
Rock Angel, Château d'Esclans <i>Côte de Provence, France 2021</i>	16	70
RED WINE	GLS ^{175ML}	BTL
Montepulciano d'Abruzzo, Monte Tessa <i>Abruzzo, Italy 2021</i>	12	39
Barbera, Le Tane Vinchio Vaglio <i>Piedmont, Italy 2023</i>	12.5	42
Côtes du Rhône 'Le Serre de la Garde' <i>Domaine Fond Croze, France 2022</i>	13	48
Cabernet Sauvignon, Family Vintage <i>Tres Palacios, Maipo Valley, Chile 2020</i>	15	52
Chianti Rufina, Colognole <i>Tuscany, Italy 2020</i>	15	56
Rioja Reserva, Vega Caledonia <i>Spain 2016</i>	17	60
Pinot Noir, Lawson Dry Hills <i>Marlborough, New Zealand 2020</i>	19	64
Cailleteau Bergeron, Blaye <i>Côtes de Bordeaux, France 2020</i>	19	66
Malbec, Terrazas de los Andes <i>Mendoza, Argentina 2020</i>	20	73

HEALTH KICK JUICES	
Carrot, orange and ginger	7
Spinach, apple and celery	7

BEERS & CIDERS	
Camden Hells Lager	7
Camden Pale Ale	7
Camden IPA	7
Lucky Saint <i>0%</i>	6
The Newt Signature Cyder	8

COCKTAILS	ALL 16
SIGNATURE COCKTAILS	
Spicy Fire	
<i>Volcan De Mi Tierra Blanco, Mahani Mezcal, lime, smoked salt, chilli, Franklin & Son's grapefruit soda</i>	
Sage on Stage	
<i>Tanqueray, sage & lime cordial, citrus solution</i>	
Berry Delight	
<i>Belvedere Pure, cranberry juice, pomegranate cordial, Franklin & Son's soda</i>	
Peerless Pear	
<i>Glenmorangie 10^{vo}, Xante liqueur, pear purée, lemon, Franklin & Son's ginger beer</i>	
Starburst	
<i>Eminente Ambar Claro, Cointreau, Las Olas spiced rum, almond syrup, lime</i>	
Sweet Symphony	
<i>Eminente Reserva, 1757 Vermouth di Torino, Cacao Blanco Briotett, chocolate bitters</i>	
Treasure Box	
<i>Whistlepig Piggyback 6^{vo}, chestnut syrup, aromatic bitters, Angostura, chestnuts</i>	

NEVER OUT OF FASHION	
Espresso Martini	
<i>Belvedere Pure, espresso, coffee liqueur</i>	
Champagne Cocktail	
<i>Hennessy V.S, Angostura, demerara, Moët & Chandon Champagne</i>	
Home House Negroni	
<i>Home House gin, Campari, 1757 Vermouth di Torino, mango bitters</i>	
Margarita	
<i>Volcan Di Mi Tierra Blanco, Cointreau, lime</i>	

LUXURY COCKTAIL	28
Sophisticated Sip	
<i>Belvedere 10, 1757 Vermouth di Torino, olive oil, sea salt</i>	

MOCKTAIL IS THE HERO	ALL 11
Bloody Shame	
<i>Classic house bloody Mary without alcohol</i>	
Sober Mojito	
<i>Sober 0% rum, mint, lime, Franklin & Sons 1886 soda</i>	
Cherry Breeze	
<i>Sober 0% gin, cherry shrub, grapefruit and thyme</i>	

For our comprehensive wine list and spirits menu please ask a member of staff for assistance.
All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.
If you have any allergies or intolerances please ask a member of staff for further information.
25ml & 35ml serve available for spirits & 125ml for wines.



Home House