

T H E  
D R A W I N G  
R O O M S

**BRUNCH**

*served daily until 3pm*

Vegan breakfast <sup>VG</sup>  
*vegan sausages, hash brown, crushed avocado, field mushroom, tomato, beans, scrambled tofu, spinach, toast and a choice of filter coffee, tea or infusions* 19

Full English breakfast  
*two native breed eggs, pork sausage and bacon, black pudding, field mushroom, tomato, baked beans and a choice of filter coffee, tea or infusions* 21

Sourdough, white, granary, gluten free toast or crumpet <sup>V</sup> butter & house preserves 4

Pastry of the day <sup>V</sup> 3.5

Fresh fruit salad <sup>VG</sup> 11

Porridge made with milk or water <sup>V/VG</sup> 7  
*- add banana, raspberries & almond butter 11*  
*- add mixed berries 14*

Two native breed eggs with toast <sup>V</sup>  
*fried, boiled, poached or scrambled* 8

Bircher muesli, mixed berries <sup>V</sup> 12

Greek or coconut yoghurt,  
home made granola <sup>V/VG</sup> 12  
*- add seasonal berries 14*

Sourdough waffles, berries, vanilla cream <sup>V</sup> 10

Crushed avocado, chilli & mint on rye toast <sup>VG</sup> 12  
*- add bacon 16*  
*- add smoked salmon 18*  
*- add poached eggs 18*

Three egg omelette traditional or egg white with your choice of fillings <sup>V</sup> - 12  
*ham / cheese / mushroom / spinach / tomato*

Eggs Florentine <sup>V</sup>, Benedict, Royale 12/16/18

Smoked salmon & poached native breed eggs  
*toasted brioche, chives, lemon* 16

Shakshuka <sup>V</sup> 18  
*spiced tomato sauce, poached eggs, feta, avocado & grilled sourdough*

**BREAKFAST SIDES**

ALL 5

Pork sausage / smoked bacon / black pudding  
hash brown / baked beans / grilled tomato /  
field mushroom / crushed avocado

**SNACKS**

Nocellara olives <sup>VG</sup> 6

Smoked almonds <sup>VG</sup> 6

Sourdough bread, olive oil & balsamic <sup>V</sup> 6

French fries <sup>VG</sup> 7

Truffle and Parmesan fries <sup>V</sup> 9

**SMALL PLATES & SHARING**

Home House Hummus <sup>VG</sup> 6

Smoked aubergine dip <sup>V</sup> 6

Tzatziki <sup>V</sup> 6

Soup of the day <sup>VG</sup> 9  
*sourdough*

Buttermilk fried chicken 14  
*sriracha mayonnaise, spring onion, coriander, chilli*

Charred sweet peppers <sup>V</sup> 15  
*savoury mizithra, thyme leaves*

Harissa garlic prawns 16  
*preserved lemon, coriander*

Cobble Lane charcuterie 18  
*house pickles, sourdough*

Burrata <sup>V</sup> 18  
*charred peas, pistachio, mint*

Tuna tartare 19  
*grilled sourdough*

**SANDWICHES**

Mushroom Reuben sandwich <sup>V</sup> 17  
*sauerkraut, Emmental cheese, fries*

Classic Club 17  
*smoked chicken, bacon, avocado, tomato, egg mayonnaise, fries*

Chicken Parm 18  
*tomato, mozzarella, foccacia, fries*

Minute steak sandwich 18  
*watercress, chimichurri, fries*

Hot smoked salmon club 19  
*avocado, tomato, egg mayonnaise, fries*

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**

Heritage tomato salad <sup>V</sup> 15  
*green beans, whipped feta*

Chopped salad <sup>VG</sup> 16  
*freetkeh wheat, cucumber, grilled corn, pomegranate*

Caesar 16  
*soft boiled egg, anchovies, aged Parmesan*

Toppings:  
*Avocado* <sup>VG</sup> 6  
*Grilled Mastelo* <sup>V</sup> 9.5  
*Corn-fed chicken breast* 9  
*Hot smoked salmon* 9

**MAIN PLATES & BURGERS**

Halloumi burger <sup>V</sup> 18  
*sweet chilli, roasted red pepper, avocado, fries*

Smashed burger 21  
*double patty, onion, burger sauce, American cheese, fries*  
*- add Maple cured bacon* 21

Baked spinach and ricotta cannelloni <sup>V</sup> 17  
*Mornay & tomato sauce*

Cuttlefish risotto 22  
*ginger*

Vegetable Malaysian curry <sup>VG</sup> 19  
*jasmine rice, coconut*  
*- add chicken* 24  
*- add grilled prawns* 25

Beer battered haddock and triple cooked chips 21  
*buttered peas, tartare sauce*

**DESSERTS**

Bronte pistachio & rosewater pavlova 9  
*honey & rhubarb*

Sticky toffee pudding 9  
*clotted cream*

Basque cheesecake 9

Salt caramel & hazelnut chocolate finger 9  
*hazelnut ice cream*

Selection of ice creams and sorbet *per scoop* 3

Cheese selection 14  
*chutney, quince, biscuits*

**CHAMPAGNE**

	GLS <sup>125ML</sup>	BTL
Moët & Chandon <i>Brut Imperial NV</i>	19	75
		MGN 160
Canard-Duchêne Blanc de Noirs <i>Charles VII Grande Cuvée, NV</i>	23	120
Moët & Chandon Grand Vintage 2015		160
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>	15	65
Hattingley Valley, Classic Reserve, Rosé <i>Hampshire, England NV</i>		80

**WHITE WINE**

	GLS <sup>175ML</sup>	BTL
Vinho Verde 'Escolha', Solar das Boucas <i>Portugal 2021</i>	10	39
Pinot Grigio, Reguta <i>Friuli-Venezia, Giulia, Italy 2022</i>	11	44
Chenin Blanc, Saxenburg <i>Stellenbosch, South Africa 2023</i>	12	47
Sauvignon Blanc, No.1 Dourthe <i>Bordeaux, France 2022</i>	12	48
Albariño, Tambora <i>Rias Baixas, Galicia, Spain 2022</i>	14	53
Gavi di Gavi, Tenuta San Giacomo <i>Piedmont, Italy 2022</i>	15.5	58
Chardonnay, St. Francis <i>Sonoma County, USA 2021</i>	16	65
Chablis, J.P et Alexandre Ellevin <i>Burgundy, France 2022</i>	17	68
Sancerre, 'Cuvée Henri du Vernoy' <i>Guilopées, Loire, France 2022</i>	18	72
Sauvignon Blanc, Cloudy Bay <i>Marlborough, New Zealand 2023</i>	19	76

**ROSÉ**

	GLS <sup>175ML</sup>	BTL
Les Quatre Tours 'Classique Rose' <i>Côtes de Provence, France 2022</i>	11.5	45
Vallon des Anges Organic <i>Côteaux d'Aix Provence, France 2022</i>		60
Rock Angel, Château d'Esclans <i>Côte de Provence, France 2021</i>	15	70

**RED WINE**

	GLS <sup>175ML</sup>	BTL
Montepulciano d'Abruzzo, Monte Tessa <i>Abruzzo, Italy 2021</i>	10	39
Pinot Nero, Reguta <i>Friuli-Venezia, Giulia, Italy 2022</i>	11	42
Côtes du Rhône 'Le Serre de la Garde' <i>Domaine Fond Croze, France 2022</i>	12	48
Carmenere, Family Vintage <i>Tres Palacios, Maipo Valley, Chile 2020</i>	13	52
Herdade do Freixo Terroir <i>Alentejo, Portugal 2020</i>	14.5	58
Rioja Reserva, Vega Caledonia <i>Spain 2016</i>	15	60
Cailleateau Bergeron, Blaye <i>Côtes de Bordeaux, France 2019</i>	16	64
Pinot Noir, 'Bourgogne' <i>Domaine Nudant, Burgundy, France 2022</i>	17.5	70
Malbec, Terrazas de los Andes <i>Mendoza, Argentina 2021</i>	19	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
Heineken 0%	6
The Newt Signature Cyder	8

**COCKTAILS**

ALL 17

**SIGNATURE COCKTAILS**

Grand Margarita <i>Volcan de mi tierra blanco, Grand Marnier Cordon Rouge, blood orange, lime</i>
Cape Cod <i>Belvedere Pure, cranberry juice, crème de cassis, Moët &amp; Chandon</i>
Pear Old Fashioned <i>Glenmorangie Original, pear syrup, Peychaud's bitter</i>
Rum Punch <i>Eminente Ambar Claro, Home House liqueur, passion fruit, pineapple juice, raspberry, tonka</i>
Reserva Sour <i>Eminente Reserva, Frangelico, Discarded, lemon, demerera</i>
Remember the Main <i>Whistlepig 10<sup>vo</sup>, 1757 Vermouth di Torino, Cherry Heering, Maraschino</i>
Old Maid <i>Tanqueray, lime, Simple syrup, mint, cucumber</i>

**DRAWING ROOMS FAVOURITE**

Charlie Chaplin <i>Sloe gin, lime cordial, apricot brandy</i>
Flora Adora <i>Home House gin, raspberry syrup, lemon, Franklin &amp; Sons ginger ale</i>

**NEVER OUT OF FASHION**

Espresso Martini <i>Belvedere Pure, espresso, coffee liqueur</i>
French 75 <i>Tanqueray, lemon, demerara, Moët &amp; Chandon Champagne</i>
Home House Negroni <i>Home House gin, Campari, 1757 Vermouth di Torino, mango bitters</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 &amp; 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.  
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25ml & 35ml serve available for spirits & 125ml for wines.

