

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	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 ^V butter & house preserves	4
Pastry of the day ^V	3.5
Fresh fruit salad ^{VG}	11
Porridge made with milk or water ^{V/VG} - add banana, golden raisins & nutmeg 9 - add banana, raspberries & almond butter 11 - add mixed berries 14	7
Two native breed eggs with toast ^V fried, boiled, poached or scrambled	8
Bircher muesli, mixed berries ^V	12
Greek or coconut yoghurt, home made granola ^{V/VG} - add apricot compote 12 - add seasonal berries 14	12
Sourdough waffles, berries, vanilla cream ^V	10
Crushed avocado, chilli & mint on rye toast ^{VG} - add bacon 16 - add smoked salmon 18 - add poached eggs 18	12
Three egg omelette traditional or egg white with your choice of fillings ^V - ham / cheese / mushroom / spinach / tomato	12
Eggs Florentine ^V , Benedict, Royale	12/16/18
Smoked salmon & poached native breed eggs toasted brioche, chives, lemon	16
Shakshuka ^V spiced tomato sauce, poached eggs, feta, avocado & grilled sourdough	18
Manx kippers Café de paris butter, lemon	22

BREAKFAST SIDES

ALL 5

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

SNACKS

Nocellara olives ^{VG}	6
Smoked almonds ^{VG}	6
Sourdough bread, olive oil & balsamic ^V	6
French fries ^{VG}	7
Truffle and Parmesan fries ^V	9

SMALL PLATES & SHARING

Home House Hummus ^{VG}	6
Roasted red pepper dip ^V	6
Roasted garlic lebneh ^V	6
Padron peppers ^{VG} lemon, chilli	6
Zucchini fritti ^V aioli	8
Soup of the day ^{VG} sourdough	9
Cobble Lane Charcuterie house pickles, sourdough	18
Buttermilk fried chicken sriracha mayonnaise, spring onion, coriander, chilli	14
Harissa garlic prawns preserved lemon, coriander	16

SANDWICHES

Mushroom Reuben sandwich ^V sauerkraut, Emmental cheese, fries	17
Classic Club smoked chicken, bacon, avocado, tomato, egg mayonnaise, fries	17
Croque Monsieur gammon, Emmental cheese, sourdough - add fried egg	18 21
Bavette steak sandwich watercress, chimichurri, fries	18
Hot smoked salmon club avocado, tomato, egg mayonnaise, fries	19

SALADS

Radicchio salad ^{VG} fennel, chilli, blood orange, dill	14
Chopped salad ^{VG} freekeh wheat, cucumber, grilled corn, pomegranate	16
Caesar soft boiled egg, anchovies, aged Parmesan	16
Toppings:	
Avocado ^{VG}	6
Grilled halloumi ^V	8
Corn-fed chicken breast	9
Hot smoked salmon	9

PASTA

Baked spinach and ricotta cannelloni ^V Mornay & tomato sauce	17
Beef shin ragu pappardelle chilli, Parmesan	16
Baked Mac & Cheese ^V - add chorizo sausage - add lobster	15 19 24

MAIN PLATES & BURGERS

Halloumi burger ^V sweet chilli, roasted red pepper, avocado, fries	18
Shrimp burger butter lettuce, old bay mayonnaise, fries	20
Smashed burger double patty, onion, burger sauce, American cheese, fries - Add Maple cured bacon	20 21
Roast corn-fed chicken & chips gem lettuce, Russian dressing	24
Vegetable Malaysian curry ^{VG} jasmine rice, coconut - add chicken - add grilled prawns	19 24 25

Beer battered haddock and triple cooked chips
battered peas, tartare sauce

DESSERTS

Lemon meringue tart	9
Sticky toffee pudding clotted cream	9
Basque cheesecake	9
Salt caramel & hazelnut chocolate finger hazelnut ice cream	9
Selection of ice creams and sorbet <i>per scoop</i>	3
Cheese selection chutney, quince, biscuits	14

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.

CHAMPAGNE		G L S ^{125 ML}	B T L
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 2012			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		G L S ^{175 ML}	B T L
Vinho Verde 'Escolha', Solar das Boucas <i>Portugal 2020</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 2022</i>		19	76
ROSÉ		G L S ^{175 ML}	B T L
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		G L S ^{175 ML}	B T L
Montepulciano d'Abruzzo, Monte Tessa <i>Abruzzo, Italy 2021</i>		10	39
Pinot Nero, Reguta <i>Friuli-Venezia, Giulia, Italy 2021</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
Cailleteau 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 2020</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
Volcan de mi tierra blanco, Grand Marnier Cordon Rouge, blood orange, lime

Cape Cod
Belvedere Pure, cranberry juice, crème de cassis, Moët & Chandon

Pear Old Fashioned
Glenmorangie Original, pear syrup, Peychaud's bitter

Rum Punch
Eminente Ambar Claro, Home House liqueur, passion fruit, pineapple juice, raspberry, tonka

Reserva Sour
Eminente Reserva, Frangelico, Discarded, lemon, demerera

Remember the Main
Whistlepig 10th, 1757 Vermouth di Torino, Cherry Heering, Maraschino

Old Maid
Tanqueray, lime, Simple syrup, mint, cucumber

DRAWING ROOMS FAVOURITE

Charlie Chaplin
Sloe gin, lime cordial, apricot brandy

Flora Adora
Home House gin, raspberry syrup, lemon, Franklin & Sons ginger ale

NEVER OUT OF FASHION

Espresso Martini
Belvedere, espresso, coffee liqueur

French 75
Tanqueray, lemon, demerara, Moët & Chandon Champagne

Home House Negroni
Home House gin, Campari, 1757 Vermouth di Torino, mango bitters

MOCKTAIL IS THE HERO

ALL 11

Bloody Shame
Classic house bloody Mary without alcohol

Sober Mojito
Sober 0% rum, mint, lime, Franklin & Sons 1886 soda

Cherry Breeze
Sober 0% gin, cherry shrub, grapefruit and thyme

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