



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} 11
- add bacon 2
- add smoked salmon 4
- add poached St. Ewe eggs 4

French toast ^V 10
blueberry compote, crème fraîche

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

Eggs Florentine ^V, Benedict, Royale 12/14/16

Smoked salmon & poached St. Ewe eggs
toasted brioche, chives, lemon 16

Shakshuka ^V 16
*spiced tomato sauce, poached eggs, feta, avocado &
grilled sourdough*

Sourdough, white, granary, gluten free toast ^V 4
butter & house preserves

Pastry of the day ^V 4

Fresh fruit salad ^{VG} 10

Porridge made with milk or water ^{V/VG} 7
- 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} 12
home made granola, with or without apricot compote
- add mixed berries 5



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
Devilled 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 15% 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

C H A M P A G N E	G L S ^{1 2 5 M L}	B T L
Moët & Chandon <i>Brut Imperial NV</i>	19	75
	M G N	160
Moët & Chandon Grand Vintage <i>2015</i>		160
Veuve Cliquot Yellow Label Magnum <i>NV</i>	22	220
Ruinart Blanc de Blanc <i>Brut NV</i>	26	165

R O S É C H A M P A G N E		
Moët & Chandon <i>Rosé Imperial NV</i>	23	120
Ruinart Rosé <i>Brut NV</i>		180

S P A R K L I N G		
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

W H I T E W I N E	G L S ^{1 7 5 M L}	B T L
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

R O S É	G L S ^{1 7 5 M L}	B T L
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

R E D W I N E	G L S ^{1 7 5 M L}	B T L
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

H E A L T H K I C K J U I C E S	
Carrot, orange and ginger	7
Spinach, apple and celery	7

B E E R S & C I D E R S	
Camden Hells Lager	7
Camden Pale Ale	7
Camden IPA	7
Lucky Saint <i>0%</i>	6
The Newt Signature Cyder	8

C O C K T A I L S	A L L 1 6
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^{yo}, chestnut syrup, aromatic bitters, Angostura, chestnuts</i>	

N E V E R O U T O F F A S H I O N	
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>	

L U X U R Y C O C K T A I L	2 8
Sophisticated Sip <i>Belvedere 10, 1757 Vermouth di Torino, olive oil, sea salt</i>	

M O C K T A I L I S T H E H E R O	A L L 1 1
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 15% 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