

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

BRUNCH

served daily until 3pm

Vegan breakfast ^{VG} <i>vegan sausages, hash brown, crushed avocado, field mushroom, tomato, beans, scrambled tofu, spinach, toast and a choice of filter coffee, tea or infusions</i>	18
Full English breakfast <i>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</i>	20
Two St. Ewe eggs with toast ^V <i>fried, boiled, poached or scrambled</i>	8
Crushed avocado, chilli & mint on sourdough toast ^{VG} <i>- add bacon 2</i> <i>- add smoked salmon 4</i> <i>- add poached St. Ewe eggs 4</i>	11
French toast ^V <i>blueberry compote, crème fraîche</i>	10
Three egg omelette traditional or egg white with your choice of fillings ^V - <i>ham / cheese / mushroom / spinach / tomato</i>	12
Eggs Florentine ^V , Benedict, Royale	12/14/16
Smoked salmon & poached St. Ewe eggs <i>toasted brioche, chives, lemon</i>	16
Shakshuka ^V <i>spiced tomato sauce, poached eggs, feta, avocado & grilled sourdough</i>	16
Sourdough, white, granary, gluten free toast ^V	4
<i>butter & house preserves</i>	
Pastry of the day ^V	4
Fresh fruit salad ^{VG}	10
Porridge made with milk or water ^{V/VG} <i>- add banana, golden raisins, nutmeg 2</i> <i>- add banana, raspberries & almond butter 4</i> <i>- add mixed berries 5</i>	7
Bircher muesli, mixed berries ^V	11
Greek or coconut yoghurt ^{V/VG} <i>home made granola, with or without apricot compote</i> <i>- add mixed berries 5</i>	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	8

SMALL PLATES & SHARING

Home House Hummus ^{VG}	6
Smoked aubergine dip ^V	6
Tzatziki ^V	6
Soup of the day ^{VG} <i>sourdough</i>	9
Buttermilk fried chicken <i>sriracha mayonnaise, spring onion, coriander, chilli</i>	13
Friggitello peppers <i>tomato, N'duja</i>	15
Spiced shrimp cocktail <i>butterhead lettuce</i>	17
Burrata ^V <i>heritage tomato, grilled peach, basil</i>	17
Cobble Lane charcuterie <i>house pickles, sourdough</i>	18
Tuna tartare <i>avocado, wasabi</i>	18

SANDWICHES

Turmeric roast vegetable wrap ^{VG} <i>lime pickle, coconut yoghurt</i>	16
Classic Club <i>smoked chicken, bacon, avocado, tomato, egg mayonnaise</i>	16
Sirloin steak sandwich <i>watercress, chimichurri, fries</i>	18
Hot smoked salmon club <i>bacon, avocado, tomato, egg mayonnaise</i>	18

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

Chopped garden ^{VG} <i>freekeh wheat, cucumber, grilled corn, pomegranate</i>	12
Artichoke Niçoise ^V <i>new potatoes, black olives, St. Ewe egg</i>	14
Caesar <i>soft boiled egg, anchovies, aged Parmesan</i>	14
Toppings:	
<i>Avocado ^{VG}</i>	6
<i>Charred Mastelo ^V</i>	7
<i>Corn-fed chicken</i>	7
<i>Smoked anchovies</i>	8
<i>Grilled prawns</i>	9
<i>Seared bluefin tuna</i>	10

CLUB CLASSICS

Smashed burger <i>onion, burger sauce, American cheese, fries</i> <i>- add maple cured bacon</i>	16 2
Home House burger <i>onion relish, smoked Cheddar, fries</i> <i>- add maple cured bacon</i>	18.5 2
Beer battered cod and triple cooked chips <i>crushed peas, tartare sauce</i>	18.5
Vegetable Malaysian curry ^{VG} <i>jasmine rice, coconut</i> <i>- add chicken</i> <i>- add grilled prawns</i>	16 7 9

MAIN PLATES

Halloumi burger ^V <i>sweet chilli, roasted red pepper, avocado, fries</i>	18
Ravioli Cacio e Pepe ^V	15
Bucatini ai Frutti di Mare <i>prawns, mussels, chilli, bottarga</i>	24
Milk-fed veal Schnitzel <i>beans, rocket, anchovy</i>	36

DESSERTS

Orange Crème Brûlée <i>vanilla Madeleine</i>	7
Basque cheesecake	7
Chocolate Nemesis <i>yoghurt sorbet</i>	7
Strawberry Eton mess <i>lemon verbena</i>	9
Selection of ice creams and sorbet	per scoop 3
Cheese selection <i>chutney, quince jelly, biscuits</i>	12

CHAMPAGNE		GLS ^{125ML}	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 ^{175ML}	BTL
Vinho Verde 'Escolha', Solar das Boucas <i>Portugal NV</i>		10	39
Gruner Veltliner <i>Nittnaus, Gold, Austria 2021</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 2023</i>		15.5	58
Chardonnay, Tokar Estate <i>Yarra Valley, Australia 2018</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 ^{175ML}	BTL
Les Quatre Tours 'Classique Rose' <i>Côtes de Provence, France 2023</i>		11.5	45
Minuty Prestige <i>AOP, Côtes de Provence, France 2023</i>			60
Rock Angel, Château d'Esclans <i>Côte de Provence, France 2021</i>		15	70
RED WINE		GLS ^{175ML}	BTL
Montepulciano d'Abruzzo, Monte Tessa <i>Abruzzo, Italy 2021</i>		10	39
Pinot Nero, Reguta <i>Friuli-Venezia-Giulia, Italy 2023</i>		11	42
Côtes du Rhône 'Le Serre de la Garde' <i>Domaine Fond Croze, France 2022</i>		12	48
Cabernet Sauvignon, 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 2020</i>		17	66
Hautes Cotes de Nuits 'Coup de Foudre' <i>Domaine Bonnardot, 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
Lucky Saint 0%	6
The Newt Signature Cyder	8

COCKTAILS

ALL 16

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 & 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^{yo}, 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 & Sons ginger ale</i>

NEVER OUT OF FASHION

Espresso Martini <i>Belvedere Pure, espresso, coffee liqueur</i>
French 75 <i>Tanqueray, lemon, demerara, Moët & 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 & 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