

D R A W I N G
R O O M S

BRUNCH
served daily until 3pm

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

Pastry basket ^V 6
butter & house preserves

Seasonal fruit ^{VG} 8

Two St. Ewe eggs with toast ^V 8
poached, fried, scrambled or boiled

Home House Protein bar ^{VG} 10
dates, goji berries, coconut yoghurt

Porridge ^V 10
banana, cinnamon honey

Gloucester Old Spot bacon & egg bap 10

Crushed avocado, chilli & mint on
sourdough toast ^{VG} 11

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

Açai bowl ^V 12
Greek yoghurt, chia seeds, banana, granola

John Ross smoked salmon & St.Ewe's eggs 16
either scrambled with toasted sourdough or eggs royale

Full English breakfast 22
*two St. Ewe's eggs, cumberland pork sausage, smoked
streaky bacon, black pudding, field mushroom, hash
brown, tomato, baked beans, toast and a choice of filter
coffee, tea or infusions*

SIDES ALL 5
*pork sausage / vegetarian sausage / smoked streaky
bacon / black pudding / hash brown / baked beans /
grilled tomato / field mushroom / crushed avocado*

SMALL PLATES & SHARING

Nocellara olives ^{VG} 6

Smoked almonds ^{VG} 6

Seasonal soup ^V 9
sourdough

King Peter ham 12
chips, Guindilla pepper

Berkswell Cheddar, leek & onion quiche ^V 14
gem lettuce

Tiger prawn scotch egg 15
sweet chilli

Herdwick lamb flatbread 15
sour cream, cucumber, mint

Wagyu sausage roll 16
gherkin

Cured meats from The Ethical Butchers 22
celeriac remoulade, house pickles, artisanal bread

Cheese selection from Buchanans ^V 23
seasonal chutneys, celery, grapes, sourdough crackers

SANDWICHES

Three cheese toastie ^V 16
Russian dressing

Heirloom tomato bruschetta ^{VG} 16
feta, green olive tapenade

Salt beef brisket bagel 16
horseradish, watercress

Classic club 18
*grilled chicken, smoked bacon, avocado,
egg mayonnaise, chips or salad*

Scottish native lobster roll 36
brioche, old bay fries

SALADS

Caesar ^V 14
soft boiled egg, aged Parmesan

Heritage tomato panzanella ^{VG} 16
sourdough, basil

Cobb salad 16
avocado, smoked bacon, sweetcorn, blue cheese ranch

Toppings:
*Avocado ^{VG} 6
Corn-fed chicken 8
Grilled halloumi ^V 8
Cantabrian smoked anchovies 9
Grilled tiger prawns 9
Seared yellowfin tuna 9*

CLUB CLASSICS

Seasonal pasta *market price*

Smashed burger 16
burger sauce, American cheese, fries
- add maple cured bacon 3

Home House burger 18.5
braised short rib, Swiss cheese, truffle mayonnaise, fries
- add maple cured bacon 3

Beer battered cod and triple cooked chips 18.5
crushed peas, tartare sauce

Vegetable Katsu curry ^{VG} 16
basmati rice, garlic naan
- add chicken thigh 7
- add tiger prawns 9

DESSERTS

Honey & brown butter tart ^V 8
crème fraîche

Milk & cookies^V 8

Cherry & coconut ice cream coupe ^V 7

*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.*

C H A M P A G N E	G L S ^{125 M L}	B T L
Moët & Chandon <i>Brut Imperial NV</i>	19	80
	M G N	170
Moët & Chandon Grand Vintage <i>2015</i>		170
Veuve Cliquot Yellow Label <i>NV</i>	22	110
Ruinart Blanc de Blanc <i>Brut NV</i>	26	175

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>	15	65
Hattingley Valley, Classic Reserve, Rosé <i>Hampshire, England NV</i>		80

W H I T E W I N E	G L S ^{175 M L}	B T L
Sauvignon Blanc, Domaine Potardiere <i>Loire, France 2023</i>	12	39
Albariño, Tambora <i>Rias Baixas, Galicia, Spain 2022</i>	15	53
Gavi di Gavi, Tenuta San Giacomo ^S <i>Piedmont, Italy 2023</i>	16	58
Chardonnay, St. Francis ^S <i>Sonoma County, CA, USA 2021</i>	17	65
Chablis, J.P et Alexandre Ellevin <i>Burgundy, France 2023</i>	18	68
Sauvignon Blanc, Cloudy Bay ^S <i>Marlborough, New Zealand 2023</i>	19	76

R O S É	G L S ^{175 M L}	B T L
Les Quatre Tours 'Estrelia' ^S <i>Côtes de Provence, France 2023</i>	13	45
Minuty Prestige ^S <i>AOP, Côtes de Provence, France 2023</i>	15	60
Rock Angel, Château d'Esclans <i>Côte de Provence, France 2023</i>		80

R E D W I N E	G L S ^{175 M L}	B T L
Montepulciano d'Abruzzo, Monte Tessa <i>Abruzzo, Italy 2022</i>	12	39
Côtes du Rhône 'Sentier des Terroirs' ^O <i>Trois Cellier, Rhone, France 2020</i>	14	48
Rioja Reserva, Vega Caledonia <i>Spain 2016</i>	16	60
Cailleteau Bergeron, Blaye ^S <i>Côtes de Bordeaux, France 2020</i>	17	66
Pinot Noir, Lawson Dry Hills ^S <i>Marlborough, New Zealand 2020</i>	18	70
Malbec, Terrazas de los Andes ^S <i>Mendoza, Argentina 2023</i>	19	73

S W E E T & F O R T I F I E D	G L S ^{100 M L}	B T L
Sauternes, Château Roumieu <i>Bordeaux, France 2017 (500ml)</i>	13	85
Tokaji 'Edes Szamorodni' ^S <i>Disznókő, Hungary 2018 (500ml)</i>	15	75
Tawny 10 Year Old <i>Kopke, Portugal (750ml)</i>	14	90

C O C K T A I L S	A L L 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>Plymouth gin, 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^{YO}, pear liqueur, pear purée, lemon, Franklin & Son's ginger beer</i>	
Tinto Minto <i>Eminente Ambar Claro, Grand Marnier Louis Alexander, mint, lime, demerara, splash of Rioja</i>	
Mango Mirage <i>Eminente Reserva, Del Maguey Vida Mezcal, mango purée, lime</i>	
Southern Belle <i>Whistlepig Piggyback 6^{YO} Rye, crème de peche, peach purée, citrus mix, Franklin & Son's lemonade</i>	

NEVER OUT OF FASHION	
Espresso Martini	16
<i>Belvedere Pure, Kahlua coffee liqueur, double espresso</i>	
H.H Negroni	16
<i>Home House gin, Campari, 1757 Vermouth di Torino, mango bitters</i>	
Margarita	16
<i>Volcan Di Mi Tierra Blanco, Cointreau, lime</i>	
Side Car	16
<i>Hennessy V.S, Cointreau, botanical honey, lemon</i>	
French 75	19
<i>Plymouth gin, lemon, demerara, Moët & Chandon Champagne</i>	

MOCKTAIL IS THE HERO		A L L 11
Bloody Shame <i>Classic house bloody Mary without alcohol</i>		
Hugo Fizz <i>Everleaf Marine, elderflower cordial, mint, Franklin & Son's light tonic</i>		
Cherry Breeze <i>Everleaf Marine, cherry shrub, Franklin & Son's grapefruit soda</i>		

BOTTLED BEERS & CIDERS	
Poretti	7
Brooklyn The Stonewall Inn IPA	7
Noam Premium Lager	8
Lucky Saint 0%	7
The Newt Signature Cyder	8

HEALTH KICK JUICES	
Carrot, orange and ginger	8
Spinach, apple and celery	8

*For our comprehensive wine list and spirits menu please ask a member of staff for assistance.
S - Sustainable Wine / O - Organic Wine / BD - Biodynamic Wine / N - Natural Wine
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