

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

BRUNCH

served daily until 3pm

Pastry of the day ^v	3.5
Sourdough, white, granary, gluten free toast or crumpet ^v <i>butter & house preserves</i>	4
Fresh fruit plate ^{VG}	11
Porridge made with milk or water ^{VVG} <i>plain / banana / mixed berries</i>	7 / 9 / 12
Smoked bacon or sausage bap	9
Two native breed eggs with toast ^v <i>fried, boiled, poached or scrambled</i>	8
Bircher muesli, mixed berries ^v	12
Greek or coconut yoghurt, berries and granola ^{VVG}	12
Waffles, berries and vanilla cream ^v	10
Crushed avocado on rye toast ^{VG} <i>chilli and mint</i>	12
Eggs Florentine or Benedict / Royale ^v	12/16
Three egg omelette traditional or egg white with your choice of fillings ^v - <i>ham / cheese / mushroom / spinach / tomato</i>	12
Smoked Scottish salmon & poached native breed eggs <i>crushed avocado, sourdough toast</i>	16
Vegetarian Full English breakfast <i>two native breed eggs, vegetarian sausages, hash brown, crushed avocado, field mushroom, tomato, baked beans, toast and a choice of filter coffee, tea or infusions</i>	19
Full English breakfast <i>two native breed eggs, pork sausage and bacon, black pudding, field mushroom, tomato, baked beans and a choice of filter coffee, tea or infusion</i>	21

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
Padron peppers ^{VG} <i>lemon, chilli</i>	6
French fries ^{VG}	7
Soup of the day ^{VG} <i>sourdough</i>	8
Zucchini fritti ^v <i>aioli</i>	8
Truffle and Parmesan fries ^v	9

SMALL PLATES & SHARING

Sourdough bread, olive oil & balsamic ^v	6
Home House Hummus ^{VG}	6
Roasted red pepper dip ^v	6
Roasted garlic lebneh ^v	6
Crispy violet artichokes ^v <i>black garlic dip</i>	9
Ham croquettes	9
Cobble Lane Charcuterie <i>house pickles, sourdough</i>	18
Buttermilk fried chicken <i>sriracha mayonnaise, spring onion, coriander, chilli</i>	14
Harissa garlic prawns <i>preserved lemon, coriander</i>	16
Burrata ^v <i>smoked beetroot, radicchio, pear & hazelnut</i>	16
Home House smoked salmon <i>properly garnished</i>	17
Steak tartare <i>confit egg yolk, bone marrow toast</i>	17
West Mersea rock oysters <i>each/six</i>	4/22

SANDWICHES

Mushroom Reuben sandwich ^v <i>sauerkraut, Emmental cheese, fries</i>	17
Classic Club <i>smoked chicken, bacon, avocado, tomato, egg mayonnaise, fries</i>	17
Bavette steak sandwich <i>watercress, chimichurri, fries</i>	18

SALADS

Iceberg Wedge <i>Roquefort dressing, pancetta, celery, croûtons</i>	14
Chopped salad ^{VG} <i>freetkeh wheat, cucumber, grilled corn, pomegranate</i>	16
Caesar <i>soft boiled egg, anchovies, aged Parmesan</i>	16
Toppings:	
Avocado ^{VG}	6
Grilled halloumi ^v	8
Corn-fed chicken breast	9
Hot smoked salmon	9

MAIN PLATES & BURGERS

Halloumi burger ^v <i>sweet chilli, roasted red pepper, avocado, fries</i>	18
Shrimp burger <i>butter lettuce, old bay mayonnaise, fries</i>	20
House cheeseburger <i>smoky ketchup, tomato, lettuce, caramelised onions, pickles, fries</i>	20
Vegetable Malaysian curry ^{VG} <i>jasmine rice, coconut</i>	19
<i>add chicken</i>	24
<i>add grilled prawns</i>	25
Beer battered cod and triple cooked chips <i>crushed peas, pea purée, tartare sauce</i>	21

DESSERTS

Cream tea <i>plain and raisin scones, Cornish clotted cream, jam and a tea or infusion of your choice</i>	12
Milk & honey panna cotta <i>griottines and honeycomb</i>	9
Sticky toffee pudding <i>clotted cream</i>	9
Salt caramel & hazelnut chocolate finger <i>hazelnut ice cream</i>	9
Selection of ice creams and sorbet <i>per scoop</i>	3
Cheese selection <i>chutney, quince, biscuits</i>	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	GLS ^{125ML}	BTL
Moët & Chandon <i>Brut Imperial NV</i>	19	75
	MGN	160
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Ruinart Blanc de Blanc <i>Brut NV</i>	26	165

ROSÉ CHAMPAGNE	GLS ^{125ML}	BTL
Moët & Chandon <i>Rosé Imperial NV</i>	23	120
Ruinart <i>Rosé Brut NV</i>		180

SPARKLING	GLS ^{125ML}	BTL
So Jennie <i>Luxury Bubbles, 0% Alcohol</i>		58
Hattingley Valley, <i>Classic Reserve, Hampshire, England NV</i>	15	65
Hattingley Valley, <i>Classic Reserve, Rosé Hampshire, England NV</i>		80

WHITE WINE	GLS ^{175ML}	BTL
Vinho Verde 'Escolha', <i>Solar das Boucas Portugal 2020</i>	10	39
Pinot Grigio, <i>Reguta Friuli-Venezia, Giulia, Italy 2022</i>	11	44
Chenin Blanc, <i>Saxenburg Stellenbosch, South Africa 2023</i>	12	47
Sauvignon Blanc, <i>No.1 Dourthe Bordeaux, France 2022</i>	12	48
Albariño, <i>Tambora Rias Baixas, Galicia, Spain 2021</i>	14	53
Gavi di Gavi, <i>Magda Pedrini Piedmont, Italy 2022</i>	15.5	58
Chardonnay, <i>St. Francis Sonoma County, USA 2021</i>	16	65
Chablis, <i>J.P et Alexandre Ellevin Burgundy, France 2021</i>	17	68
Sancerre, <i>'Cuvée Henri du Vernoy' Guillopées, Loire, France 2022</i>	18	72
Sauvignon Blanc, <i>Cloudy Bay Marlborough, New Zealand 2022</i>	19	76

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

RED WINE	GLS ^{175ML}	BTL
Montepulciano d'Abruzzo, <i>Monte Tessa Abruzzo, Italy 2020</i>	10	39
Pinot Nero, <i>Reguta Friuli-Venezia, Giulia, Italy 2021</i>	11	42
Côtes du Rhône 'Le Serre de la Garde' <i>Domaine Fond Croze, France 2021</i>	12	48
Carmenere, <i>Family Vintage Tres Palacios, Maipo Valley, Chile 2020</i>	13	52
Herdade do Freixo <i>Terroir Alentejo, Portugal 2019</i>	14.5	58
Rioja Reserva, <i>Vega Caledonia Spain 2016</i>	15	60
Cailleteau <i>Bergeron, Blaye Côtes de Bordeaux, France 2019</i>	16	64
Pinot Noir, 'Bourgogne' <i>Domaine Nudant, Burgundy, France 2021</i>	17.5	70
Malbec, <i>Terrazas de los Andes 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 The Newt Signature Cyder 8
Camden Pale Ale	7
Camden IPA	7
Heineken 0%	6

COCKTAILS	ALL 17
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SIGNATURE COCKTAILS
Charlie Chaplin <i>Plymouth Sloe gin, apricot liqueur, lime cordial</i>
Flora Adora <i>Home House gin, raspberry syrup, lemon, Franklin & Sons ginger ale</i>
Grand Margarita <i>Arette Blanco tequila, Grand Marnier Cordon Rouge, blood orange, lime</i>
Grasshopper Matcha <i>Mint liqueur, cacao liqueur, matcha powder, cream</i>
Mai Tai <i>Eminente Claro rum, Amaretto di Saronno, Cointreau, pineapple, lime</i>
Pear Old Fashioned <i>Bulleit bourbon, pear syrup, Peychaud's bitters</i>
Peaky Blinders <i>Jameson's Irish whisky, Cointreau, lemon, demerara, mint</i>

NEVER OUT OF FASHION
Espresso Martini <i>Belvedere, 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>
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MOCKTAIL IS THE HERO	ALL 11
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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