



BRUNCH
served daily until 3pm

Pastry of the day	2.5
Sourdough, white, granary or gluten free toast <i>house preserves</i>	3
Porridge made with milk or water ^{V/VG} <i>plain / banana / mixed berries</i>	6 / 8 /10
Bacon or sausage bap	6
Two native breed eggs with toast ^V <i>fried, boiled, poached or scrambled</i>	7
Bircher muesli, mixed berries	8
Greek or coconut yoghurt, berries and granola ^{V/VG}	8
Waffle, Nutella, banana and salt caramel ^V	8
Crushed avocado on rye toast ^{VG} <i>with chilli and mint</i>	10
Eggs Florentine or Benedict / Royale ^V	11/13
Three egg omelette traditional or egg white with your choice of fillings ^V - <i>ham / cheese / mushroom / spinach</i>	13
Poached native breed eggs, smoked salmon, crushed avocado, sourdough toast	15
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>	20
add hash brown	22

BREAKFAST SIDES	ALL 4
Pork sausage	
Smoked streaky bacon	
Black pudding	
Hash Brown	
Baked beans	
Grilled tomato	
Field Mushroom	
Crushed avocado	

MAIN PLATES

Vegetable Thai curry ^{VG} <i>jasmine rice, coconut</i>	15
add chicken	18
Jerusalem artichoke and spelt risotto ^{VG} <i>chestnuts</i>	16
Home House cheeseburger <i>skin on fries</i>	16
Fish and chips <i>Beer battered haddock and triple cooked chips, crushed peas, tartare sauce</i>	17
Three cheese macaroni, black truffle ^V	18

ALL DAY SIDES	4
Skin on fries	
Creamed spinach ^V	
Baby gem and onion salad ^{VG}	

SALADS	
Winter garden salad ^V <i>mixed leaves, celeriac, turnip, onion, squash, soft boiled egg, mixed seeds</i>	9
Classic Caesar	9
Poke Bowl ^{VG} <i>sushi rice, smoked tofu, avocado, beetroot, carrot, cucumber, spring onion, soy and sesame</i>	12

Add toppings:	
Roast free range chicken	6
Grilled Golden Cross goat's cheese ^V	4
Gilt-head bream fillet	7
Smoked tofu ^{VG}	5

PUDDINGS	
Cream tea	9
Sticky toffee pudding, clotted cream	7
Blackberry Bakewell tart, custard	7
Salted caramel chocolates	4
Selection of ice creams and sorbet <i>per scoop</i>	2

THE
DRAWING
ROOMS

SANDWICHES

Curried cauliflower and chickpea wrap ^{VG} <i>vegan mayonnaise</i>	9
Cheddar and Red Leicester toastie ^V <i>apple chutney</i>	10
Classic Club <i>free range chicken breast, bacon, avocado, tomato, egg mayonnaise, choice of white or wholemeal bread</i>	14

SMALL PLATES AND SHARING

Nocellera olives ^{VG}	3
Tortilla chips, avocado, lime and chilli ^{VG}	6
Truffle and Berkswell fries	7
Roasted mini chorizo <i>lime yoghurt</i>	7
“Cup a soup” of the day, croûtons	7
Buttermilk fried chicken <i>chilli sauce, blue cheese dip, pickles</i>	9
Beer battered cod bites, chive mayonnaise	9
Smoked Scottish salmon <i>traditionally garnished</i>	12
British cheese selection <i>chutney, quince jelly, biscuits</i>	12
Cobble Lane charcuterie platter, pickles	20
Poole rock oysters	each 3.5 six 20
Exmoor British Caviar blinis, sour cream	10g 45 20g 75 30g 100

Afternoon tea served daily from 12-5pm

*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.*

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>	14	68
	MGN	150
Moët & Chandon <i>Vintage 2012</i>		175
Ruinart Blanc de Blanc <i>Brut NV</i>	23	135
Dom Pérignon <i>Brut 2008</i>		290
Krug Grande <i>Cuvée NV</i>		325
	^{1/2} Btl	160

R O S É C H A M P A G N E		
Moët & Chandon <i>Rosé Imperial NV</i>	18	90
	MGN	200
Ruinart Rosé <i>Brut NV</i>	23	135

S P A R K L I N G		
Hattingley Valley, Classic Reserve, <i>Hampshire, England NV</i>	12	60

W H I T E W I N E	G L S ^{175 M L}	B T L
Pé Branco, Herdade Do Esporão <i>Alentejo, Portugal 2019</i>	7.5	27
Sauvignon Blanc ‘Fumées Blanches’ <i>Francois Lurton, Languedoc-Roussillon, France 2019</i>	9	37
Furmint, Patricius, Tokaji <i>Hungary 2017</i>	10	40
Chardonnay 'Exception', Dom. des Marques, <i>Bouches-du-Rhone, France 2017</i>	11	44
Riesling ‘Queen of Whites’ <i>Trocken, Tesch, Nahe, Germany 2017</i>	12	48
Gavi di Gavi, Magda Pedrini <i>Piedmont, Italy 2018</i>	13	50
Grüner Veltliner, Weingut Gebrüder Nittenaus, <i>Burgenland, Austria 2019</i>	14	52
Albarino, Mar de Frades, Rias Baxias, <i>Spain 2019</i>		54
Soave Classico 'Vintage Edition', Bertrani, <i>Veneto, Italy 2019</i>		58
Chablis J-P et Alexandre Ellevin, <i>Burgundy, France 2018</i>	15	60
Chardonnay 'Single Vineyard', <i>Tumbarumba, NSW, Australia 2017</i>		68
Sauvignon Blanc, Cloudy Bay <i>Marlborough, New Zealand 2019</i>	18	76

R O S É	G L S ^{175 M L}	B T L
Les Quatre Tours 'Classique Rose', <i>Vin de Provence, France 2019</i>	10	44

R E D W I N E	G L S ^{175 M L}	B T L
Barbera 'Amonte', Volpi <i>Piedmont, Italy 2018</i>	7.5	27
'Mountain Red', Thelema <i>Stellenbosch, SA 2016</i>	9	35
Touriga Nacional/Tinta Roriz, <i>Kelman Vineyards, Dao, Portugal 2015</i>	10	39
Chianti Rufina, DOCG, Colognole del Don <i>Tuscany, Italy 2016</i>	11	43
Zweigelt 'Vom Haus', Pfaffl, <i>Niederosterreich, Austria 2019</i>	12	46
Syrah/Grenache 'John Wine Organic', <i>Domaine Cazes, Roussillon, France 2019</i>	13	50
Tempranillo 'Abba', Bodegas Francisco Casas <i>Toro, Spain 2014</i>	15	54
Xinomavro 'Ramnista', Ktima Kir-Yianni, <i>PDO Naoussa, Greece 2016</i>		61
Brouilly, Chermette, <i>Beaujolais, France 2018</i>		64
Pinot Noir, Hautes-Côtes de Nuit, <i>Dom. Nudant, Burgundy, France 2018</i>	16	66
Malbec, Terrazas de los Andes, <i>Mendoza, Argentina 2017</i>	18	68
Nero D'Avola/Frappato, 'Cerasuolo di Vittoria' <i>Planeta, Sicily, Italy 2017</i>		70

HEALTH KICK JUICES

Orange, apple or grapefruit	5
Carrot, orange and ginger	6
Spinach, apple and celery	6

BRIGHTEN YOUR BRUNCH ALL 14

Home House Bloody Mary <i>Our homemade mix of Ketel One vodka, tomato, celery and seasoning</i>	
Mandarin Mimosa <i>Mandarine Napoleon, orange, Moët & Chandon champagne</i>	

BEERS

Meantime Pale Ale	6	Hawkes Cider	7
Birra Moretti	6		
Heineken	6		
Heineken 0%	6		

COCKTAILS

NEVER OUT OF FASHION AT HOME HOUSE ALL 14

Espresso Martini <i>Sinlge espresso shot, Belvedere vodka, coffee liqueur and kola bitters</i>	
Gibson <i>Tanqueray, Noilly Pratt, pickled onion brine, black pepper cardamom bitters</i>	
Mojito <i>Pampero Especial, lime, fresh mint and soda</i>	
My Little Pickle <i>Belvedere vodka, Aperol, pickle juice, Campari</i>	
Spritz Veneziano <i>Aperol, Prosecco, soda water and orange</i>	

MOCKTAIL IS THE HERO ALL 10

The Secret Garden <i>Citrus sherbet, Kaffir lime bitters, thyme and lemon</i>	
Spirit Cleanser <i>Green tea, cranberry juice, honey, ginger beer</i>	
Sometimes an Angel <i>Botanical honey, lime juice, orange juice, slimline tonic</i>	
<i>Ask your bartender for any classic or alcohol-free cocktail.</i>	

For our comprehensive wine list and spirits menu please ask our helpful staff members 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. all prices include vat.

Home House