



BREAKFAST

Selection of cereals	4
Orange and pink grapefruit segments	5
Porridge made with milk or water - with your choice of toppings	6
Cold pancakes with hot maple syrup - with your choice of topping	7
Bircher muesli, sliced banana	7
Two eggs cooked to your liking	7
Three egg omelette - traditional or egg white only - with your choice of 3 fillings	11
Greek yoghurt with mixed berries	8
Fresh fruit platter	13

Croissant, pain au chocolat or Danish pastry	4
Toasted crumpet with House preserves	4
Toast with House preserves	4
Eggs Benedict / Florentine	11
Eggs Royale	13
Smoked salmon and scrambled eggs	15

Full English Breakfast - with your choice of eggs, back bacon, Cumberland sausage, black pudding, vine tomato, field mushrooms, baked beans	18
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FRESH JUICES

Orange, pink grapefruit, carrot juice	4.4
Carrot, apple and ginger	5.25

CLEAN BREAKFAST

Crispy sprout salad and cashew nuts	7
Almond milk quinoa porridge blueberries, 5 seed mix	6
Kale and cucumber shake coconut water and avocado	7
Organic Greek yoghurt flax seeds, blueberries on the side	9
Green bean and spinach omelette	9
Smoked salmon half avocado, poached eggs and rye bread	13

TO SHARE

Maldon Rock oysters	(6) 19.5 / (12) 39
Olives	5
Sweet potato fries	5
Edamame beans	6
Fried Padron peppers	7
Salt and pepper squid and aioli	8
Chorizo Scotch eggs and lemon mayonnaise	10
Foie gras ballotine with pear chutney and brioche	20

SANDWICHES AND CLUB CLASSICS

Avocado and prawn sandwich	14
Home House Club salmon or vegetarian	14 16 / 13
Hot salt beef sandwich gherkins, English mustard and beetroot relish	15
Prawn cocktail	15
Salmon and avocado tartare	15
Chicken Caesar salad	16
Fish and chips haddock, tartare sauce and triple cooked chips	16
Home House burger streaky bacon, Monterey Jack cheese and triple cooked chips	18
Thai green chicken or butternut squash curry with jasmine rice	18 / 14
Tempura king prawns with chilli cilantro sauce	20

DRAWING ROOMS

PLATTERS TO SHARE

Vegetarian Mezze hummus, marinated artichoke, red pepper and feta, tzatziki, carrot and celery, pitta bread	15
Charcuterie Selection Parma ham, bresaola, salami, mortadella, cornichons, wholegrain mustard and toasted bread	19
Home House Platter mini wild boar sausages, spiced falafel, baby squid, chicken koftas	25
Wild and smoked haddock fish cake with tartare sauce and Cornish leaves	16

CLEAN MENU

Parsnip and Brambley apple soup with roasted chestnut and truffle pesto	12
Burrata cheese with heritage beetroot, radish and baby cress	12
Scottish salmon gravlax with pickled cucumber and lemon purée	14
Chargrilled octopus salad with edamame beans and chorizo	25

MAINS

Icelandic cod loin with coco beans, chorizo and sauce vierge	22
Corn fed Suffolk chicken breast with smoked mashed potatoes and truffle sauce	22
Gnocchi with Cashel Blue cheese, walnuts and woodland mushrooms	18
350 day grain fed rib eye steak with peppercorn sauce	34

PUDDINGS AND CHEESE

Anise roasted pineapple with fresh pineapple sorbet and filo pastry crisp	9	Honey baked pear and almond frangipane with yoghurt sorbet	9	Chocolate dome cherry compote and sour cherry ice cream	9
Banana and passion fruit cheesecake with Snickers ice cream	9	Selection of British cheeses with grapes, apple chutney and quince jelly	14	Custard tart apple carpaccio and nutmeg ice cream	9

CHAMPAGNE	By the glass 125ml	By the Bottle
Moët & Chandon <i>Brut Imperial NV</i>	12	61
		Magnum 116
Veuve Clicquot <i>Yellow Label, Brut NV</i>	17	90
		Magnum 190
Louis Roederer <i>‘Brut Premier’ NV</i>		85
Moët & Chandon <i>Vintage 2008</i>		105
Ruinart Blanc de Blancs <i>Brut, NV</i>	22.5	135
Ruinart Rosé <i>Brut, NV</i>	22.5	135
Dom Pérignon <i>Brut 2006</i>		275
Krug <i>Grande Cuvée NV</i>		310
Louis Roederer <i>Cristal, 2009</i>		325
Krug <i>Vintage 2003</i>		495
ROSE		
Moët & Chandon <i>Rosé Imperial, NV</i>	16	85
		Magnum 180
Billecart-Salmon <i>Rosé, Brut NV</i>		140
Louis Roederer Cristal Rosé, <i>Brut 2007</i>		550
SPARKLING		
Prosecco Brut DOC <i>Sacchetto, Veneto, Italy NV</i>	9	45
WHITE WINE	By the glass 175ml	By the Bottle
Pé Branco, Herdade Do Esporão <i>Alentejo, Portugal 2016</i>	7.5	26
Vermentino, VV, Les Archeres <i>IGP Pays d'Oc, France 2016</i>	9	35
Riesling ‘Queen of Whites’ <i>Trocken, Tesch, Nahe, Germany 2016</i>	11	43
Pinot Grigio, Marjan Simcic <i>Goriska Brda, Slovenia 2016</i>	13	49
Sancerre ‘Chene du Roy’ <i>Domaine P. Girault, Loire, France, 2016</i>	14.5	54
Chablis, Vieilles Vignes <i>Domaine Savary, Burgundy, France 2013</i>	15.5	58
Sauvignon Blanc, Cloudy Bay <i>Marlborough, New Zealand 2016</i>	18.5	73
ROSÉ	By the glass 175ml	By the Bottle
Provence Rosé Domaine de Triennes, <i>IGP Var, France 2016</i>	10	37
Bandol Rosé, Domaine La Suffrène, <i>Provence, France 2016</i>	13	52
RED WINE	By the glass 175ml	By the Bottle
Castelão <i>St Isidro de Pegoes, Setubal, Portugal 2016</i>	7.5	26
La Petite Syrah, Mas Montel <i>Pays du Gard, France 2016</i>	9	32
Rioja Reserva <i>Ramon Bilbao, Spain 2011</i>	11	40
Shiraz/Cinsault, Extreme Vineyards <i>Bonfire Hill, Western Cape, SA 2015</i>	12.5	46
Pinot Noir, ‘Le Bourgogne’ <i>Domaine Chanson, Burgundy, France 2014</i>	14.5	54
Malbec, Terrazas de los Andes <i>Mendoza, Argentina 2015</i>	7.5	64

FOR OUR COMPREHENSIVE WINE LIST AND SPIRITS MENU PLEASE ASK OUR HELPFUL STAFF MEMBERS FOR ASSISTANCE.
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE APPLIED TO YOUR BILL
25ML & 35ML SERVE AVAILABLE FOR SPIRITS & 125ML FOR WINES
ALL PRICES INCLUDE VAT.

SPARKLING
ALL AT 13.20
EARL GREY FIZZ In honour of the 2nd Earl Grey, we wanted to bring back to life the “Earl Grey’s Blend” by merging together Tanqueray gin infused with premium Earl Grey tea, freshly squeezed lemon juice, organic honey water and a touch of champagne. Finished with a lemon twist!
LADY OF MAYFAIR This recipe has been adapted from the original 1934 luxurious cocktail created at Harry’s Bar, Venice. Ketel One, elderflower syrup, lychee puree and lemon juice, topped up with Champagne.
BLACK CHAMPAGNE A Home House classic. A fusion of blackberries, black raspberry liqueur and Moët & Chandon Champagne. Delicious.
THE NEW BLUES Fresh mint and cucumber shaken with Tanqueray Gin, apple juice and topped off with Moët & Chandon. Cool, light and elegant.
SOUTH SIDE DELUXE The preferred drink of Al Capone whose gang dominated Chicago South Side, Tanqueray gin mixed with lemon juice, sugar syrup and fresh mint. Served over ice in a wine glass. Finished with champagne and mint sprig.
BERRY FIZZ AT 38.5 Fresh and well balanced sharing cocktail. Recipe of Ketel One vodka, Chambord, fresh lemon juice, fresh raspberries and honey syrup topped with Prosecco. Very berry and perfect for sharing.
HOME HOUSE FAMOUS ALL AT 13.20 “NEW YORK SOUR TWIST” Twist on classic from New York, Ketel One Vodka combined with Cherry liqueur, lemon juice, egg white and finished with a Port “Float”.
“BOBBY DE NIRO” Tanqueray Gin shaken with Apricot Liqueur and fresh lemon juice, organic apricot jam, egg white, lavender and a touch of orange bitters. Served straight up... Simply delicious!
“AÑEJO SMASH” This cocktail gets its name from the aged tequila which is its predominant ingredient. Don Julio Anejo tequila and Grand Marnier in equal proportions are shaken with mint leaves lemon wedges and agave syrup for a little sweetness, then strained over crushed ice, served short in a rocks glass.
MAI TAI Our house twist on the well-known classic. A blend of Bacardi rums shaken with Orgeat syrup and fresh lime juice, before taking a sip make sure you take a whiff of this wonderfully aromatic cocktail.
“CHURCHILL’S FAVOURITE” “Always remember that I have taken more out of alcohol than alcohol has taken out of me” Ardbeg 10yo stirred with Italian Vermouth and orange liqueur. Served up with an orange twist.
FRUITY AND REFRESHING ALL AT 13.20 BLACK BISON Another Home House classic that needs no introduction. Belvedere Vodka, blackberry liqueur, blackberries, apple and lime juice served long over ice.
THE BARREL PUNCH Bacardi 8yo, lime juice, sugar syrup, passion fruit puree, pineapple juice and a dash of angostura bitters. Shaken and served over crushed ice. We finish it off with a sprig of mint, and a light dusting of grated nutmeg. A seriously tasty drink!
ANGEL’S DROP Tanqueray gin, Green Chartreuse, fresh lemon juice, mint leaves, agave syrup and fresh egg white are all combined and finished off with a dash of peach bitters. A refreshing, minty, light cocktail with herbal complexity!
LYNCHBURG LEMONADE Famous Jack Daniel’s Tennessee Whiskey shaken with Cointreau and fresh lemon juice, served long and topped with Fever Tree lemonade. Tasty forgotten classic! Enjoy!
MADAME PICANTE Don Julio Reposado and Mandarin Napoleon are blended together with mango purée, balanced well with lime juice and our homemade rosemary and chilli syrup. Long, simple and energising!
SWEET & LUXURIOUS GRAPE ESCAPE 13.2 Ciroc Vodka and lemon juice mixed with fresh muddled grapes and basil. Spring time in the glass! Cheers!
ELIJAH’S MANHATTAN 13.2 This one definitely has everything you could want from a cocktail. Woodford Reserve stirred with sweet vermouth and a splash of Luxardo Maraschino, in a martini glass.

SIDE CARRIAGE 15.4 Hennessy Fine de cognac, Grand Marnier and freshly squeezed lemon juice served in a chilled martini glass with a sugar rim. Class.
GINGER BULLIET 13.2 This enlivening tippie combines Bulleit Rye, Crème de Framboise, apple and fresh lemon juices, fresh ginger and sage sweetened with honey water. Candied ginger garnish takes the cocktail to another level!
ZACAPA FASHIONED 16.5 A delicious twist to a classic cocktail. Rum lovers agree that one of the best ways to introduce a novice to the spirit’s complexity and mixability is to start at the beginning with an Old Fashioned.
BEERS HOP HOUSE 13 (IRE) 5.25 GUINNESS (IRE) 5.25 BIRRA MORETTI (ITA) 5.25 HEINEKEN (NL) 5.25 THEAKSTON’S OLD PECULIAR (ENG) 6.5 ASPALL CIDER (ENG) 6.6
NON-ALCOHOLIC ALL AT 6.6 BLOODY SHAME ART DECO JASMINE TEA INFUSION HOME MADE LEMONADE
BESPOKE VESPER 44 Beluga Gold Line Vodka stirred with Tanqueray 10 and Lillet Blanc, strained in a rocks glass with lemon twist. From Russia with love.
XO RIVIERA 44 Hennessy XO cognac served with pure water over cracked ice.
TEQUILA NEW FASHION 44 An Old Fashioned made with Tequila, need we say more? Don Julio 1942 Tequila stirred down lovingly with a touch of agave nectar and a splash of Angostura bitters, served on the rocks with orange and lemon twists.
THE GREAT DICTATOR 44 Ron Zacapa XO stirred with Carpano Antica Formula and Grand Marnier served in a rock glass over ice ball. Our homage to the cocktail and the man who inspired it.
THE KING’S FASHIONED 82.5 Johnnie Walker King George V stirred with an angostura bitters soaked sugar cube and served over hand crafted ice ball. Our King of cocktails.