

# Home House

## EASTER SUNDAY

Burrata, Isle of Wight tomatoes, white balsamic dressing, balsamic caviar <sup>V</sup>

Wye Valley asparagus, soft boiled quail's egg, truffle hollandaise, radishes <sup>V</sup>

London Cure salmon, potato & dill salsa, avocado cream, quail egg,  
smoked crème fraiche

Vitello tonnato, veal loin, seared tuna, baby plum tomatoes,  
crispy shallots, anchovies



Potato gnocchi, vegan pesto, grilled courgettes, toasted pine nuts,  
semi-dried tomatoes <sup>V</sup>

Oven baked cod, fennel and seaweed salad, rainbow beetroots,  
watercress, citrus dressing

Rack of lamb, herb crust, garden peas, edamame beans, baby onion,  
purple potato purée

U.S.D.A prime striploin, Yorkshire pudding, seasonal vegetables,  
horseradish, duck fat roasties and jus



Sicilian lemon and ricotta tart, mascarpone ice cream

Elderflower verrine, rose and raspberry cremeaux

Triple chocolate cheesecake, cherry sorbet

Cheese selection, chutney, quince, biscuits

55

(V) VEGETARIAN (VG) VEGAN  
IF YOU HAVE ANY ALLERGIES OR INTOLERANCES  
PLEASE ASK A MEMBER OF STAFF FOR FURTHER INFORMATION.  
A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO  
YOUR BILL.