

## SHARING PLATTER

### ASIAN PLATTER

*chicken satay, maki rolls, salmon sashimi, tuna sashimi and prawn tempura* 30

SUSHI ROLL PLATTER 31    ICED SASHIMI PLATTER 35    YAKITORI PLATTER 32

### ASIAN BITES

NIGIRI SELECTION 30

EDAMAME BEANS

MIXED SUSHI GARDEN PLATTER 25

*Maldon sea salt or spicy (v)* 6

CHICKEN SATAY

VEGETARIAN OR CHICKEN GYOZA

TEMPURA KING PRAWNS

*with gado-gado sauce* 11

*with ginger soya* 10/14

*with sweet chilli sauce* 20

### CLEAN MENU

BROWN RICE SUSHI ROLL

WHITE MISO SOUP (v) 8

CRUNCHY SPROUT SALAD

*with salmon and avocado* 17

*with black quinoa and cashew nuts (v)* 12

ROASTED AND MIXED BEETROOT TOFU

STEAMED CORNISH COD

*with soy, chilli and coriander sauce (v)* 12

*with bok choy, sudachi, lotus root and kaffir lime* 22

### SALADS

GRILLED SOY ASPARAGUS

LOBSTER AND HERB SALAD

*with feta and sesame seeds (v)* 10

*with snap peas and salted cucumber* 20

KING PRAWN

BEEF TATAKI

*with sweet mango salad and Thai dressing* 20

*with Asian slaw and ponzu salad* 17

### CLUB CLASSICS

HOME HOUSE BURGER

THAI GREEN CHICKEN

*streaky bacon, Monterey Jack cheese,  
triple cooked chips* 18

OR BUTTERNUT SQUASH CURRY  
*with jasmine rice* 18/14

KING PRAWN PHAD THAI 19

HALF LOBSTER TEMPURA 20

SWEET AND SOUR CHICKEN 18

### PUDDINGS AND CHEESE

STRAWBERRY ETON MESS 9

CHOCOLATE AND RASPBERRY MOUSSE 9

LEMON TART 9

KNICKERBOCKER GLORY 9

*pistachio ice cream with raspberry veil*

*with rosemary sorbet and pine nuts*

PASSION FRUIT AND MANGO PARFAIT 9

SELECTION OF BRITISH CHEESES 14

*with mint meringue*

*with grapes, apple chutney and quince jelly*

HOME HOUSE CHAMPAGNE AFTERNOON TEA (3PM - 5PM) 35

WITH A GLASS OF MOËT & CHANDON CHAMPAGNE

A SELECTION OF SANDWICHES

PLAIN AND RAISIN SCONES, SERVED WITH CORNISH CLOTTED CREAM AND JAM  
FRESHLY BAKED IN OUR KITCHEN, EVERY DAY

HOME HOUSE MINI PASTRIES

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE ASK A MEMBER OF STAFF FOR FURTHER INFORMATION

MONDAY - SATURDAY 11AM - 10PM SUNDAY NOON - 4PM BBQ

WINES BY THE GLASS ARE SERVED IN 175ML MEASURES (THEY MAY ALSO BE SERVED IN 125ML MEASURES)

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. ALL PRICES ARE INCLUSIVE OF VAT.

## WHITE WINE

|                                                                                   | By the glass 175ml | By the Bottle |
|-----------------------------------------------------------------------------------|--------------------|---------------|
| <b>PÉ BRANCO, HERDADE DO ESPORÃO</b><br><i>Alentejo, Portugal 2015</i>            | 7.45               | 26            |
| <b>VERMENTINO, VV, LES ARCHERES</b><br><i>IGP Pays d'Oc, France 2016</i>          | 9                  | 35            |
| <b>RIESLING 'QUEEN OF WHITES'</b><br><i>Trocken, Tesch, Nabe, Germany 2016</i>    | 11                 | 43            |
| <b>PINOT GRIGIO, MARJAN SIMCIC</b><br><i>Goriska Brda, Slovenia 2016</i>          | 12.95              | 49            |
| <b>SANCERRE, 'CHENE DU ROY'</b><br><i>Domaine P. Girault, Loire, France, 2016</i> | 14.5               | 54            |
| <b>CHABLIS, VIEILLES VIGNES</b><br><i>Domaine Savary, Burgundy, France 2013</i>   | 15.50              | 58            |
| <b>SAUVIGNON BLANC, CLOUDY BAY</b><br><i>Marlborough, New Zealand, 2016</i>       | 18.45              | 73            |

## RED WINE

|                                                                                    | By the glass 175ml | By the Bottle |
|------------------------------------------------------------------------------------|--------------------|---------------|
| <b>CASTELÃO</b><br><i>St Isidro de Pegoes, Setubal, Portugal 2014</i>              | 7.45               | 26            |
| <b>LA PETITE SYRAH, MAS MONTEL</b><br><i>Pays du Gard, France 2015</i>             | 9                  | 32            |
| <b>RIOJA RESERVA, RAMON BILBAO</b><br><i>Spain 2011</i>                            | 11                 | 40            |
| <b>PINOT NOIR, 'LE BOURGOGNE'</b><br><i>Domaine Chanson, Burgundy, France 2014</i> | 12.95              | 49            |
| <b>SHIRAZ, THOMAS GOSS</b><br><i>McLaren Vale, Australia 2012</i>                  | 15.15              | 57            |
| <b>MALBEC, TERRAZAS DE LOS ANDES</b><br><i>Mendoza, Argentina 2015</i>             | 17.35              | 64            |

## ROSÉ

|                                                                                                                     | By the glass 175ml | By the Bottle |
|---------------------------------------------------------------------------------------------------------------------|--------------------|---------------|
| <b>PROVENCE ROSÉ, DOMAINE DE TRIENNES</b><br><i>France, 2016</i>                                                    | 9.65               | 37            |
| <b>BANDOL ROSÉ, Domaine la Suffrène</b><br><i>Provence, France 2016</i>                                             | 12.95              | 52            |
| <b>WHISPERING ANGEL, CHÂTEAU D'ESCLANS</b><br><i>Côtes de Provence, France 2016</i>                                 |                    | 66            |
| <b>ROCK ANGEL, CHÂTEAU D'ESCLANS</b><br><i>Côtes de Provence, France 2015</i>                                       |                    | 78            |
| <b>PROVENCE ROSÉ, DOMAINE OTT*</b><br><b>CLOS MIREILLE, COEUR DE GRAIN</b><br><i>Côtes de Provence, France 2016</i> |                    | 89            |

## ROSÉ MAGNUM

|                                                                                      |        |     |
|--------------------------------------------------------------------------------------|--------|-----|
| <b>ORATOIRE, DOMAINE SAINT ANDRIEU</b><br><i>Provence 2015</i>                       | Magnum | 105 |
| <b>WHISPERING ANGEL, CHÂTEAU D'ESCLANS</b><br><i>Côtes de Provence, France, 2015</i> | Magnum | 120 |
| <b>ROCK ANGEL, CHÂTEAU D'ESCLANS</b><br><i>Côtes de Provence, France, 2014</i>       | Magnum | 145 |

## ROSÉ JEROBOAM

|                                                                                      |          |     |
|--------------------------------------------------------------------------------------|----------|-----|
| <b>WHISPERING ANGEL, CHÂTEAU D'ESCLANS</b><br><i>Côtes de Provence, France, 2014</i> | Jeroboam | 240 |
| <b>ROCK ANGEL, CHÂTEAU D'ESCLANS</b><br><i>Côtes de Provence, France, 2014</i>       | Jeroboam | 270 |

## CHAMPAGNE ROSÉ

|                                                       | By the glass 125ml | By the Bottle |
|-------------------------------------------------------|--------------------|---------------|
| <b>MOËT &amp; CHANDON</b><br><i>Rosé Impérial, NV</i> | 15.7               | 77            |
|                                                       |                    | Magnum 220    |
| <b>BILLECART SALMON ROSÉ</b><br><i>Brut, NV</i>       |                    | 120           |
|                                                       |                    | Magnum 265    |

|                                        |      |     |
|----------------------------------------|------|-----|
| <b>RUINART ROSÉ</b><br><i>Brut, NV</i> | 22.5 | 135 |
|----------------------------------------|------|-----|

|                                              |  |     |
|----------------------------------------------|--|-----|
| <b>DOM PÉRIGNON ROSÉ</b><br><i>Brut 2004</i> |  | 505 |
|----------------------------------------------|--|-----|

|                                                         |  |     |
|---------------------------------------------------------|--|-----|
| <b>CRISTAL ROSÉ</b><br><i>Louis Roederer, Brut 2007</i> |  | 550 |
|---------------------------------------------------------|--|-----|

## CHAMPAGNE

|                                                                                       | By the glass 125ml | By the Bottle |
|---------------------------------------------------------------------------------------|--------------------|---------------|
| <b>MOËT &amp; CHANDON ICE IMPÉRIAL</b><br><i>The first Champagne enjoyed over ice</i> | 16                 | 80            |

|                                                       |    |            |
|-------------------------------------------------------|----|------------|
| <b>MOËT &amp; CHANDON</b><br><i>Brut Impérial, NV</i> | 12 | 61         |
|                                                       |    | Magnum 116 |

|                                                                  |       |            |
|------------------------------------------------------------------|-------|------------|
| <b>VEUVE CLICQUOT PONSARDIN</b><br><i>Yellow Label, Brut, NV</i> | 16.25 | 85         |
|                                                                  |       | Magnum 190 |

|                                                  |  |            |
|--------------------------------------------------|--|------------|
| <b>LOUIS ROEDERER</b><br><i>Brut Premier, NV</i> |  | 85         |
|                                                  |  | Magnum 175 |

|                                                    |  |      |
|----------------------------------------------------|--|------|
| <b>BOLLINGER, SPECIAL CUVÉE</b><br><i>Brut, NV</i> |  | 93.5 |
|----------------------------------------------------|--|------|

|                                                    |      |            |
|----------------------------------------------------|------|------------|
| <b>RUINART, BLANC DE BLANCS</b><br><i>Brut, NV</i> | 22.5 | 135        |
|                                                    |      | Magnum 270 |

|                                            |  |     |
|--------------------------------------------|--|-----|
| <b>KRUG, GRAND CUVÉE</b><br><i>Brut NV</i> |  | 310 |
|--------------------------------------------|--|-----|

|                                         |  |            |
|-----------------------------------------|--|------------|
| <b>DOM PÉRIGNON</b><br><i>Brut 2006</i> |  | 275        |
|                                         |  | Magnum 585 |

## COCKTAILS

|                                                                                 |           |           |
|---------------------------------------------------------------------------------|-----------|-----------|
| <b>APEROL SPRITZ</b><br><i>Aperol, prosecco and soda with an orange garnish</i> | GLS / JUG | 13.2 / 33 |
|---------------------------------------------------------------------------------|-----------|-----------|

|                                                                           |        |  |
|---------------------------------------------------------------------------|--------|--|
| <b>PIMM'S AND LEMONADE</b><br><i>Pimm's with fresh fruit and lemonade</i> | 9 / 29 |  |
|---------------------------------------------------------------------------|--------|--|

|                                                                                      |  |      |
|--------------------------------------------------------------------------------------|--|------|
| <b>FRENCH 75</b><br><i>Gin, lemon juice and sugar topped with Moët &amp; Chandon</i> |  | 13.2 |
|--------------------------------------------------------------------------------------|--|------|

|                                                   |  |      |
|---------------------------------------------------|--|------|
| <b>BELLINI</b><br><i>Peach purée and prosecco</i> |  | 13.2 |
|---------------------------------------------------|--|------|

|                                                                                |  |      |
|--------------------------------------------------------------------------------|--|------|
| <b>CLOVER CLUB</b><br><i>Gin, lemon juice, egg white and fresh raspberries</i> |  | 13.2 |
|--------------------------------------------------------------------------------|--|------|

|                                                              |  |      |
|--------------------------------------------------------------|--|------|
| <b>ESPRESSO MARTINI</b><br><i>Vodka, espresso and Kahlúa</i> |  | 13.2 |
|--------------------------------------------------------------|--|------|

|                                                                                       |  |      |
|---------------------------------------------------------------------------------------|--|------|
| <b>COSMOPLITAN</b><br><i>Citroen vodka, Cointreau, cranberry juice and lime juice</i> |  | 13.2 |
|---------------------------------------------------------------------------------------|--|------|

|                                                                  |  |      |
|------------------------------------------------------------------|--|------|
| <b>MOJITO</b><br><i>Rum, lime juice, fresh mint, sugar syrup</i> |  | 13.2 |
|------------------------------------------------------------------|--|------|

|                                                                                            |  |      |
|--------------------------------------------------------------------------------------------|--|------|
| <b>ROYAL CUP</b><br><i>Pimm's, lemon juice, fresh fruit topped with Moët &amp; Chandon</i> |  | 13.2 |
|--------------------------------------------------------------------------------------------|--|------|

|                                                                    |  |      |
|--------------------------------------------------------------------|--|------|
| <b>BRAMBLE</b><br><i>Gin, lemon juice, sugar and creme de mure</i> |  | 13.2 |
|--------------------------------------------------------------------|--|------|

|                                                           |  |      |
|-----------------------------------------------------------|--|------|
| <b>CAIPIRINHA</b><br><i>Cachaça, lime juice and sugar</i> |  | 13.2 |
|-----------------------------------------------------------|--|------|

|                                                                                        |  |      |
|----------------------------------------------------------------------------------------|--|------|
| <b>TOMMY'S MARGARITA</b><br><i>Tequila, lime juice and agave syrup served over ice</i> |  | 13.2 |
|----------------------------------------------------------------------------------------|--|------|

## NON-ALCOHOLIC COCKTAILS All at 6.6

|                                                                                                                                   |  |  |
|-----------------------------------------------------------------------------------------------------------------------------------|--|--|
| <b>ART DECO</b><br><i>Morello cherry, white peach, passionfruit and vanilla sugar, mixed with fresh lime and grapefruit juice</i> |  |  |
|-----------------------------------------------------------------------------------------------------------------------------------|--|--|

|                                                                                                                                      |  |  |
|--------------------------------------------------------------------------------------------------------------------------------------|--|--|
| <b>ATHOLL'S ALTERNATIVE</b><br><i>Raspberry, passion fruit and vanilla sugar mixed with freshly squeezed orange and apple juices</i> |  |  |
|--------------------------------------------------------------------------------------------------------------------------------------|--|--|

|                                                                           |  |  |
|---------------------------------------------------------------------------|--|--|
| <b>BLOODY SHAME</b><br><i>Tomato juice mixed with our very own spices</i> |  |  |
|---------------------------------------------------------------------------|--|--|

|                                                                                  |  |  |
|----------------------------------------------------------------------------------|--|--|
| <b>VIRGIN MOJITO</b><br><i>Lime, mint and brown sugar mixed with apple juice</i> |  |  |
|----------------------------------------------------------------------------------|--|--|

## FRESHLY MADE SMOOTHIES AVAILABLE ON REQUEST

## BEERS

| LAGER         |      | STOUT                   |      | CIDER  |     |
|---------------|------|-------------------------|------|--------|-----|
| Heineken      | 5.25 | Guinness                | 5.25 | Aspall | 6.6 |
| Hop House 13  | 5.25 | ALE                     |      |        |     |
| Birra Moretti | 5.25 | Theakstons Old Peculiar | 6.5  |        |     |