

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	2.5
Sourdough, white, granary or gluten free toast ^V <i>house preserves</i>	3
Fresh fruit salad ^{VG}	8
Porridge made with milk or water ^{V/VG} <i>plain / banana / mixed berries</i>	6 / 8 / 10
Smoked bacon or sausage bap	8
Two native breed eggs with toast ^V <i>fried, boiled, poached or scrambled</i>	7
Bircher muesli, mixed berries ^V	10
Greek or coconut yoghurt, berries and granola ^{V/VG}	10
French toast, cream cheese, banana & Nutella sandwich ^V	10
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 / tomato</i>	11
Poached native breed eggs, smoked Scottish 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

BREAKFAST SIDES

ALL 3

Pork sausage
Smoked 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	21
Home House cheeseburger <i>skin on fries</i>	17
Beetroot gnocchi ^V <i>charred courgette, basil pesto, Berkswell</i>	17
Fish and chips <i>Beer battered haddock and triple cooked chips, crushed peas, tartare sauce</i>	18.5

ALL DAY SIDES

5

Skin on fries
Minted new potatoes ^{VG}
Heritage tomato and basil salad ^{VG}
Beetroot coleslaw ^{VG}

CLASSIC SALADS

Niçoise ^V	12
Classic Caesar	14
Greek ^V	14
Add toppings:	
Roast free range chicken	6
Charred halloumi and chilli ^V	5
Yellow fin tuna	8
Smoked anchovies	4

PUDDINGS

ALL 8

Passion fruit, coconut and mango trifle
Summer berry pudding, clotted cream
Citrus meringue pie
English strawberry pavlova
Chocolate and honeycomb sundae

Salted caramel chocolates	5
Selection of ice creams and sorbet	<i>per scoop</i> 2
Cream tea	12

SANDWICHES

Chickpea, bulgur and pepper wrap ^{VG} <i>soya and mint yoghurt</i>	12
Tuna and egg mayonnaise brioche sub	14
Classic Club <i>free range chicken breast, bacon, avocado, tomato, egg mayonnaise, veg crisps, choice of white or wholemeal bread</i>	17

Shellfish platter

*dressed crab, prawns, mussels,
clams, rock oysters, scallop 49*

SMALL PLATES AND SHARING

Dorset Rock oysters	each	4
	six	20
Exmoor British Caviar	10g	45
<i>served with blinis and sour cream</i>	20g	75
	30g	100
Nocellara olives ^{VG}		4
Cobble Lane charcuterie platter, pickles		22
British cheese selection <i>chutney, quince jelly, biscuits</i>		12
Truffle and Berkswell fries		7
“Cup a soup”, croûtons		7
Roast mini chorizo, lime yoghurt		8
Buttermilk fried chicken <i>chilli sauce, blue cheese dip, pickles</i>		9
Burrata ^V <i>semi-dried tomatoes, pine nuts, basil</i>		14
Smoked Scottish salmon <i>traditionally garnished</i>		14
Prawn cocktail		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>	16	69
	MGN	150
Mini Moët & Chandon, <i>Brut Imperial (20cl)</i>		19
Ruinart Blanc de Blanc <i>Brut NV</i>		135
Dom Pérignon <i>Brut 2010</i>		290
Krug Grande <i>Cuvée NV</i>		295
	^{1/2} Btl	120

ROSÉ CHAMPAGNE	GLS ^{125ML}	BTL
Moët & Chandon <i>Rosé Imperial NV</i>	19	90
Ruinart Rosé <i>Brut NV</i>	26	140

SPARKLING	GLS ^{125ML}	BTL
Hattingley Valley, <i>Classic Reserve, Hampshire, England NV</i>	14	60

WHITE WINE	GLS ^{175ML}	BTL
Pé Branco, <i>Herdade Do Esporão, Alentejo, Portugal 2019</i>	8	30
Chenin Blanc 'Free Run Steen', <i>MAN Family Wines, Western Cape, S.A 2021</i>	9	36
Picpoul de Pinet, <i>Saint Peyre, Languedoc, France 2020</i>	10	38
Pinot Grigio, <i>Tar & Roses, Victoria, Australia 2019</i>	11	40
Albariño, <i>Tambora, Galicia, Spain 2020</i>	12	45
Gavi di Gavi, <i>Magda Pedrini, Piedmont, Italy 2020</i>	13	48
Riesling 'Traditionale', <i>Pikes, South Australia, Australia 2020</i>		50
Sauvignon Gris/Sauvignon Blanc, <i>Reva, Langhe, Italy 2018</i>		56
Chablis, <i>J-P et Alexandre Ellevin, Burgundy, France 2018</i>	15	60
Pouilly Fumé 'Chantes Alouettes', <i>Dom. J-M Roger, Loire, France 2019</i>	16.5	65
Sauvignon Blanc, <i>Cloudy Bay, Marlborough, New Zealand 2020</i>		75
Meursault 'Les Vireuils', <i>Dom. Dupont Fahn, Burgundy, France 2019</i>		100

ROSÉ	GLS ^{175ML}	BTL
Les Quatre Tours 'Classique Rose', <i>Côtes de Provence, France 2020</i>	10	42
Château Val Joanis, <i>Cuvee Prestige Josephine, Luberon, France 2019</i>	16	60
Whispering Angel, <i>Château d'Esclans, Côte de Provence, France 2020</i>		75

RED WINE	GLS ^{175ML}	BTL
Barbera 'Amonte', <i>Volpi, Piedmont, Italy 2020</i>	8	30
'Mountain Red', <i>Thelema, Western Cape, SA 2017</i>	9.5	36
Carmenere 'Gran Reserva', <i>Tarapaca, Maipo Valley, Chile 2018</i>		38
Touriga Nacional/Tinta Roriz, <i>Kelman Vineyards, Dao, Portugal 2015</i>	10.5	42
Côtes du Rhone, <i>Dom. Fond Croze, Rhône, France 2018</i>		44
Cailleteau Bergeron Merlot, <i>Blaye, Côtes du Bordeaux, France 2018</i>	12	48
'Bourgogne' Pinot Noir, <i>Dom. Nudant, Burgundy, France 2019</i>	14	52
Tempranillo 'Abba', <i>Francisco Casas Toro, Spain 2015</i>	15	54
Malbec, <i>Terrazas de los Andes, Mendoza, Argentina 2018</i>		75
Crozes-Hermitage 'Les Machonnières', <i>Domaine Tardy, Rhône, France 2017</i>		100

HEALTH KICK JUICES

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

BEERS

Meantime Pale Ale	6	Sassy Cider	6
Birra Moretti	6		
Heineken	6		
Heineken 0%	6		

COCKTAILS

NEVER OUT OF FASHION AT HOME HOUSE ALL 15

Espresso Martini
Double espresso shot, Belvedere vodka, coffee liqueur and lots of love from kate...

Old Fashioned
Bulleit Bourbon, Angostura bitters, demerara sugar

Negroni
Tanqueray, Campari, Belsazar Vermouth

Vesper Martini
City of London Christopher Wren gin, Belvedere, Lillet Blanc

Home House Bloody Mary
Ketel One, Home House spice mix, tomato juice, lemon

The Iron Lady
Glenmorangie 10, Discarded Cascara Vermouth, Home House exotic citrus liqueur, black pepper and cardamom bitters

Tommy's Margarita
Casamigos Blanco, lime, agave

The Pornstar
Ketel One peach and orange blossom, vanilla, passion fruit, lime, kaffir lime bitters, prosecco

Old Cuban 17
Eminente Ambar Claro, mint, lime, demerara sugar, Moët & Chandon Brut

MOCKTAIL IS THE HERO ALL 10

The Secret Garden
Citrus sherbet, Kaffir lime bitters, thyme and lemon

Bloody Shame
Classic Home House Bloody Mary without alcohol

Sometimes an Angel
Botanical honey, lime juice, orange juice, slimline tonic

Ask your bartender for any classic or alcohol-free cocktail.

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