

THE DRAWING ROOMS

SNACKS AND SHARING

NOCELLARA OLIVES
3 (vg)

POOLE ROCK OYSTERS
3.5 each or 20 half dozen

ROAST MINI CHORIZO
lime yoghurt 7

BUTTERMILK FRIED CHICKEN
chilli sauce, pickles, blue cheese dip 9

SHELLFISH PLATTER
Dressed Dorset crab, Poole rock oysters, prawns,
mussels, clams, brown shrimps 45

SCOTTISH SMOKED SALMON
traditionally garnished 12

DRESSED DORSET CRAB
Mary Rose, sourdough toast 19

HERITAGE TOMATO SALAD
burrata, pesto 9 (v)

PLOUGHMAN'S

Duck terrine, honey roast ham, Baron Bigod, Quicke's Farm Cheddar, soft boiled egg, pickles, sourdough toast 22

SALADS

BUDDHA BOWL
quinoa, pea hummus, cucumber, broccoli, avocado, carrots,
watercress, sweet mustard dressing 10 (vg)

CHOPPED GARDEN SALAD
mixed leaves, tomato, soft boiled egg, onion,
peas, pepper, cucumber 8 (vg)

CLASSIC CAESAR 11

TOPPINGS

Roast free range chicken 6
Grilled Golden Cross goats' cheese 4
Garlic and chilli prawns 7

SANDWICHES

CLASSIC CLUB SANDWICH
free range chicken breast, bacon, avocado, tomato,
egg mayonnaise, choice of white or wholemeal bread 14

CHEDDAR AND RED LEICESTER
sourdough toastie, apple chutney 10 (v)

HOT SMOKED SALMON STUFFED CROISSANT
cucumber, horseradish, dill,
keta caviar 12

PULLED BBQ AUBERGINE BAP
pineapple coleslaw 10 (vg)

MAIN PLATES

BEER BATTERED HADDOCK
AND TRIPLE COOKED CHIPS
crushed peas, tartare sauce 16

TOMATO AND CHILLI LINGUINE
basil, parmesan 14 (v)

Vegetable Thai curry
jasmine rice, coconut 15 (vg)
Add chicken 4

SPELT AND BEETROOT RISOTTO
Golden Cross goats' cheese 14 (v)

HOME HOUSE CHEESEBURGER
skin on fries 16

SIDES all 4

SKIN ON FRIES (v)

MINTED NEW POTATOES (v)

HERITAGE TOMATO AND BASIL SALAD (v)

GRILLED COURGETTES AND CHILLI (vg)

BABY GEM, RADISH AND ONION SALAD (vg)

SWEETS AND CHEESE all 8

CREAM TEA 9
Plain scone, raisin scone, clotted
cream and raspberry jam
Your choice of Indian,
Chinese or herbal infusion teas

PEACH MELBA (v)
ENGLISH SUMMER BERRIES
Pimm's, almonds (vg)

SNICKERS WAFFLE (v)
PASSION FRUIT TART
coconut ice cream (v)

STRAWBERRY ETON MESS (v)
BRITISH CHEESE SELECTION
chutney, quince jelly, biscuits 12



DRINKS

ENGLISH SPARKLING

	<i>By the glass 125ml</i>	<i>By the Bottle</i>
Hattingley Valley 'Classic Reserve' <i>Hampshire, England NV</i>	12	60

CHAMPAGNE

MINI MOËT (20CL) <i>Moët & Chandon, Brut Impérial, Brut Champagne, France NV</i>	14	68
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MOËT & CHANDON, ROSE IMPÉRIAL <i>Champagne, France NV</i>	18	90
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RUINART BLANC DE BLANCS BRUT <i>Champagne, France NV</i>	23	135
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RUINART, ROSE <i>Champagne, France NV</i>	25	135
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DOM PÉRIGNON 2008 <i>Champagne</i>		290
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KRUG, GRANDE CUVÉE, (half bottle) <i>Champagne</i>		160
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KRUG, GRANDE CUVÉE <i>Champagne</i>		325
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ROSE

	<i>By the glass 125ml</i>	<i>By the Bottle</i>
CHÂTEAU GASSIER, 'ESPRIT GASSIER' <i>Côtes de Provence, France 2019</i>	10	44

WHISPERING ANGEL, CHÂTEAU D'ESCLANS <i>Côtes de Provence, France 2019</i>	15	80
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WHITE

	<i>By the glass 125ml</i>	<i>By the Bottle</i>
PÉ BRANCO HERDADE DO ESPORÃO <i>Alentejo, Portugal 2019</i>	7.5	27

CHENIN BLANC 'FREE-RUN STEEN', MAN FAMILY WINES <i>Coastal Region S.A 2018</i>	8	31
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FURMINT, PATRICIUS <i>Tokaji, Hungary 2017</i>	9	37
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FIANO/GRECANICO 'ALASTRO BIANCO' <i>Planeta, Sicily, Italy 2018</i>	10	44
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GAVI DI GAVI, MAGDA PEDRINI <i>Piedmont, Italy 2018</i>	8.5	48
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Albarino, Mar de Frades, Rias Baixas <i>Spain 2018</i>		54
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BACCHUS 'SANDBAR', LYME BAY <i>Devon, England 2017</i>		58
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CHARDONNAY 'LADIES WHO SHOOT THEIR LUNCH WILD' <i>Ferment, Fowles Wine, Victoria, AUS 2018</i>		70
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SAUVIGNON BLANC, CLOUDY BAY <i>Marlborough, New Zealand 2019</i>		77
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RED

	<i>By the glass 125ml</i>	<i>By the Bottle</i>
BARBERA 'AMONTE', VOLPI <i>Piedmont, Italy 2018</i>	7.5	27

'MOUNTAIN RED' THELEMA <i>Stellenbosch, South Africa 2016</i>	8	35
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Carmenere 'Gran Reserva', Tarapaca <i>Maipo Valley, Chile 2018</i>	9	40
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Zweigelt 'Vom Haus', Pfaffl <i>Niederosterreich, Austria 2019</i>	12	46
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TEMPRANILLO 'ABBA', BODEGAS FRANCISCO CASAS <i>Toro, Spain 2014</i>	15	54
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BROUILLY, CHERMETTE <i>Beaujolais, France 2018</i>		63
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NERO D'AVOLA 'DORILLI CERASUOLO DI VITTORIA' PLANETA <i>Sicily, Italy 2016</i>		70
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Malbec, Terrazas de los Andes <i>Mendoza, Argentina 2016</i>		72
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STICKIES

	<i>By the glass 125ml</i>	<i>By the Bottle</i>
RIESLING 'LATE HARVEST ORGANIC', SERESIN ESTATE <i>Marlborough, NZ 2018</i>	9	34

Sauternes, Cyprès de Climens <i>France 2014</i>	12	46
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COCKTAILS

NEVER OUT OF FASHION at HOME HOUSE

ESPRESSO MARTINI <i>Single espresso shot, Belvedere, coffee liqueur and coke bitter</i>	14
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GIBSON <i>Tanqueray, Noilly Pratt, pickled onion brine, black pepper cardamom bitter</i>	14
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MOJITO <i>Pampero Especial, lime, fresh mint and soda</i>	14
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MY LITTLE PICKEL <i>Belvedere, Aperol, pickle juice, Campari</i>	14
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SPRITZ VENEZIANO <i>Aperol, Prosecco, soda water, orange</i>	14
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MOCKTAILS IS THE HERO

THE SECRET GARDEN <i>Citrus sherbet, Kaffir Lime bitters, thymes and lemon</i>	10
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SPIRIT CLEANSER <i>Green tea, cranberry juice, honey, ginger beer</i>	10
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SOMETIMES AN ANGEL <i>Botanical honey, lime juice, orange juice, slimline tonic</i>	10
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DRAFT BEER

BIRRA MORETTI <i>Italy</i>	6
GUINNESS <i>Ireland</i>	8

BOTTLE BEERS

HEINEKEN <i>Holland</i>	6
LUCKY SAINT 0.5% <i>Germany</i>	6
SASSY ROSE CIDER <i>France</i>	7

NATURAL MINERAL WATER

HILDON <i>Sparkling and Still</i>	4.5
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