

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 ^{VVG} <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 ^{VVG}	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
*two native breed eggs, pork sausage and bacon,
black pudding, field mushroom, tomato, baked
beans and a choice of filter coffee, tea or infusion* 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
Beetroot gnocchi ^v <i>charred courgette, wild garlic pesto, Berkswell</i>	17
Home House cheeseburger <i>skin on fries</i>	16.5
Fish and chips <i>Beer battered haddock and triple cooked chips, crushed peas, tartare sauce</i>	17.5

ALL DAY SIDES 5

Skin on fries	
Minted Jersey royals ^v	
Heritage tomato and basil salad	
Beetroot coleslaw ^v	

CLASSIC SALADS

Niçoise ^v	12
Classic Caesar	14
Waldorf ^v	14
Add toppings:	
Roast free range chicken	6
Charred halloumi and chilli ^v	5
Yellow fin tuna	8
Anchovies	4

PUDDINGS ALL 7

Passion fruit, coconut and mango trifle	
English apple charlotte, whipped crème fraîche	
Citrus meringue pie	
Vanilla rice pudding, outdoor Yorkshire rhubarb	
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
Cheddar and Red Leicester toastie ^v <i>apple chutney, pickle</i>	12
add picnic ham	15
Classic Club <i>free range chicken breast, bacon, avocado, tomato, egg mayonnaise, veg crisps, choice of white or wholemeal bread</i>	17

Ploughman's 22

*Rabbit terrine, picnic ham, Quicke's cheddar, Tunworth,
soft boiled egg, radish, pickles, toast*

SMALL PLATES AND SHARING

Nocellara olives ^{VG}		4
Exmoor British Caviar	10g	45
blinis, sour cream	20g	75
	30g	100
Dorset rock oysters	each	4
	six	20
Cobble Lane charcuterie platter, pickles		22
British cheese selection <i>chutney, quince jelly, biscuits</i>		12
Truffle and Berkswell fries		7
Honey and grain mustard glazed cocktail sausages, spring onions		7
“Cup a soup”, croûtons		7
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
Wye Valley asparagus ^v <i>crispy hen's egg, truffle dressing</i>		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>	24	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 2020</i>	9	36
Picpoul de Pinet, <i>Saint Peyre, Languedoc, France 2019</i>		36
Pinot Grigio, <i>Tar & Roses, Victoria, Australia 2019</i>	10.5	40
Albariño, <i>Tambora, Galicia, Spain 2019</i>	11.5	45
Gavi di Gavi, <i>Magda Pedrini, Piedmont, Italy 2019</i>	12.5	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>	18	75
Meursault 'Les Vireuils', <i>Dom. Dupont Fahn, Burgundy, France 2018</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

RED WINE	GLS ^{175ML}	BTL
Barbera 'Amonte', <i>Volpi, Piedmont, Italy 2019</i>	8	30
'Mountain Red', <i>Thelema, Western Cape, SA 2016</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 2018</i>	14	52
Tempranillo 'Abba', <i>Francisco Casas Toro, Spain 2015</i>		54
Malbec, <i>Terrazas de los Andes, Mendoza, Argentina 2017</i>	18	75
Crozes-Hermitage 'Les Machonnières', <i>Domaine Tardy, Rhône, France 2016</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 <i>Single espresso shot, Belvedere vodka, coffee liqueur and kola bitters</i>
Old Fashioned <i>Bulleit Bourbon, Angostura bitters, demerara sugar</i>
Negroni <i>Tanqueray, Campari, Belsazar Vermouth</i>
Vesper Martini <i>City of London Christopher Wren gin, Belvedere, Lillet Blanc</i>
Home House Bloody Mary <i>Ketel One, Home House spice mix, tomato juice, lemon</i>
The Iron Lady <i>Glenmorangie 10, Discarded Casaca Vermouth, Home House exotic citrus liqueur, black pepper and cardamom bitters</i>
Tommy's Margarita <i>Casamigos Blanco, lime, agave</i>
The Pornstar <i>Ketel One peach and orange blossom, vanilla, passion fruit, lime, kaffir lime bitters, prosecco</i>
Old Cuban <i>Eminente Ambar Claro, mint, lime, demerara sugar, Moët & Chandon Brut</i>

MOCKTAIL IS THE HERO ALL 10

The Secret Garden <i>Citrus sherbet, Kaffir lime bitters, thyme and lemon</i>
Bloody Shame <i>Classic Home House Bloody Mary without alcohol</i>
Sometimes an Angel <i>Botanical honey, lime juice, orange juice, slimline tonic</i>
<i>Ask your bartender for any classic or alcohol-free cocktail.</i>

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