



WINTER GARDEN

SNACKS

NOCELLARA OLIVES ^{VG} 6

SMOKED ALMONDS ^{VG} 6

TARAMASALATA ^V 7
crispy potato, chilli

GRILLED HALLOUMI ^V 12
lavender honey, thyme

SMALL PLATES & SHARING

HOME HOUSE
COLD MEZZE ^V 18
*beetroot hummus, pumpkin
Moutabal dip, garlic lebneh, pita*

HOME HOUSE
HOT MEZZE 33
*Merguez sausages, hot honey mustard
chicken wings, chilli crispy fried potatoes*

BURRATA ^V 14
*delica pumpkin, caper &
pinenut dressing*

ANCHO ROAST
AUBERGINE ^V 14
garlic lebneh, cashew nut pesto

DEVILLED
CALAMARI 17
coriander & lime

GARLIC & CHILLI
TIGER PRAWNS 18
saffron aioli, flatbread

LAMB BELLY
SKEWERS 23
Guindilla pepper, sour cream, sumac

SALADS & MAIN PLATES

ROAST BUTTERNUT
SQUASH SALAD ^{VG} 13
kale, vegan feta, toasted walnuts

BUTTER LETTUCE
SALAD ^V 14
*avocado, figs, shallot,
herb dressing*

GRILLED CORNISH
MACKEREL 20
coco beans, salsa verde, bottarga

HARRISSA CHICKEN
TAGINE 22
apricot, couscous, pistachio

WHOLE GRILLED
SEABASS 26
*Romesco, coriander & ginger
relish*

GLAZED
LAMB SHANK 27
*bulger wheat, preserved lemon,
Aleppo chilli*

CLUB CLASSICS

HOME HOUSE
BURGER 18.5
*onion relish, smoked Cheddar,
fries - add maple cured bacon 2*

BEER BATTERED
COD 18.5
*triple cooked chips, crushed peas,
tartare sauce*

VEGETABLE NAWABI
CURRY ^{VG} 16
*basmati rice, garlic naan
- add chicken 7 / add prawns 9*

Home House

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

DRINKS

ENGLISH SPARKLING			By the glass 125ml	By the bottle
HATTINGLEY VALLEY ‘CLASSIC RESERVE’			16	65
Hampshire, England NV				
HATTINGLEY VALLEY ‘CLASSIC RESERVE’ ROSÉ				80
Hampshire, England NV				
CHAMPAGNE				
MOËT & CHANDON, BRUT IMPÉRIAL			19	75
Champagne, France NV				
VEUVE CLIQUOT YELLOW LABEL MAGNUM			22	220
Champagne, France NV				
MOËT & CHANDON, ROSÉ IMPÉRIAL			23	120
Champagne, France NV				
RUINART, BLANC DE BLANCS			26	165
Champagne, France NV				
ROSÉ			By the glass 175ml	By the bottle
LES QUATRE TOURS ‘CLASSIQUE ROSÉ’			13	45
Côtes de Provence, France 2023				
ROCK ANGEL			16	70
Château d’Esclans, Côtes de Provence, France 2021				
WHITE				
VINHO VERDE ‘ESCOLHA’			12	39
Solar das Boucas, Portugal NV				
GRUNER VELTLINER			12.5	44
Nittmaus, Gold, Austria 2021				
CHENIN BLANC, SAXENBURG			13	47
Stellenbosch, South Africa 2023				
RIESLING ‘COLLECTION’			13	49
Cave de Ribeauvillé, Alsace, France 2021				
ALBARIÑO, TAMBORA			15	53
Rias Baixas, Galicia, Spain 2022				
GAVI DI GAVI, TENUTA SAN GIACOMO,			16	58
Piedmont, Italy 2023				
CHARDONNAY, TOKAR ESTATE			17	65
Yarra Valley, Australia 2018				
CHABLIS, J.P & ALEXANDRE ELLEVIN			18	68
Burgundy, France 2022				
SANCERRE, ‘CUVÉE HENRI DU VERNY’			19	72
Dom. Guillopées, Loire, France 2022				
SAUVIGNON BLANC, CLOUDY BAY			19	76
Marlborough, New Zealand 2023				
POUILLY-FUISSÉ, PIERRE DESROCHES			20	80
Burgundy, France 2023				
RED			By the glass 175ml	By the bottle
MONTEPULCIANO D’ABRUZZO			12	39
Monte Tessa, Abruzzo, Italy 2021				
BARBERA, LE TANE VINCHIO VAGLIO			12.5	42
Piedmont, Italy 2023				
CÔTES DU RHÔNE ‘SERRE DE LA GARDE’			13	48
Domaine Fond Croze, France 2022				
CABERNET SAUVIGNON, FAMILY VINTAGE			15	52
Tres Palacios, Maipo Valley, Chile 2020				
CHIANTI RUFINA, COLOGNOLE			15	56
Tuscany, Italy 2020				
RIOJA RESERVA, VEGA CALEDONIA			17	60
Spain 2016				
PINOT NOIR, LAWSON DRY HILLS			19	64
Marlborough, New Zealand 2020				
CAILLETEAU BERGERON			19	66
Blaye, Côtes de Bordeaux, France 2020				
MALBEC, TERRAZAS DE LOS ANDES			20	73
Mendoza, Argentina 2020				

CELEBRATING FINE WINES			By the bottle
WHITE			
REISLING ‘PRESTIGE’, WEINGUT MITTLBACH			55
Kremstal, Austria 2021			
CHARDONNAY, SEQUOIA GROVE,			95
Napa Valley, California, USA 2019			
ALBARIÑO ‘CINCO ISLAS ORO’			110
Bodegas Chaves, Rias Baixas, Spain 2021			
CHASSAGNE-MONTRACHET			180
Domaine JM Pillot 2021			
RED			
BOURGOGNE, HAUTES-CÔTES DE NUITS,			85
Dom. Bonnardot, Burgundy, France 2021			
RIOJA RESERVA ‘VINEDO SINGULAR’,			110
La Emperatriz, Alta, Spain 2018			
AMARONE VALPOLICELLA, D.FRACCAROLI			130
Veneto, Italy 2016			
CHÂTEAU DAUZAC, 5EME CC			215
Margaux, Bordeaux, France 2015			
SWEET & FORTIFIED			By the glass 100ml By the bottle
MANZANILLA ‘LA GITANA’			9 42
Bodegas Hidalga, Jerez, Spain			
SAUTERNES, CHÂTEAU ROUMIEU			13 85
Bordeaux, France 2017 (750ml)			
TOKAJI ‘ÉDES SZAMORODNI’ DISZNÓKŐ			15 75
Hungary 2018 (500ml)			
TAWNY 10 YEAR OLD			14 90
Kopke, Portugal (750ml)			
MARSALA, FLORIO			14 90
Semisecco Superiore Reserva’, Sicily, Italy 2015			
COCKTAILS			All at 16
HOME HOUSE MULLED WINE			
Home House secret recipe			
COCOA BOULEVARD			
Wild Turkey 101 Bourbon, Campari, 1757 Vermouth di Torino, chocolate butters			
PLANTERS PUNCH			
Eminent Ambar Claro, Home House liqueur, pineapple juice, raspberry, Angostura			
DUKE OF NEWCASTLE			
Glenmorangie 10yo, Ardbeg 10yo, King’s ginger liqueur, botanical honey, lemon			
EMERALD SIDECAR			
Hennessy VS, Green Chartreuse, lemon, demerara			
SAGE ON STAGE			
Tanqueray, sage cordial, lime cordial, citrus solution			
NEVER OUT OF FASHION			All at 16
ESPRESSO MARTINI			
Belvedere, coffee liqueur, espresso			
HOME HOUSE NEGRONI			
Home House gin, Campari, 1757 Vermouth di Torino, mango bitters			
KIR ROYALE			19
Moët & Chandon Champagne, crème de cassis			
MOCKTAIL			All at 11
BLOODY SHAME			
The classic Bloody Mary without alcohol – lemon and tomato juice, mixed with our very own spice mix			
CHERRY BREEZE			
Sober 0% gin, cherry shrub, grapefruit and thyme			
SOBER MOJITO			
Sober Rum 0%, lime, demerara, mint, Franklin & Sons Sicilian tonic			

DRAUGHT BEER			BOTTLE BEER/CIDER			CANNED BEERS			NATURAL MINERAL WATER						
CAMDEN HELLS <i>England</i>			7	LUCKY SAINT 0% <i>Germany</i>			6	CAMDEN HELLS <i>England</i>			7	HILDON <i>Still and Sparkling</i>			5.75
GUINNESS <i>Ireland</i>			8	THE NEWT <i>Signature Cyder</i>			8	CAMDEN PALE ALE <i>England</i>			7	CAMDEN IPA <i>England</i>			7