



WINTER GARDEN

SNACKS

NOCELLARA OLIVES ^{VG} 6

SMOKED ALMONDS ^{VG} 6

PADRON PEPPERS ^{VG} 7
Malden sea salt, espelette

N'DUJA ARANCINI ^{VG} 8
aioli

SMALL PLATES & SHARING

CURED MEATS
BOARD 29

*celeriac remoulade, house pickles,
toasted sourdough*

SELECTION OF DIPS,
GRILLED PITA BREAD ^V 20

*yellow courgette & yoghurt,
red pepper & walnut, beetroot hummus*

CRISPY VIOLET
ARTICHOKES ^V 9

green goddess dressing, seeded crumble

GRILLED
HALLOUMI ^V 12

pistachio, rosemary honey

HARISSA &
GARLIC PRAWNS 25

grilled lime, coriander

AUBERGINE &
CHICKPEA FATTAH ^{VG} 19
vegan yogurt & tahini, pinenuts

SALADS & MAIN PLATES

LAMB TAGINE 26
*saffron &
almond couscous*

GREEN LENTIL
SALAD 14/28
olive oil & sumac vinaigrette

300g HEREFORD
SIRLOIN 48
peppercorn sauce & fries

CHOPPED
SALAD ^{VG} 14/28
avocado & freekeh

LEMON & GARLIC
CHICKEN 25
pomegranate & orange salad

WHOLE BAKED
SEABASS 48
spicy tomato & olive relish

HOUSE HEROS

HOME HOUSE
BURGER 18.5
*braised short rib, Swiss cheese,
truffle, fries
- add smoked bacon 3*

BEER BATTERED
COD 19
*triple cooked chips, crushed peas,
tartare sauce*

VEGETABLE KATSU
CURRY ^{VG} 16
*Jasmine rice, flatbread
- add chicken 7 / add prawns 9*

Home House

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE
ALL PRICES ARE INCLUSIVE OF VAT

A 15% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL
SOME OF OUR CHEESE MAY BE UNPASTEURISED

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

DRINKS

ENGLISH SPARKLING			By the glass 125ml	By the bottle
HATTINGLEY VALLEY ‘CLASSIC RESERVE’ ^S			16	65
Hampshire, England NV				
HATTINGLEY VALLEY ‘CLASSIC RESERVE’ ROSÉ				80
Hampshire, England NV				
CHAMPAGNE				
MOËT & CHANDON, BRUT IMPÉRIAL ^S			19	80
Champagne, France NV				
MOËT & CHANDON, ROSÉ IMPÉRIAL ^S			23	120
Champagne, France NV				
RUINART, BLANC DE BLANCS ^S			26	165
Champagne, France NV				
ROSÉ			By the glass 175ml	By the bottle
LES QUATRE TOURS ‘ESTRELIA’ ^S			13	45
Côte de Provence, France 2023				
MINUTY PRESTIGE ^S			15	60
AOP, Côte de Provence, France 2024				
WHITE				
RIBOLLA GIALLA, REGUTA			12	39
Friuli-Venezia-Giulia, Italy 2024				
ALBARIÑO, TAMBORA			15	53
Rias Baixas, Galicia, Spain 2022				
GAVI DI GAVI, TENUTA SAN GIACOMO ^S			16	58
Piedmont, Italy 2024				
CHARDONNAY ST. FRANCIS ^S			17	65
Sonoma County, C.A, USA 2021				
CHABLIS, J.P & ALEXANDRE ELLEVIN			18	68
Burgundy, France 2023				
SAUVIGNON BLANC, CLOUDY BAY ^S			19	76
Marlborough, New Zealand 2024				
RED			By the glass 175ml	By the bottle
MONTEPULCIANO D'ABRUZZO			12	39
Monte Tessa, Abruzzo, Italy 2022				
CÔTES DU RHÔNE ‘SENTIER DES TERROIRS’ ¹⁴				48
Trois Cellier, Rhone, France 2020 ^O				
RIOJA RESERVA, VEGA CALEDONIA			16	60
Spain 2016				
CAILLETEAU BERGERON ^S			17	66
Blaye, Côte de Bordeaux, France 2022				
PINOT NOIR, LAWSON DRY HILLS ^S			18	70
Marlborough, New Zealand 2020				
MALBEC, TERRAZAS DE LOS ANDES ^S			19	73
Mendoza, Argentina 2023				
SWEET & FORTIFIED			By the glass 100ml	By the bottle
SAUTERNES, CHÂTEAU ROUMIEU			13	85
Bordeaux, France 2019 (750ml)				
TOKAJI ‘ÉDES SZAMORODNI’ DISZNÓKŐ			15	75
Hungary 2018 (500ml)				
TAWNY 10 YEAR OLD			14	90
Kopke, POrtugal (750ml)				
NATURAL MINERAL WATER				
HILDON Still and Sparkling				5.75
FOR A FULL WINE LIST PLEASE ASK A MEMBER OF STAFF.				
175ML & 50ML STANDARD SERVES, 125ML & 25ML SERVES AVAILABLE.				
ALL PRICES INCLUSIVE VAT.				
A DISCRETIONARY 15% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.				

CELEBRATING FINE WINES		Bottle
WHITE		
ASSYRTICO ‘CUVEE MEMBLIARUS’, CHATEAU OUMSIYAT,		48
Bekaa Valley, Lebanon 2024		
SAUVIGNON BLANC, LAWSON DRY HILLS ^S		55
Marlborough, New Zealand 2024		
BOURGOGNE HAUTES-CÔTES DU NUIITS BLANC ^S		80
Domain Bonnardot, Burgundy, France 2020		
RIESLING, GRAND CRU ‘OSTERBERG’, RIBEAUVILLE ^{S/O}		95
Alsace, France 2021		
LADOIX, PIERRE MAYEUL,		130
Burgundy, France 2020		
RED		
PINOT NOIR, WEINGUT MITTLBACH,		65
Kremstal, Austria 2022		
BARBARESCO, VINCHIO VAGLIO, ^S		85
Piedmont, Italy 2020		
‘PRELUDE DE CLOS APALTA’ ^S		95
Apalta, Colchagua Valley, Chile 2022		
‘RUBICON’, MEERLUST, ^S		120
Stellenbosch, South Africa 2021		
MANOIR DE GAY, CHÂTEAU DE GAY		170
Pomerol, Bordeaux, France 2018Margaux, Bordeaux, France 2015		
COCKTAILS		All at 16
GOLDEN TELEGRAM		
Moët and Chandon Brut Impérial, Eminent Reserva, honey, lime, amgostura bitter		
JADE EMBER		
Volcan de mi tierra blanco, Odd Mezcal, midori, italicus, pinneapple, chilly		
CLEMENTINE FIZZ		
Belvedere pure, mandarin liqueur, vanilla, lemon, Franklin & Sons mandarin & ginger soda		
REMEMBER THE MAIN		
Whistle Pig 10yrs, antica formula, cherry herring, absinthe,		
BETWEEN THE SHEETS		
Eminente Ambar Claro, Hennessy VS, cointreau, lemon, demerara		
THE PENICILLIN		
Glenmorangie 12, Kings ginger liqueur, honey blossom, laphroaig, lemon		
NEVER OUT OF FASHION		All at 16
ESPRESSO MARTINI		
Belvedere, Kahlua coffee liqueur, espresso		
NEGRONI		
Phymouth gin, Campari, 1757 Vermouth di Torino, mango bitters		
KIR ROYALE		19
Moët & Chandon Brut Imperial, crème de cassis		
MOCKTAILS		All at 11
BLOODY SHAME		
The classic Bloody Mary without alcohol – lemon and tomato juice, mixed with our very own spice mix		
CHERRY BREEZE		
Everleaf Marine, cherry shrub, Franklin & Son’s grapefruit soda		
MOJITO FIZZ		
Everleaf Marine, lime, demerara, mint, Franklin & Son’s soda		
DRAUGHT BEER		
PORETTI Italy		8
BROOKLYN THE STONEWALL IPA USA		8
BOTTLE BEER/CIDER		
PORETTI Italy		7
BROOKLYN THE STONEWALL IPA USA		7
NOAM PREMIUM LAGAR Germany		8
LUCKY SAINT 0% Germany		7
THE NEWT Signature Cyder		8