

THE HOUSE LOUNGE & BAR

CHAMPAGNE

125 ML

Moët & Chandon <i>Brut Impérial Brut NV</i>	14
Moët & Chandon <i>Rosé Impérial NV</i>	18
Ruinart Blanc De Blancs <i>Brut NV</i>	23
Ruinart Rosé <i>Brut NV</i>	23

SPARKLING WINE

125 ML

Hattingley Valley, Classic Reserve <i>Hampshire, England, Brut NV</i>	12
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WHITE WINES

175 ML

Pé Branco, Herdade Do Esporão <i>Alentejo, Portugal 2019</i>	7.5
Sauvignon Blanc, 'Fumées Blanches' <i>F. Lurton, Languedoc-Roussillon, France 2019</i>	9
Furmint, Patricius, Tokaji <i>Hungary 2017</i>	10
Chardonnay 'Exception', Dom. des Masques <i>Bouches-du-Rhone, France 2017</i>	11
Riesling 'Queen Of Whites' <i>Trocken, Tesch, Nahe, Germany 2017</i>	12
Gavi di Gavi, Magda Pedrini <i>Piedmont, Italy 2019</i>	13
Grüner Veltliner, Weingut Gebrüder Nittenaus, <i>Burgenland, Austria 2019</i>	14
Chablis Jean Pierre et Alexandre Ellevin, <i>Burgundy, France 2018</i>	15
Sauvignon Blanc, Cloudy Bay <i>Marlborough, New Zealand 2019</i>	18

RED WINES

175 ML

Barbera 'Amonte', Volpi <i>Piedmont, Italy 2018</i>	7.5
'Mountain Red' Thelema <i>Stellenbosch, SA 2016</i>	9
Touriga Nacional/Tinta Roriz, <i>Kelman Vineyards, Dao, Portugal 2015</i>	10
Chianti Rufina, DOCG, Colognole del Don, <i>Tuscany, Italy 2016</i>	11
Zweigelt 'Vom Haus', Pfaffl <i>Niederosterreich, Austria 2019</i>	12
Syrah/Grenache 'John Wine Organic' <i>D.Cazes, Roussillon, France 2019</i>	13
Tempranillo 'Abba', Bodegas Francisco Casas, <i>Toro, Spain 2014</i>	15
Pinot Noir, Hautes-Côtes de Nuits, <i>Dom. Nudant, Burgundy, France 2018</i>	16
Malbec, Terrazas de los Andes, <i>Mendoza, Argentina 2017</i>	18

NEVER OUT OF FASHION

Espresso Martini <i>Single espresso shot, Belvedere vodka, coffee liqueur, kola bitters</i>	14
Gibson <i>Tanqueray, Noilly Pratt, pickled onion brine, black pepper cardamom bitters</i>	14
My Little Pickle <i>Belvedere, Aperol, pickle juice, Campari</i>	14

MOCKTAIL IS THE HERO

Spirit Cleanser <i>Green tea, cranberry juice, honey, ginger beer</i>	10
Sometimes an Angel <i>Botanical honey, lime juice, orange juice, slimline tonic</i>	10

YOUR TABLE SNACKS

Nocellera Olives ^{VG} 3

Soda bread, whipped butter ^V 4

Skin on fries 4

Cobble Lane salami and pickles 5

SOMETHING LIGHT

Soy and sesame glazed chicory, salted peanuts ^{VG} 6

BBQ hispi, chilli, sour cream ^V 6

Chestnut hummus and Kentish grain salad ^V 7

Charred middle white pork skewers 7

Belted Galloway beef nuggets, pickled onion, truffle mayonnaise 9

SOMETHING TO FOLLOW

Roast cauliflower, lentil curry, apple, Bombay mix ^{VG} 10

Squid and prawn doughnut 10

Coral mushroom, buttered mash, black truffle ^V 12

Slow cooked Hebridean lamb lasagne, goat's curd 12

Roast free range chicken, warm Caesar 12

South Coast monkfish Kiev, curried slaw 14

Slow cooked short horn cheek, Dorset rock oyster, sea vegetables 14

Miso and honey glazed BBQ fallow venison, fermented plum 18

SOMETHING STICKY

Jaffa cake artic roll ^V 6

Lemon meringue waffle 6

Espresso martini jelly ^{VG} 6

Smoked banana split, tobacco ice cream 7



Home House