

THE RESTAURANT

CHAMPAGNE

125 ML

Moët & Chandon <i>Brut Impérial Brut NV</i>	18
Moët & Chandon <i>Rosé Impérial NV</i>	22
Ruinart Blanc de Blanc <i>Brut NV</i>	29
Ruinart <i>Rosé NV</i>	29

SPARKLING WINE

125 ML

Hattingley Valley, Classic Reserve <i>Hampshire, England, Brut NV</i>	15
Hattingley Valley, Classic Reserve, Rosé <i>Hampshire, England, Brut NV</i>	18

ROSÉ WINES

175 ML

Les Quatre Tours 'Classique Rose' <i>Côtes de Provence, France 2020</i>	11
Whispering Angel, Château d'Esclans <i>Côtes de Provence, France 2021</i>	19

WHITE WINES

175 ML

Vinho Verde 'Escolha', Solar das Boucas, <i>Portugal 2020</i>	9
Chenin Blanc 'Free Run Steen', <i>MAN Family Wines, Western Cape S.A 2021</i>	10
Sauvignon Blanc 'Fumées Blanches', <i>Fr.Lurton, Languedoc-Roussillon, France 2020</i>	11
Albariño, Tambora, <i>Rias Baixas, Galicia, Spain 2021</i>	13
Gavi di Gavi, Magda Pedrini, <i>Piedmont, Italy 2020</i>	14
Chablis, J.P et Alexandre Ellevin, <i>Burgundy, France 2020</i>	16
Sancerre, 'Cuvee Henri Du Vernoy' <i>Guiloupées, Loire, France 2020</i>	17
Pouilly Fuissé 'Vieilles Vignes', <i>Dom. Guerrin & Fils, Burgundy France 2019</i>	18

RED WINES

175 ML

Barbera 'Amonte', Volpi, <i>Piedmont, Italy 2019</i>	9
'Mountain Red' Thelema, <i>Western Cape, SA 2017</i>	11
Shiraz, Tar & Roses, <i>Heathcote, Australia 2018</i>	12
Rioja Reserva, Vega Caledonia, <i>Spain 2014</i>	13
Merlot, Cailleateau Bergeron, <i>Blaye, Côtes de Bordeaux, France 2019</i>	14
Tempranillo 'Abba', Francisco Casas, <i>Toro, Spain 2015</i>	15
Pinot Noir 'Bourgogne', Dom. Nudant, <i>Burgundy, France 2020</i>	16
Malbec, Terrazas de los Andes, <i>Mendoza, Argentina 2018</i>	19

SWEET & FORTIFIED

100 ML

Manzanilla 'La Gitana', Bodegas Hidalgo, <i>Jerez, Spain</i>	9
Sauternes, Château Roumieu, <i>Bordeaux, France 2016</i>	13
Tawny 10 Year Port <i>Kopke, Portugal</i>	14

SNACKS & SHARING

Nocellara olives ^{VG} 5

Smoked almonds ^{VG} 5

West Mersea oysters
each 4 / six 22

STARTERS

Pea and asparagus soup, garden peas, croûtons, pea shoots ^{VG} 9

Burrata, Isle of Wight tomatoes, white balsamic dressing,
balsamic caviar ^V 16

Steak tatare, quail egg, toasted sourdough 16

Wye Valley asparagus, poached heritage egg,
truffle hollandaise, radishes ^V 16

Classic prawn cocktail 16

London Cure salmon, potato and dill salsa, avocado cream, quail egg,
smoked crème fraîche 16

Vitello tonnato, veal loin, seared tuna, baby plum tomatoes,
crispy shallots 18

MAINS

Dayboat catch of the day *market price*

House cheeseburger, smoky ketchup, fries 18

Stuffed cabbage, truffle, wild mushroom, charred Romanesco,
harissa nuts, chive oil, roast tomato sauce ^{VG} 21

Baked aubergine, peppers, carrots, jasmine rice, mozzarella ^V 19

Stone bass ceviche, tiger's milk dressing, avocado mousse, giant corn 23

Lamb cutlets, peas, edamame beans, goat's cheese croquettes,
parsley sauce 31

Trofie pasta with tiger prawns, fermented lemon, garden peas 24

Chicken Holstein, heritage fried egg, smoked anchovies,
capers, rocket, tomatoes 24

Beef fillet, potato fondant, roast tomato, courgette purée,
garlic and herb crumb 38

SIDES

Truffle & Parmesan
fries ^V 8

Minted new potatoes ^{VG} 6

French fries ^{VG} 6

Courgetti with
almonds ^{VG} 6

Heritage tomato and
basil salad ^{VG} 7

DESSERTS *all 8*

Roast pineapple, coconut sorbet, chilli and lime ^{VG}

Vanilla crème brûlée, apple three ways, parsnip ice cream

Jaffa cake cigar, hazelnut ice cream

Lemon and bergamot sponge, Earl Grey ice cream

Selection of ice cream and sorbet *3 per scoop*

Cheese selection, chutney, quince, biscuits 12



Home House