

SPECIAL SELECTION		
WHITE		B T L
Sauvignon Blanc, Tindall Vineyard	49	
<i>Marlborough, New Zealand 2022</i>		
Vouvray Sec 'Argilex', Dom. Gautier	58	
<i>Loire, France 2019</i>		
Bourgogne Hautes-Côtes de Nuits	80	
<i>Dom. Bonnardot, Burgundy, France 2020</i>		
Riesling, Grand Cru 'Osterberg'	95	
<i>Ribeauville, Alsace, France 2018</i>		
Albariño 'Cinco Islas Oro'	100	
<i>Bodegas Chaves, Rias Baixas, Spain 2018</i>		
Chassagne-Montrachet 1er Cru,	185	
<i>Champ Gains, D. JM Pillot, Burgundy, Fr. 2020</i>		
RED		B T L
Hechtsheimer Spätburgunder	60	
<i>Weingut Stenner, Rheinhessen, Germany 2019</i>		
Barbera d'Alba, Reva	64	
<i>Piedmont, Italy 2021</i>		
'Rubicon', Meerlust	100	
<i>Stellenbosch, South Africa 2018</i>		
Châteauneuf du Pape, 'Marceau'	110	
<i>Dom. des 3 Cellier, Rhone, France 2020</i>		
Givry, 1er Cru 'Servoisine'	125	
<i>Dom. de la Ferté, Burgundy, France 2020</i>		
Château Fonplegade, Grand Cru Classé	150	
<i>Saint-Emillion, France 2014</i>		

CORAVIN SERVICE		
WHITE	75ML / 125ML /	BTL
Tyrrell's Vat.1 Semillon	12 / 20 /	120
<i>Hunter Valley, Australia 2015</i>		
Savennieres 'Sectilis Terra'	20 / 33 /	190
<i>Dom. Loic Mahe, Loire, France 2009</i>		
Nuits Saint Georges Blanc	24 / 38 /	200
<i>Perdrix, Burgundy, France 2021</i>		
Château Lynch-Bages	27 / 42 /	240
<i>Blanc de Lynch-Bages, Bordeaux, France 2014</i>		
RED	75ML / 125ML /	BTL
Malbec 'Lindaflor'	15 / 25 /	150
<i>Bodega Monteviejo, Uco Valley, Argentina 2016</i>		
Château Les Ormes-de-Pez	17 / 28 /	160
<i>Saint-Estephe, Bordeaux 2016</i>		
Beaune 1er Cru 'Les Sizie'	19 / 31 /	170
<i>Pierre Mayeul, Burgundy, France 2018</i>		
Petit-Figeac	23 / 37 /	200
<i>Saint-Emilion, Bordeaux, France 2018</i>		
Barolo 'Cannubi', Reva	30 / 46 /	300
<i>Piedmont, Italy 2018</i>		
'Valbuena 5º', Vega Sicilia	35 / 52 /	330
<i>Ribera del Duero, Spain 2017</i>		
'Overture', Opus One	45 / 75 /	430
<i>Napa Valley, California, USA NV</i>		
Ornellaia, Bolgheri Superiore,	60 / 100 /	580
<i>Tuscany, Italy 2011</i>		

CHAMPAGNE	1 2 5 M L
Moët & Chandon, <i>Brut Imp,NV</i>	19
Canard-Duchêne <i>Charles VII Grande Cuvée</i>	
<i>Blanc de Noirs, NV</i>	23
Moët & Chandon <i>Rosé Impérial NV</i>	23
Ruinart <i>Blanc de Blanc NV</i>	26

SPARKLING	1 2 5 M L
Hattingley Valley, Classic Reserve	15
<i>Hampshire, England, Brut NV</i>	

ROSÉ	1 7 5 M L
Les Quatre Tours ‘Classique Rose’	11.5
<i>Côtes de Provence, France 2022</i>	
Rock Angel, Chateau d'Esclans	15
<i>Côte de Provence, France 2021</i>	

WHITE	1 7 5 M L
Vinho Verde ‘Escolha’, Solar das Boucas,	10
<i>Portugal 2020</i>	
Pinot Grigio, Reguta	11
<i>Friuli-Venezia, Giulia, Italy 2022</i>	
Chenin Blanc, Saxenburg	12
<i>Stellenbosch, South Africa 2023</i>	
Sauvignon Blanc, No.1 Dourthe,	12
<i>Bordeaux, France 2022</i>	
Albariño, Tambora,	14
<i>Rias Baixas, Galicia, Spain 2022</i>	
Gavi di Gavi, Tenuta San Giacomo,	15.5
<i>DOCG, Piedmont, Italy 2022</i>	
Chardonnay, St.Francis,	16
<i>Sonoma County, USA 2021</i>	
Chablis, J.P et Alexandre Ellevin,	17
<i>Burgundy, France 2022</i>	
Sancerre, 'Cuvée Henri Du Vernoy'	18
<i>Guillopées, Loire, France 2022</i>	
Sauvignon Blanc, Cloudy Bay	19
<i>Marlborough, New Zealand 2022</i>	
Bourgogne Chardonnay,	21
'Le Haut des Champs', Dom. J.M Pillot	
<i>Burgundy, France 2021</i>	

RED	1 7 5 M L
Montepulciano d'Abruzzo, Monte Tessa,	10
<i>Abruzzo, Italy 2021</i>	
Pinot Nero, Reguta,	11
<i>Friuli-Venezia, Giulia, Italy 2021</i>	
Côtes du Rhône,'Le Serre de la Garde'	12
<i>Dom. Fond Croze, France 2022</i>	
Carmenere, Family Vintage,	13
<i>Tres Palacios, Maipo Valley, Chile 2020</i>	
Herdade do Freixo Terroir,	14.5
<i>Alentejo, Portugal 2020</i>	
Rioja Reserva, Vega Caledonia,	15
<i>Spain 2016</i>	
Cailleteau Bergeron,	16
<i>Blaye, Côtes de Bordeaux, France 2019</i>	
Pinot Noir 'Bourgogne',	17.5
<i>Dom. Nudant, Burgundy, France 2022</i>	
Malbec, Terrazas de los Andes,	18.5
<i>Mendoza, Argentina 2020</i>	

For our comprehensive wine list and spirits menu please ask our helpful staff members for assistance. 125ml serves available for wines.

SNACKS & SHARING	
Smoked almonds ^{1G}	6
Nocellara olives ^{1G}	6
West Mersea oysters,	
mignonette - <i>each 4 / six</i>	22
Mushroom croquettes,	
Spenwood, tarragon ^{1V}	9

SMALL PLATES	
Jerusalem artichoke soup, caramelised pear, walnut ^{1G}	9
Heritage beetroot, Granny Smith, Cashel blue, bitter leaves ^{1V}	12

Roscoff onion tatin, goat's cheese and balsamic ^{1V}	14
Home House smoked salmon, home made English muffin,	
fromage blanc and caviar	14

Black pudding Scotch egg, anchovy and tomato ketchup	14
Cornish crab, avocado, grapefruit, dill	18
Steak tartare, truffle mayonnaise, bone marrow toast	18

LARGE PLATES	
Gnocchi, cavolo nero pesto, roasted squash, garlic crumb ^{1V}	18
Caramelised celeriac, wild mushroom, Lincolnshire poacher,	
confit egg yolk ^{1V}	23

Potato, mushroom & Tunworth pie,	
pear & pickled walnut purée ^{1V}	23
Corn-fed chicken, shallot purée, variegated kale, Madeira	25

Chalk stream trout, Shetland mussels,	
baby leeks, pink fir potatoes	26
10oz Longhorn rib-eye with Home House mustard	32

Lamb rump, purple sprouting broccoli,	
anchovy and black olive jus	36
Scottish lobster roll, gem lettuce, brioche,	
celery salt, triple cooked chips	38

Grilled Dover Sole, caper, brown shrimp,	
cucumber, parsley brown butter	42

Roast rib of beef on the bone, Home House mustard,	
roast garlic bulb, peppercorn sauce	
<i>serves two, carved at the table</i>	13.5 per 100g

SIDES	
Charred hispi cabbage, green sauce, crispy shallots ^{1G}	7

Maple glazed heritage carrots ^{1G}	7
Lyonnaise potatoes ^{1V}	8

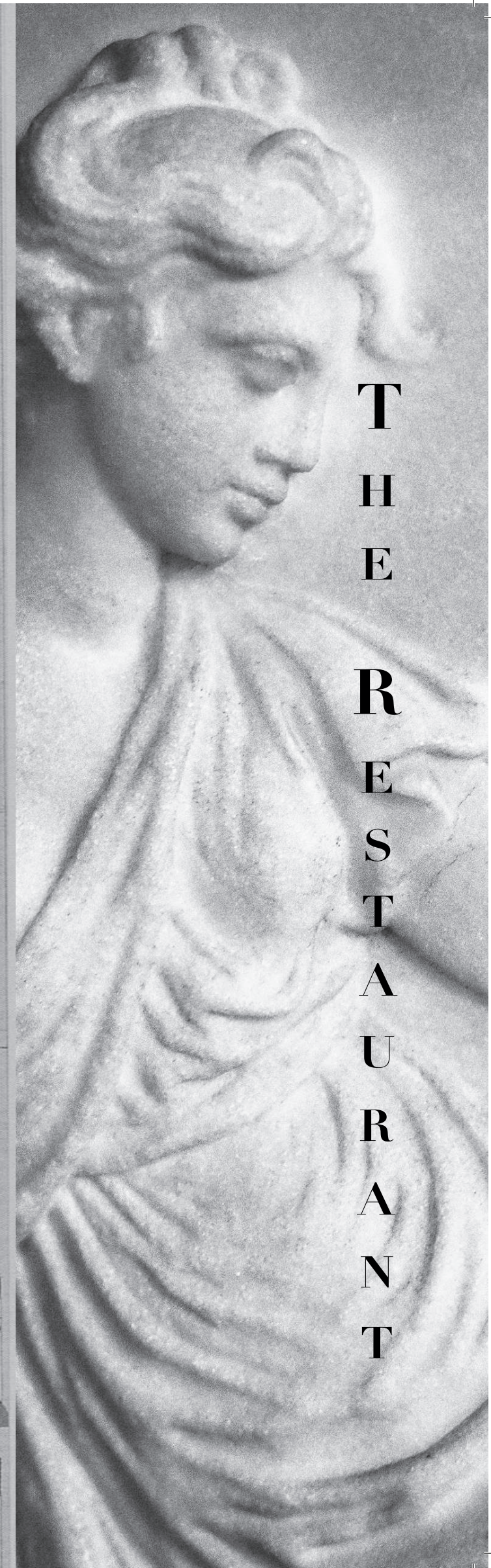
Mashed potato ^{1V}	6
<i>add Tunworth ^{1V}</i>	7.5 / <i>add bone marrow</i>

Creamed spinach with nutmeg ^{1V}	7.5
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Mac & Cheese ^{1V}	8.5
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Butterhead lettuce, radish, herb "salad cream" ^{1V}	6
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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.



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Home House