

THE RESTAURANT

CHAMPAGNE	125 ML
Moët & Chandon <i>Jubilee Edition, Brut Imp, NV</i>	19
Moët & Chandon <i>Rosé Impérial NV</i>	22

SPARKLING	125 ML
Hattingley Valley, <i>Classic Reserve Hampshire, England, Brut NV</i>	15
Hattingley Valley, <i>Classic Reserve, Rosé Hampshire, England, Brut NV</i>	18

ROSÉ WINES	175 ML
Les Quatre Tours 'Classique Rose' <i>Côtes de Provence, France 2021</i>	11
Whispering Angel, <i>Château d'Esclans Jubilee Edition, Côtes de Provence, France 2021</i>	19

WHITE WINES	175 ML
Vinho Verde 'Escolha', <i>Solar das Boucas, Portugal 2020</i>	9
Sauvignon Blanc, <i>Mont Auriol, Languedoc, France 2020</i>	10
Picpoul de Pinet, <i>Saint Peyre, Languedoc, France 2021</i>	11
Albariño, <i>Tambora, Rias Baixas, Galicia, Spain 2021</i>	13
Gavi di Gavi, <i>Magda Pedrini, Piedmont, Italy 2020</i>	14
Chablis, <i>J.P et Alexandre Ellevin, Burgundy, France 2021</i>	16
Sancerre, 'Cuvée Henri Du Vernoy' <i>Guilopées, Loire, France 2020</i>	17
Pouilly Fuissé 'Vieilles Vignes', <i>Dom. Guerrin & Fils, Burgundy France 2019</i>	18

RED WINES	175 ML
Montepulciano d'Abruzzo, <i>Monte Tessa, Abruzzo, Italy 2020</i>	9
Merlot, <i>Mont Auriol, Languedoc, France 2020</i>	10
Shiraz, <i>Tar & Roses, Heathcote, Australia 2018</i>	12
Rioja Reserva, <i>Vega Caledonia, Spain 2014</i>	13
Merlot, <i>Cailleteau Bergeron, Blaye, Côtes de Bordeaux, France 2019</i>	14
Tempranillo 'Abba', <i>Francisco Casas, Toro, Spain 2015</i>	15
Pinot Noir 'Bourgogne', <i>Dom. Nudant, Burgundy, France 2020</i>	16
Malbec, <i>Terrazas de los Andes, Mendoza, Argentina 2018</i>	19

SWEET & FORTIFIED	100 ML
Manzanilla 'La Gitana', <i>Bodegas Hidalgo, Jerez, Spain</i>	9
Sauternes, <i>Château Roumieu, 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 <i>each 4 / six</i> 22	Shellfish Selection 48 <i>Dressed Dorset crab, rock oysters, prawns, mussels, scallop ceviche</i>

STARTERS

Gazpacho, <i>heritage tomatoes, rye bread crisps, olive tapenade</i> ^{VG} 9
Burrata, <i>Isle of Wight tomatoes, white balsamic dressing, balsamic caviar</i> ^V 16
Cobble Lane bresaola, <i>parmesan, toasted hazelnuts, rocket, truffle vinaigrette</i> 18
Wye Valley asparagus, <i>quail egg, parmesan crumb, hollandaise, radishes</i> ^V 14
Classic prawn cocktail 16
London Cure salmon, <i>potato and dill salsa, avocado cream, quail egg, smoked crème fraîche</i> 16
Dressed Dorset crab, <i>mayonnaise, sourdough toast</i> 20

MAINS

Dayboat catch of the day <i>market price</i>
House cheeseburger, <i>smoky ketchup, fries</i> 18
Potato gnocchi, <i>charred courgette, soy beans, pesto, vegan feta, sun-dried tomatoes</i> ^{VG} 19
Lamb cutlets, <i>goat's cheese and summer vegetable tart, mint jus</i> 31
Lobster linguine, <i>chilli and garlic</i> 35
Chicken Paillard, <i>Wye Valley garden salad, cherry tomatoes</i> 23
200g Beef fillet, <i>potato fondant, roast tomato, courgette purée, garlic and herb crumb</i> 38

SIDES

Truffle & Parmesan <i>fries</i> ^V 8	Green salad ^{VG} 6	French fries ^{VG} 6
Courgetti with <i>almonds</i> ^{VG} 6	Heritage tomato and <i>basil salad</i> ^{VG} 7	Buttered summer <i>vegetables</i> ^{VG} 6



Home House