

SPECIAL SELECTION	
WHITE	B T L
Sauvignon Blanc, Tindall Vineyard <i>Marlborough, New Zealand 2022</i>	49
Vouvray Sec 'Argilex', Dom. Gautier <i>Loire, France 2019</i>	58
Bourgogne Hautes-Côtes de Nuits <i>Dom. Bonnardot, Burgundy, France 2020</i>	80
Riesling, Grand Cru 'Osterberg' <i>Ribeauville, Alsace, France 2018</i>	95
Albariño 'Cinco Islas Oro' <i>Bodegas Chaves, Rias Baixas, Spain 2018</i>	100
Puligny Montrachet, Pierre Mayeul <i>Burgundy, France 2018</i>	170
RED	B T L
Hechtsheimer Spätburgunder <i>Weingut Stenner, Rheinhessen, Germany 2019</i>	60
Barbera d'Alba, Reva <i>Piedmont, Italy 2019</i>	64
'Rubicon', Meerlust <i>Stellenbosch, South Africa 2018</i>	100
Châteauneuf du Pape, 'Marceau' <i>Dom. des 3 Cellier, Rhone, France 2020</i>	110
Givry, 1er Cru 'Servoisine' <i>Dom. de la Ferté, Burgundy, France 2019</i>	125
Château Fonplegade, Grand Cru Classé <i>Saint-Emillion, France 2014</i>	150

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 2019</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 2015</i>		
Château Les Ormes-de-Pez	17 / 28 / 160	
<i>Saint-Estephe, Bordeaux 2015</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
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 WINES	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 WINES	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 2021</i>	
Sauvignon Blanc, No.1 Dourthe,	12
<i>Bordeaux, France 2022</i>	
Albariño, Tambora,	14
<i>Rias Baixas, Galicia, Spain 2021</i>	
Gavi di Gavi, Magda Pedrini,	15.5
<i>Piedmont, Italy 2022</i>	
Chardonnay, St.Francis,	16
<i>Sonoma County, USA 2021</i>	
Chablis, J.P et Alexandre Ellevin,	17
<i>Burgundy, France 2021</i>	
Sancerre, 'Cuvée Henri Du Vernoy'	18
<i>Guilopées, Loire, France 2021</i>	
Sauvignon Blanc, Cloudy Bay	19
<i>Marlborough, New Zealand 2021</i>	
Bourgogne Chardonnay,	21
'Le Haut des Champs', Dom. J.M Pillot	
<i>Burgundy, France 2021</i>	

RED WINES	1 7 5 M L
Montepulciano d'Abruzzo, Monte Tessa,	10
<i>Abruzzo, Italy 2020</i>	
Pinot Nero, Reguta,	11
<i>Friuli-Venezia, Giulia, Italy 2020</i>	
Côtes du Rhône,'Le Serre de la Garde'	12
<i>Dom. Fond Croze, France 2021</i>	
Carmenere, Family Vintage,	13
<i>Tres Palacios, Maipo Valley, Chile 2020</i>	
Herdade do Freixo Terroir,	14.5
<i>Alentejo, Portugal 2019</i>	
Rioja Reserva, Vega Caledonia,	15
<i>Spain 2015</i>	
Cailleteau Bergeron,	16
<i>Blaye, Côtes de Bordeaux, France 2019</i>	
Pinot Noir 'Bourgogne',	17.5
<i>Dom. Nudant, Burgundy, France 2021</i>	
Malbec, Terrazas de los Andes,	18.5
<i>Mendoza, Argentina 2019</i>	

SUNDAY LUNCH	
SNACKS & SHARING	
Smoked almonds ^{1⁄6} 6	Nocellara olives ^{1⁄6} 6
West Mersea oysters <i>each 4 / six</i> 22	Devonshire crab rarebit, tabasco 9

STARTERS	
Salt baked celeriac soup, hazelnut & apple ^{1⁄6}	
Jerusalem artichokes, wild mushroom and truffle sourdough toast ^{1⁄}	
Home House Gin cured salmon, horseradish, crème fraîche & dill	
Confit duck & pistachio terrine, fig chutney, grilled sourdough	

MAINS	
Charred cauliflower, coronation dressing, golden raisins, toasted almonds ^{1⁄6}	
Potato, mushroom & Tunworth pie, pear & pickled walnut purée ^{1⁄}	
Cod, creamed leeks, saffron potato, brown shrimps and spiced anchovy	

SUNDAY ROAST	
<i>£7.5 supplement</i>	
28 day aged native beef striploin	
Half corn-fed chicken	
Free range pork belly	
<i>All served with Yorkshire pudding, seasonal vegetables, horseradish, duck fat roasties and jus</i>	

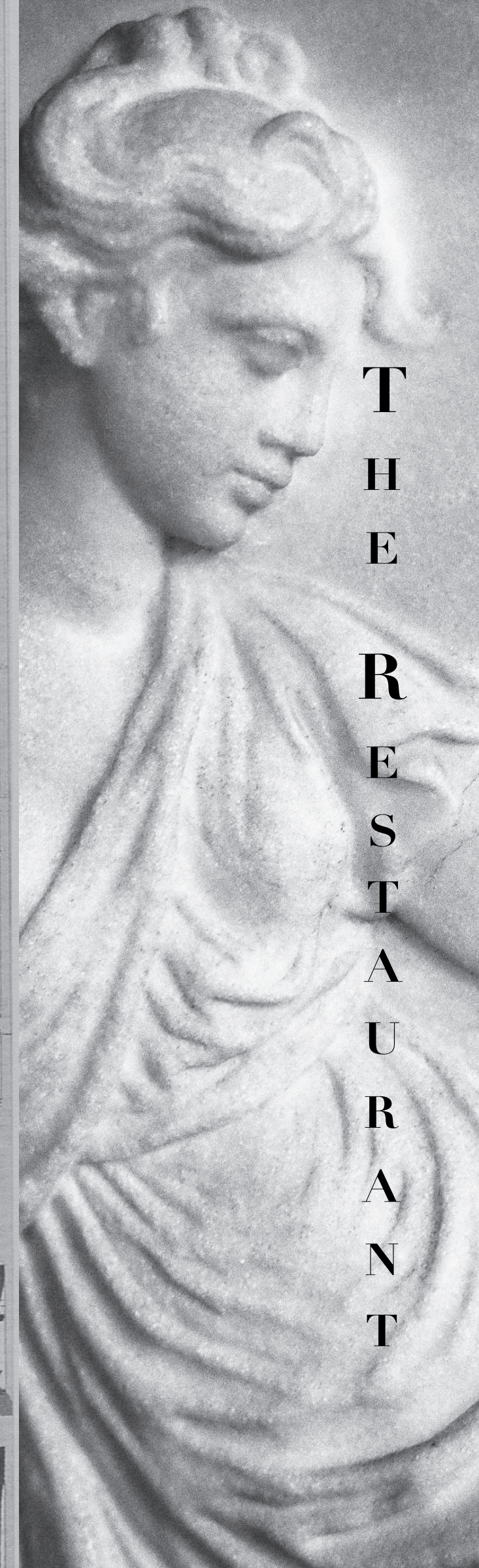
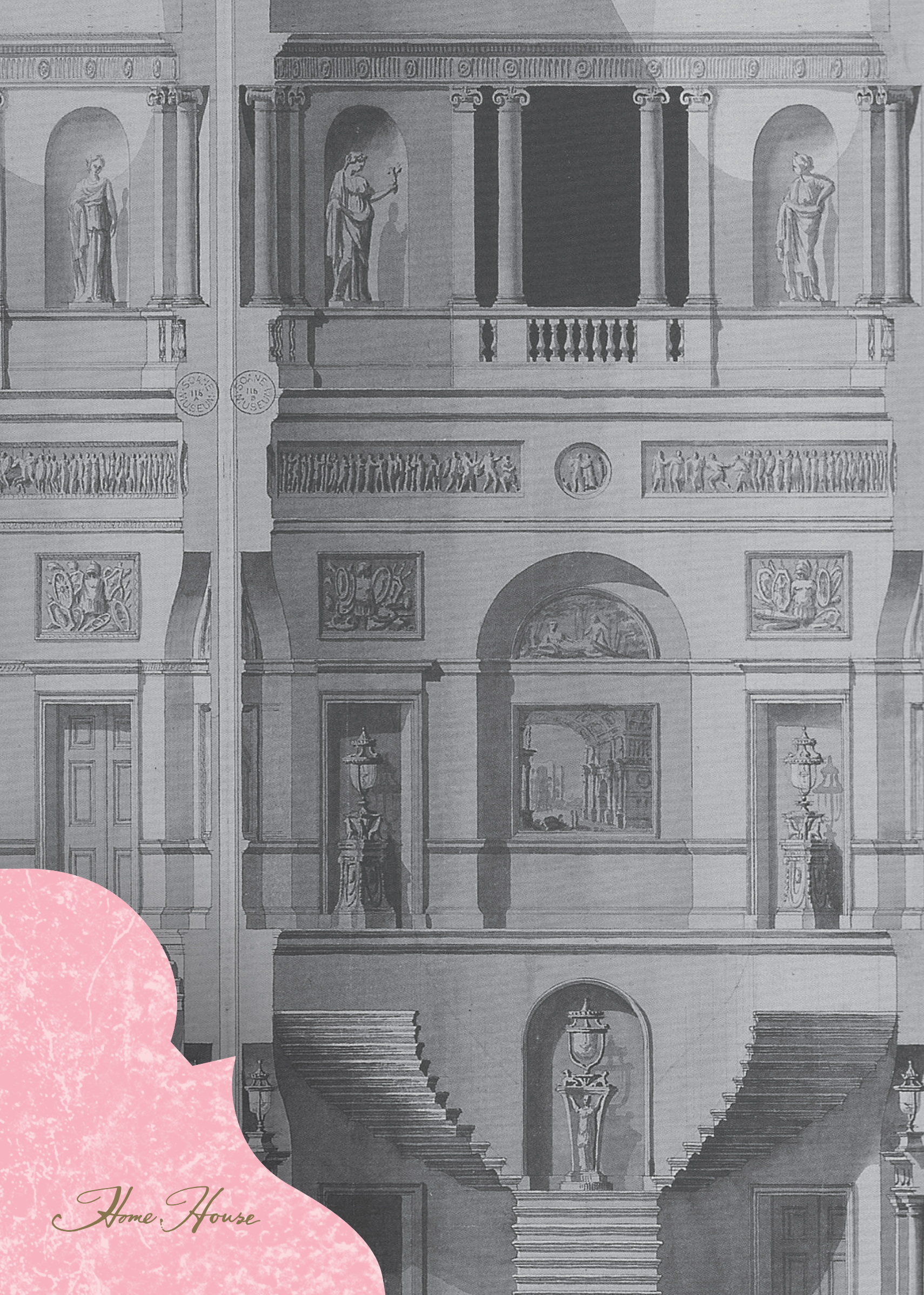
SIDES	
Maple glazed heritage carrots ^{1⁄6} 7	French fries ^{1⁄6} 7
Bone marrow mashed potato 7	Charred hispi cabbage, green sauce, crispy shallots ^{1⁄6} 7

DESSERTS	
Sticky toffee pudding, clotted cream	
Milk & honey panna cotta, griottines and honeycomb	
Bramley apple tart tatin, Calvados ice cream	

Selection of ice cream & sorbets
<i>TWO COURSES FOR 25 / THREE COURSES FOR 30</i>

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

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