



2 courses 25 / 3 courses 30

Carrot soup ^V
hazelnut dukkah, carrot crisps

Confit duck and pistachio terrine
orange chutney, grilled sourdough

Smoked mackerel pâté
fennel and grapefruit salad

Slow roasted pork belly
*apple and celeriac remoulade,
compressed apple sauce*

Truffle mushroom risotto ^V
mascarpone & basil cream

Roasted salmon
petite pois à la française

Pineapple upside down cake
mandarin sorbet

Lincolnshire poacher
rhubarb chutney, fruit bread

Ice cream and sorbet selection

SIDES - 7

French fries ^{VG}
Heritage carrots ^{VG}
Green beans ^V

SUGGESTED WINE PAIRING (125ml) - 6

WHITE: Chardonnay Dom. Bousquet,
Tupungato, Chile

RED: Shiraz, Tar & Roses,
Heathcote, Australia

Home House

All prices inclusive of VAT.
A discretionary service charge of 12.5% will be added to your bill.
If you have any allergies or intolerances please
ask a member of staff for further information.

