



2 courses 25 / 3 courses 30

Confit chicken & red pepper terrine
piccalilli

Sea bream tartare
avocado, Kohlrabi, shiso leaf

Caramelised figs ^v
sourdough, rocket, Parmesan

Bavette steak
mashed potato, bourguignon sauce

Roast Scottish salmon
sea herbs, pink fir potatoes

Tomato and basil risotto ^v
mascarpone

Madagascan vanilla crème brûlée

Doorstone goat's cheese
fruit chutney, sourdough crackers

Ice cream and sorbet selection

SUGGESTED WINE PAIRING (125ml) - 7

Ribolla Gialla, Reguta,
Friuli-Giulia-Venezia, Italy 2023

Merlot, Mont Auriol,
Languedoc, France 2022

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.



Home House