



SET MENU

2 courses 25 / 3 courses 30

Cauliflower Soup
confit shallot, hazelnut vinnaigrette

Glazed Beetroot Salad
goats curd, chilly roasted seeds, wild rocket

Veal Carpaccio
ortiz tuna emulsion, capers, wild rocket

Pumpkin and Sage Tortellini
roasted Delica pumpkin

Oven Roasted Salmon
warm bean salad, pickled shimeji mushrooms

Duck Breast
*Jerusalem artichoke puree, potato and truffle
terraine, red wine jus*

Blueberry Baked Cheesecake

Pralline Mille Feuille
hazelnut crème

Bibury
tomato chutney, sourdough crackers

SUGGESTED WINE PAIRING (125ml) - 8

Chenin Blanc, Saxenburg
Stellenbosch, SA

Pinot Nero, Reguta
Friuli-Venezia-Giulia, Italy

Home House

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE
ALL PRICES ARE INCLUSIVE OF VAT
A 15% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL
SOME OF OUR CHEESE MAY BE UNPASTEURISED
IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE ASK A MEMBER OF
STAFF FOR FURTHER INFORMATION

