

# *Home House*

*2 courses 25*

*3 courses 30*

**Tomato carpaccio, vegan feta, smoked almonds,  
wild rocket <sup>VG</sup>**

**Smoked salmon mousse, grilled courgette  
and artichoke salad**

**Chicken liver pâté, toasted sourdough,  
balsamic onion, cornichons**

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**Spaghetti alla Norma <sup>V</sup>**

**Slow cooked pork belly, herb mashed potato,  
charred corn, green sauce**

**Roasted skate wing, sauce vierge,  
minted new potatoes**

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**Pistachio and rum cake, pistachio ice cream**

**Lemon tart, raspberry sorbet**

**Selection of ice cream and sorbet**

**SUGGESTED WINE PAIRING (125ML) - 6**

***White: 'Fumees Blanches', Francois Lurton,  
Languedoc-Roussillon, France 2021***

***Red: 'Mountain Red' Thelema, Stellenbosch,  
South Africa 2017***

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.