



2 courses 25 / 3 courses 30

Fig carpaccio  
*Parmesan, rocket, prosciutto*

Cornish mackerel  
*horseradish crème fraîche, cucumber, radish*

Leek and potato soup <sup>V</sup>

-----

Sirloin steak  
*mashed potatoes, watercress, peppercorn*

Skate wing  
*verigated kale, mussels & lardon*

Vegetable pot-au-feu <sup>V</sup>  
*quinoa, pesto*

-----

Bread & butter pudding  
*vanilla ice cream*

Golden Cross goat's cheese  
*apple 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