



2 courses 25 / 3 courses 30

Squab pigeon
pearl barley, trompette mushrooms, pomegranate

Seabass crudo
lime, sourdough, cucumber, coriander

Roast celeriac soup ^V
apple, hazelnut

Herb crusted lamb rack
Jerusalem artichoke, black olive

Pasta c'Anciova
linguine, anchovy, capers, lemon

Spelt risotto ^V
sage, onion squash

Pecan tart
milk ice cream

Lincolnshire Poacher
chutney, sourdough crisps

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