



SET MENU

2 courses 25 / 3 courses 30

Heritage beetroot salad ^v
goat's cheese, granola

Smoked salmon tartare
cucumber

Lamb sweetbreads
sweetcorn, spinach

Roast leeks ^v
smoked almond velouté

Plaice
fish bone sauce, sea herbs

Pork loin
carrot, gem lettuce

White chocolate & matcha choux bun

Caramelised pineapple
coconut sorbet, lime

Brightwell ash cheese
fruit chutney, crackers

SUGGESTED WINE PAIRING (125ml) - 8

Sauvignon Blanc, No.1 Dourthe
Bordeaux, France

Pinot Nero, Reguta
Friuli-Venezia-Giulia, Italy

Home House

All prices inclusive of VAT.
A discretionary service charge of 15% will be added to your bill.
If you have any allergies or intolerances please ask a member of
staff for further information.

