

THE RESTAURANT

SUNDAY BRUNCH

CHAMPAGNE 125 ML

Moët & Chandon <i>Brut Impérial Brut NV</i>	18
Moët & Chandon <i>Rosé Impérial NV</i>	22
Ruinart Blanc de Blanc <i>Brut NV</i>	29
Ruinart <i>Rosé NV</i>	29

SPARKLING WINE 125 ML

Hattingley Valley, Classic Reserve <i>Hampshire, England, Brut NV</i>	15
Hattingley Valley, Classic Reserve, Rosé <i>Hampshire, England, Brut NV</i>	18

ROSÉ WINES 175 ML

Les Quatre Tours 'Classique Rose' <i>Côtes de Provence, France 2020</i>	11
Whispering Angel, Château d'Esclans <i>Côtes de Provence, France 2021</i>	19

WHITE WINES 175 ML

Vinho Verde 'Escolha', Solar das Boucas, <i>Portugal 2020</i>	9
Chenin Blanc 'Free Run Steen', <i>MAN Family Wines, Western Cape S.A 2021</i>	10
Sauvignon Blanc 'Fumées Blanches', <i>Fr.Lurton, Languedoc-Roussillon, France 2020</i>	11
Albariño, Tambora, <i>Rias Baixas, Galicia, Spain 2021</i>	13
Gavi di Gavi, Magda Pedrini, <i>Piedmont, Italy 2020</i>	14
Chablis, J.P et Alexandre Ellevin, <i>Burgundy, France 2020</i>	16
Sancerre, 'Cuvee Henri Du Vernoy' <i>Guillopées, Loire, France 2020</i>	17
Pouilly Fuissé 'Vieilles Vignes', <i>Dom. Guerrin & Fils, Burgundy France 2019</i>	18

RED WINES 175 ML

Barbera 'Amonte', Volpi, <i>Piedmont, Italy 2019</i>	9
'Mountain Red' Thelema, <i>Western Cape, SA 2017</i>	11
Shiraz, Tar & Roses, <i>Heathcote, Australia 2018</i>	12
Rioja Reserva, Vega Caledonia, <i>Spain 2014</i>	13
Merlot, Cailleteau Bergeron, <i>Blaye, Côtes de Bordeaux, France 2019</i>	14
Tempranillo 'Abba', Francisco Casas, <i>Toro, Spain 2015</i>	15
Pinot Noir 'Bourgogne', Dom. Nudant, <i>Burgundy, France 2020</i>	16
Malbec, Terrazas de los Andes, <i>Mendoza, Argentina 2018</i>	19

SWEET & FORTIFIED 100 ML

Manzanilla 'La Gitana', Bodegas Hidalgo, <i>Jerez, Spain</i>	9
Sauternes, Château Roumieu, <i>Bordeaux, France 2016</i>	13
Tawny 10 Year Port <i>Kopke, Portugal</i>	14

SNACKS & SHARING

Nocellara olives ^{VG} 5
West Mersea oysters <i>each 4 / six</i> 22
Cobble Lane cured meats, pickles 23

TO START

Scrambled native breed eggs, London Cure salmon, sourdough toast 16
Eggs Florentine ^V , Benedict or Royale 11/14
Crushed avocado on toasted rye bread, chilli and mint ^{VG} 10
Pea and asparagus soup, garden peas, croûtons, pea shoots ^{VG} 9
Classic prawn cocktail 16
Burrata, Isle of Wight tomatoes, white balsamic dressing, balsamic caviar ^V 16
Wye Valley asparagus, poached heritage egg, truffle hollandaise, radishes ^V 16

Vitello tonnato, veal loin, seared tuna, baby plum tomatoes,
crispy shallots 18

TO FOLLOW

Catch of the day market price
House cheeseburger, smoky ketchup, fries 18
Baked aubergine, peppers, carrots, jasmine rice, mozzarella ^V 19
Trofie pasta with tiger prawns, fermented lemon, garden peas 24
Chicken Holstein, heritage fried egg, smoked anchovies, capers, rocket, tomatoes 24

SUNDAY ROAST

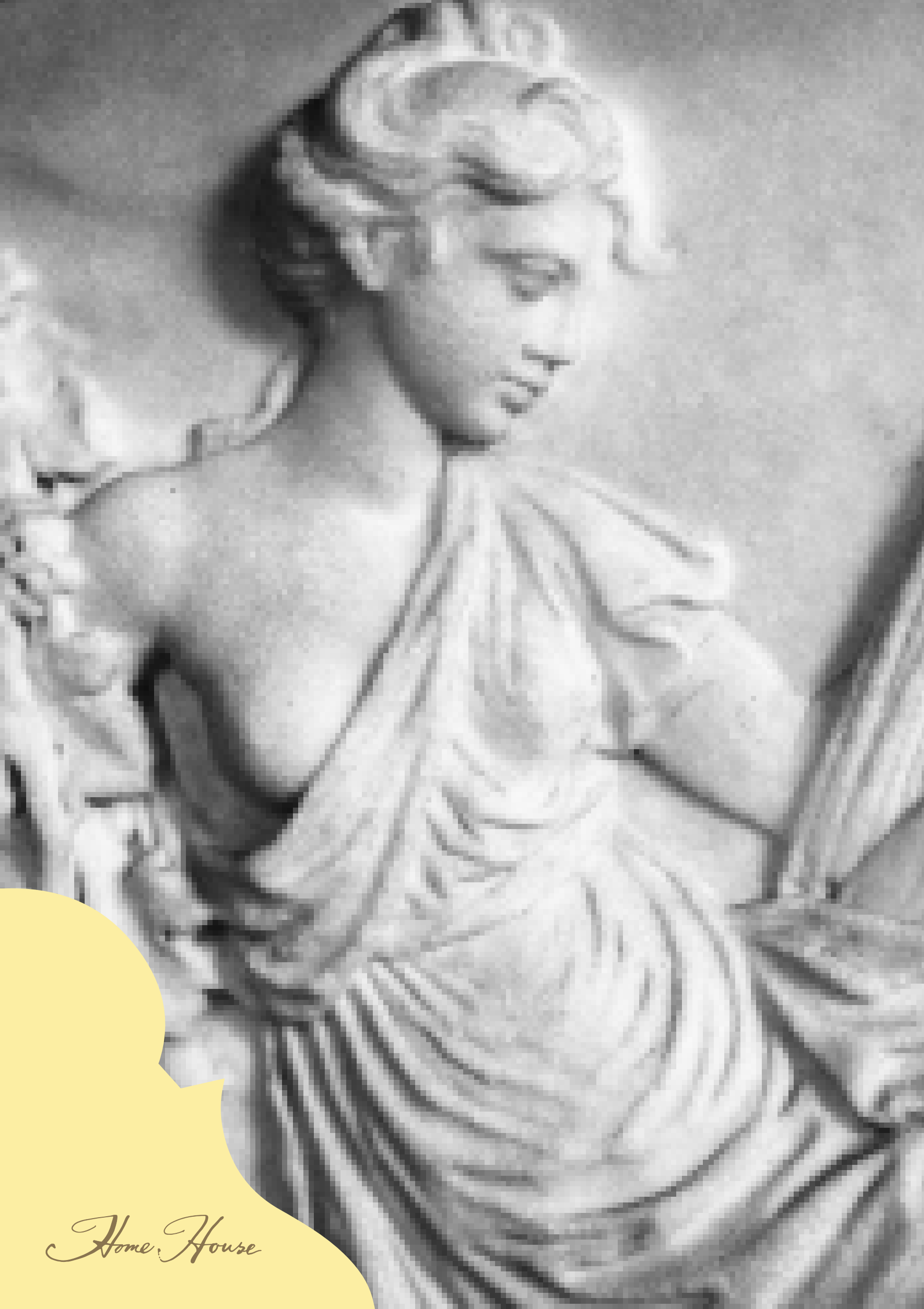
U.S.D.A Prime Striploin 38
Served with: Yorkshire pudding, seasonal vegetables, horseradish, duck fat roasties and jus

SIDES

Truffle & Parmesan fries ^V 8	French fries ^{VG} 6	Minted new potatoes ^{VG} 6
Heritage tomato and basil salad ^{VG} 7	Courgetti with almonds ^{VG} 6	

DESSERTS all 8

Roast pineapple, coconut sorbet, chilli and lime ^{VG}
Vanilla crème brûlée, apple three ways, parsnip ice cream
Lemon and bergamot sponge, Early Grey ice cream
Selection of ice cream and sorbet 3 <i>per scoop</i>
Cheese selection, chutney, quince, biscuits 12



Home House