

THE RESTAURANT

SUNDAY BRUNCH

CHAMPAGNE

125 ML

Moët & Chandon <i>Brut Impérial Brut NV</i>	16
Moët & Chandon <i>Rosé Impérial NV</i>	19
Ruinart Blanc De Blancs <i>Brut NV</i>	24
Ruinart Rosé <i>Brut NV</i>	26

SPARKLING WINE

125 ML

Hattingley Valley, Classic Reserve <i>Hampshire, England, Brut NV</i>	14
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ROSÉ WINES

175 ML

Les Quatre Tours 'Classique Rose' <i>Côtes de Provence, France 2020</i>	10
Château Val Joanis <i>Cuvée Prestige Josephine, Luberon, France 2019</i>	16

WHITE WINES

175 ML

Pé Branco, Herdade Do Esporão <i>Alentejo, Portugal 2019</i>	8
Chenin Blanc 'Free Run Steen' <i>MAN Family Wines, Western Cape S.A 2020</i>	9
Pinot Grigio <i>Tar & Roses, Victoria, Australia 2019</i>	10.5
Albariño, Tambora <i>Galicía, Spain 2019</i>	11.5
Gavi di Gavi, Magda Pedrini <i>Piedmont, Italy 2019</i>	12.5
Chablis Jean Pierre et Alexandre Ellevin <i>Burgundy, France 2018</i>	15
Pouilly Fumé 'Chantes Alouettes' <i>Dom. JM Roger, Loire, France 2019</i>	16.5
Sauvignon Blanc, Cloudy Bay <i>Marlborough, New Zealand 2019</i>	18

RED WINES

175 ML

Barbera 'Amonte', Volpi <i>Piedmont, Italy 2019</i>	8
'Mountain Red' Thelema <i>Western Cape, SA 2016</i>	9.5
Touriga Nacional/Tinta Roriz, <i>Kelman Vineyards, Dao, Portugal 2015</i>	10.5
Cailleteau Bergeron Merlot <i>Blaye, Côtes de Bordeaux, France 2018</i>	12
'Bourgogne' Pinot Noir <i>Dom. Nudant, Burgundy, France 2018</i>	14
Malbec, Terrazas de los Andes, <i>Mendoza, Argentina 2017</i>	18

SWEET & FORTIFIED

100 ML

Late Harvest Riesling Organic <i>Seresin Estate 2018</i>	9.5
Sauternes-Barsac <i>Cypres de Climens 2014</i>	12
Tawny 10 Year Port <i>Kopke, Portugal</i>	12

SNACKS & SHARING

Sourdough rolls and butter	2
Nocellera Olives ^{VG}	4
Cobble Lane charcuterie, pickles	22
Poole rock oysters each 4 / six	20

BRUNCH

Garden pea soup, ham hock	9
Crushed avocado, rye toast, chilli and mint ^{VG}	10
French toast, cream cheese and Nutella sandwich, banana ^V	10
Prawn cocktail	14
Burrata, semi dried tomatoes, pine nuts, basil ^V	14
Poached native breed eggs, smoked Scottish salmon, crushed avocado, sourdough toast	15
Dexter beef carpaccio, Berkswell, toast, sweet mustard	15
Wye Valley asparagus, crispy hen's egg, truffle dressing ^V	15
Smoked Scottish salmon, traditionally garnished	16

CLASSIC SALADS

Niçoise ^V	12	Caesar	14	Waldorf ^V	14
<i>Toppings:</i>					
Yellow fin tuna	8	Free range chicken	6	Charred halloumi ^V	5
				Anchovies	4

MAIN PLATES

Home House cheeseburger, skin on fries	16.5
Beetroot gnocchi, charred courgette, wild garlic pesto, Berkswell ^V	17
Beer battered haddock and triple cooked chips, crushed peas, tartare sauce	17.5
Vegetable Thai curry, jasmine rice, coconut ^V	15
add chicken	21

SIDES *all 5*

Minted Jersey royals ^{VG}	Beetroot coleslaw ^{VG}	Wilted spinach ^{VG}
Skin on fries	Heritage tomato and basil salad ^{VG}	

DESSERTS *all 7*

Passion fruit, coconut and mango trifle	
English apple charlotte, whipped crème fraiche	
Citrus meringue pie	
Vanilla rice pudding, outdoor Yorkshire rhubarb	
Chocolate and honeycomb sundae	
Selection of ice cream and sorbet <i>2 per scoop</i>	
Selection of British cheeses, chutney, quince, biscuits	12