

THE RESTAURANT

SUNDAY BRUNCH

CHAMPAGNE	125 ML
Moët & Chandon <i>Jubilee Edition, Brut Imp, NV</i>	19
Moët & Chandon <i>Rosé Impérial NV</i>	22

SPARKLING	125 ML
Hattingley Valley, <i>Classic Reserve</i>	15
<i>Hampshire, England, Brut NV</i>	
Hattingley Valley, <i>Classic Reserve, Rosé</i>	18
<i>Hampshire, England, Brut NV</i>	

ROSÉ WINES	175 ML
Les Quatre Tours 'Classique Rose'	11
<i>Côtes de Provence, France 2021</i>	
Whispering Angel, <i>Château d'Esclans</i>	19
<i>Jubilee Edition, Côtes de Provence, France 2021</i>	

WHITE WINES	175 ML
Vinho Verde 'Escolha', <i>Solar das Boucas,</i>	9
<i>Portugal 2020</i>	
Sauvignon Blanc, <i>Mont Auriol,</i>	10
<i>Languedoc, France 2020</i>	
Picpoul de Pinet, <i>Saint Peyre,</i>	11
<i>Languedoc, France 2021</i>	
Albariño, <i>Tambora,</i>	13
<i>Rias Baixas, Galicia, Spain 2021</i>	
Gavi di Gavi, <i>Magda Pedrini,</i>	14
<i>Piedmont, Italy 2020</i>	
Chablis, <i>J.P et Alexandre Ellevin,</i>	16
<i>Burgundy, France 2021</i>	
Sancerre, 'Cuvee Henri Du Vernoy'	17
<i>Guilopées, Loire, France 2020</i>	
Pouilly Fuissé 'Vieilles Vignes',	18
<i>Dom. Guerrin & Fils, Burgundy France 2019</i>	

RED WINES	175 ML
Montepulciano d'Abruzzo, <i>Monte Tessa,</i>	9
<i>Abruzzo, Italy 2020</i>	
Merlot, <i>Mont Auriol,</i>	10
<i>Languedoc, France 2020</i>	
Shiraz, <i>Tar & Roses,</i>	12
<i>Heathcote, Australia 2018</i>	
Rioja Reserva, <i>Vega Caledonia,</i>	13
<i>Spain 2014</i>	
Merlot, <i>Cailleteau Bergeron,</i>	14
<i>Blaye, Côtes de Bordeaux, France 2019</i>	
Tempranillo 'Abba', <i>Francisco Casas,</i>	15
<i>Toro, Spain 2015</i>	
Pinot Noir 'Bourgogne', <i>Dom. Nudant,</i>	16
<i>Burgundy, France 2020</i>	
Malbec, <i>Terrazas de los Andes,</i>	19
<i>Mendoza, Argentina 2018</i>	

SWEET & FORTIFIED	100 ML
Manzanilla 'La Gitana', <i>Bodegas Hidalgo,</i>	9
<i>Jerez, Spain</i>	
Sauternes, <i>Château Roumieu,</i>	13
<i>Bordeaux, France 2016</i>	
Tawny 10 Year Port	14
<i>Kopke, Portugal</i>	

SNACKS & SHARING

Nocellara olives ^{VG} 5 Smoked almonds ^{VG} 5

West Mersea oysters
each 4 / six 22

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

Gazpacho, heritage tomatoes, rye bread crisps,
olive tapenade ^{VG} 9

Classic prawn cocktail 16

Burrata, Isle of Wight tomatoes, white balsamic dressing,
balsamic caviar ^V 16

Wye Valley asparagus, quail egg, parmesan crumb,
hollandaise, radishes ^V 14

Dressed Dorset crab, mayonnaise, sourdough toast 20

TO FOLLOW

Catch of the day market price

House cheeseburger, smoky ketchup, fries 18

Potato gnocchi, charred courgette, soy beans, pesto,
vegan feta, sun-dried tomatoes ^{VG} 19

Lobster linguine, chilli and garlic 35

Chicken Paillard, Wye Valley garden salad, cherry tomatoes 23

SUNDAY ROAST

British grass-fed striploin 38

*Yorkshire pudding, seasonal vegetables,
horseradish, duck fat roasties and jus*

SIDES

Truffle & Parmesan
fries ^V 8

Green salad ^{VG} 6

French fries ^{VG} 6

Courgetti with
almonds ^{VG} 6

Heritage tomato and
basil salad ^{VG} 7

Buttered summer
vegetables ^{VG} 6



Home House