

Home House

WORLD VEGAN MONTH

Since joining the Home House family in the summer, Executive Chef Robert has been working hard to introduce new vegan and vegetarian dishes following feedback from our members in recent months. Whether you're committed to a vegan lifestyle or simply trying to eat less meat, enjoy a variety of vibrant new plant dishes throughout the house.

THE RESTAURANT

Parsnip and chestnut soup, parsnip crisps, croutons 9

Heritage beetroots, vegan feta cheese, rainbow kale, toasted mixed seeds, herb dressing 14

Tandoori masala baked cauliflower, semi-dried tomato, coriander and mint chutney, walnut and caper salsa 19

Roast pumpkin, wild rice salad, spiced mixed nuts 21

THE DRAWING ROOMS

Mezze selection, hummus, smoked aubergine, red peppers, nuts, artichoke, balsamic onions 18

Crushed avocado on rye toast with chilli and mint 10

Superfood salad - kale, blueberries, smoked almonds, sunflower seeds, pumpkin seeds, avocado, pomegranate 16

House club sandwich - roasted red peppers, avocado, lettuce, cucumber, tomato, hummus 17

Vegetable Thai curry, jasmine rice, coconut 15

Pumpkin and sage tortellini with roasted tomato sauce, smoked almonds, basil oil 17

HOUSE 21

Smoked aubergine caviar, veg crisps 7

Mushroom sliders, hummus, lettuce, tomato 10

Tofu satay, pickled carrots, coriander, toasted peanuts, spring onion 9

All prices are inclusive of VAT

A discretionary service charge of 12.5% will be added to your bill.