

CHAMPAGNE	125ml
MOËT & CHANDON <i>Brut Impérial, Brut NV</i>	12.5
MOËT & CHANDON <i>Rosé Impérial, Brut NV</i>	17
VEUVE CLICQUOT PONSARDIN <i>Yellow Label, Brut NV</i>	18
RUINART <i>Blanc de Blancs, Brut NV</i>	23
RUINART <i>Rosé, Brut NV</i>	23
WHITE WINES	175ml
PÉ BRANCO, HERDADE DO ESPORÃO <i>Alentejo, Portugal 2017</i>	7.5
VERMENTINO, VV, LES ARCHERES <i>IGP Pays d'Oc, France 2017</i>	9
RIESLING 'QUEEN OF WHITES' <i>Trocken, Tsch, Nabe, Germany 2016</i>	11.5
PINOT GRIGIO, MARJAN SIMCIC <i>Goriska Brda, Slovenia 2016</i>	13.5
SANCERRE 'CHENE DU ROY' <i>Domaine P. Girault, Loire, France 2017</i>	15
CHABLIS <i>Jean Pierre at Alexandre Ellevin, Burgundy, France 2016</i>	16.5
SAUVIGNON BLANC, CLOUDY BAY <i>Marlborough, New Zealand 2017</i>	19
MERCUREY BLANC, DOMAINE MICHEL JUILLOT <i>Burgundy, France 2016</i>	20
RED WINES	175ml
KRATOSIJA, VINARSKA VIZBA <i>Tikves, Skopje, Madeconia 2017</i>	7.5
MONTEPULCIANO D'ABRUZZO "MONTIPAGANO" <i>Umani Ronchi, Italy 2017</i>	9
RIOJA RESERVA, RAMON BILBAO <i>Spain 2014</i>	11.5
SHIRAZ / CINSULT, EXTREME VINEYARDS <i>Bonfire Hill, Western Cape, South Africa 2016</i>	13
BOURGOGNE, PINOT NOIR <i>Domaine R. Rossignoi Changarnier, France 2014</i>	16.5
MALBEC, TERRAZAS DE LOS ANDES <i>Mendoza, Argentina 2016</i>	18
BRUNELLO DI MONTALCINO, IL POGGIONE <i>Tuscany, Italy 2012</i>	22
SWEET AND FORTIFIED WINES	100ml
CLOS LAPEYRE 'LA MAGENDIA' <i>Jurancon, France 2015</i>	11
SAUTERNES <i>Château Roumieu, Bordeaux, France 2015</i>	14
BEERENAUSSLESE <i>Umathum, Burgenland, Austria 2015</i>	15.5
TOKAJI <i>5 Puttonyos, Aszú, Disznókő, Hungary 2008</i>	19.5
VIN DE CONSTANCE <i>Klein Constantia, Constantia, South Africa 2015</i>	22
10 YEAR TAWNY PORT <i>Fonseca, Portugal</i>	12
MAURY <i>Mas Amiel, 20ans, Roussillon, France</i>	16
MADEIRA 15 YR OLD MALMSEY <i>Henriques & Henriques, Portugal</i>	18
PEDRO XIMENEZ SHERRY <i>San Emilio Solera Reserve, Lustau, Jerez, Spain</i>	10

HOME HOUSE BLOODY MARY / MIMOSA / BREAKFAST MARTINI 7

ROCK OYSTERS THREE OR SIX

Naked 10/20

Grilled with parmesan and garlic butter 11/22

Pickled cucumber, mirin and radish 11/22

CHILLED LANGOUSTINES

with aioli (three or six) 18/32

DORSET CRAB SALAD

*whipped avocado, creme fraiche
and bloody Mary jelly 19*

BEEF TARTARE

sourdough toast, marmite butter 17

BURRATA

*poached quince, walnuts and
truffle honey (v) 17*

DELICE SQUASH

*winter leaf, caramelised pear,
salsify salad roasted
pumpkin seeds (vg) 15*

CHOPPED SALAD

*chicken, gem lettuce, beets, tomatoes,
parmesan, peas and asparagus 16*

CAESAR SALAD

*chicken, little gem, kale, radish,
carasau bread and parmesan 16*

BRUNCH CLASSICS

ROAST HEREFORD BEEF SIRLOIN

with duck fat roasties, Yorkshire pud, cauliflower cheese, veg and jus 19
(Sunday only – ask server for weekly roast)

EGGS BENEDICT or FLORENTINE /
ROYALE 11/13

AVOCADO ON TOAST
with chilli and mint dressing 10

SMOKED SALMON AND CHIVE
SCRAMBLED EGGS
sourdough toast 13

TRUFFLE BURGER
*aged beef patty, truffle mayonnaise
and crisp shallots 19*

BUBBLE AND SQUEAK PATTY
*black pudding, crisp bacon, poached egg
and tomato chutney 13*

ROAST CORN-FED CHICKEN
triple cooked fries and jus 20

SIDE DISHES 5

WILTED SPINACH

HONEY BRAISED CARROTS

TRIPPLE COOKED CHIPS

SKIN ON FRIES

SLICED AVOCADO

SWEET THINGS

HOME HOUSE
CHOCOLATE BROWNIE
*with maple syrup ice cream
(gf) 6*

APPLE TARTE TATIN
with vanilla ice cream 6

CINAMMON CREAM
CHEESE STUFFED
FRENCH TOAST
with caramelised apples 8

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE ASK A MEMBER OF STAFF FOR FURTHER INFORMATION

SATURDAY NOON - 3PM • SUNDAY NOON - 4PM (V) VEGETARIAN (VG) CAN BE MADE VEGAN (GF) GLUTEN FREE

WINES BY THE GLASS ARE SERVED IN 175ML MEASURES (THEY MAY ALSO BE SERVED IN 125ML MEASURES)

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. ALL PRICES ARE INCLUSIVE OF VAT.