

BREAKFAST MENU

Served between 7am and 12.00noon

A LA CARTE

Fresh Juices (Pink grapefruit, Orange, Apple, Carrot)	5
Beetroot, apple and mint	6
Porridge made with Milk or Water	6/8/10
<i>Plain/Banana/Mixed Berries</i>	
Coconut yoghurt and mixed berry smoothie bowl	9
Greek Yoghurt with berries or Home House granola	9
Fresh Fruit Platter	13

CONTINENTAL SELECTION

Selection of Cereals	4
Croissant or Pain au Chocolat or two Danish Pastries	4
Toast with Home House Preserves	4
Continental Breakfast	13
<i>Pressed orange or grapefruit juice, fresh pastries, toast with preserves, Fresh brewed filter coffee, or tea.</i>	

THE ENGLISH

Free Range Eggs of your choice served with Toast	7
Three egg omelette (traditional or egg white only) <i>with your two choice of fillings – (ham, gruyere, fine herbs)</i>	11
Eggs Benedict, Florentine, or Egg Royale	11 / 13
Crushed avocado on rye toast <i>with chilli and mint extra virgin olive oil (vg)</i>	10
Smoked salmon, poached egg, avocado on sourdough	13
Classic Full English Breakfast <i>Dingley Dell pork sausages, back bacon, Dorseen black pudding, Grilled tomato and mushroom, baked beans, fresh juice with tea or coffee and toast.</i>	18

DAY MENU

Served between noon and midnight

LIGHT BITES

Buttermilk fried chicken wings	9
<i>Frank's chilli sauce, blue cheese dip, pickles</i>	
Salt and pepper squid and aioli	8
Burrata with heritage tomatoes and purple basil pesto	15

SHARING PLATTER

British charcuterie and cheese	30
<i>with homemade pickles and chargrilled sourdough bread</i>	

SANDWICHES

Home House Club	15
<i>Smoked chicken, tomato, egg mustard mayonnaise, avocado, bacon & lettuce (v)</i>	
Smoked tofu artichoke, pesto and rocket	15
Grilled Cheese	9
<i>with mature cheddar, sweet apple chutney and mustard on sourdough (v)</i>	

MAINS

Chicken Caesar Salad	15
Home House burger	16
<i>Melted Gruyere, aged beef patty, classic burger sauce, fried onions & sliced pickles</i>	
Vegetable Thai green curry	15
<i>with jasmine rice and coconut sambol (vg)</i>	
<i>add chicken</i>	18
Fish and chips	16
<i>Haddock, tartare sauce and crispy potato cake chips</i>	

DESSERTS

Vanilla pot de crème seasonal fruit compote	6
Pistachio Cheesecake match, pistachio crumble, pink grapefruit	6
Chocolate caramel mousse peanut brittle	6
Dark chocolate truffles	5
Selection of Ice Cream and Sorbets	6
Selection of British cheeses	12
<i>with grapes, apple chutney and quince jelly</i>	

NIGHT MENU

Served between midnight & 3am

SANDWICHES

Chicken, lettuce and mayo 8

Smoked salmon, lemon cream cheese 9

Cheddar cheese and apple chutney 8

Ham and mustard mayo 8

*A discretionary 12.5% Service Charge will be added to your bill. All prices are inclusive of VAT.
If you have any allergies or intolerances please ask a member of staff for further information.*

WINE LIST

Glass *Bottle*
175ml

WHITE

Pe Branco, Herdade Do Esporao Alentejo, <i>Portugal, 2017</i>	7.5	27
Sauvignon Blanc ‘Reserva’, Vinamar, <i>Chile 2018</i>	9	35
Riesling ‘Queen of Whites’, Tesch, Nahe, <i>Germany 2017</i>	11	42
Pinot Grigio, Marjan Simcic, <i>Slovenia 2017</i>	13	50
Chablis, Alexandre Ellevin, Burgundy, <i>France 2017</i>	15	58
Sauvignon Blanc, Cloudy Bay, Marlborough, <i>NZ 2018</i>	19	76

RED

Kratosija, Vinarska Vizba, Tikves, <i>Macedonia 2018</i>	7.5	27
Carmenere ‘Reserva’, Vinamar, <i>Chile 2018</i>	9	35
Rioja Reserva, Ramon Bilbao, <i>Spain 2014</i>	11	42
Shiraz/Cinsault, Extreme Vineyards, Bonfire hill, <i>SA 2015</i>	13	48
Pinot Noir, Bourgogne, Burgundy, <i>France 2015</i>	16.5	61
Malbec, Terrazas de los Andes, Mendoza, <i>Argentina 2016</i>	18	67

ROSÉ

Chateau Gassier, ‘Esprit Gassier’, Provence, <i>France 2017</i>	10	38
Bandol Rosé, Dom la Suffrène, Provence, <i>France 2017</i>	13.5	54

SPARKLING WINE

Prosecco DOC Brut, Fiol, Veneto, <i>Italy</i>		48
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CHAMPAGNE LIST

	<i>Glass 125ml</i>	<i>Bottle</i>
BRUT		
Moët & Chandon, Brut Imperial N.V.	12.5	68
Veuve Clicquot, Yellow Label, Brut N.V.	18	95
Louis Roederer, 'Brut Premier' N.V.		90
Moët & Chandon, Vintage 2012	150	
Ruinart Blanc de Blancs, Brut N.V.		135
Dom Pérignon, Brut 2009		290
Krug Grande Cuvée N.V.		325
Louis Roederer, Cristal, Brut Reims 2008		350
Krug Vintage 2003		525

ROSÉ

Moët & Chandon Rosé Imperial N.V.	17	90
Billecart-Salmon Rosé, Brut N.V.		150
Louis Roederer Cristal Rosé, Brut 2007		625

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