

T H E
D R A W I N G
R O O M S

BRUNCH

served daily until 3pm

Pastry of the day ^v	2.5
Cake of the day ^v	6
Sourdough, white, granary or gluten free toast ^v <i>house preserves</i>	3
Fresh fruit salad ^{VG}	8
Porridge made with milk or water ^{VVG} <i>plain / banana / mixed berries</i>	6 / 8 / 10
Smoked bacon or sausage bap	8
Two native breed eggs with toast ^v <i>fried, boiled, poached or scrambled</i>	7
Bircher muesli, mixed berries ^v	10
Greek or coconut yoghurt, berries and granola ^{VVG}	10
French toast, cream cheese, banana & Nutella sandwich ^v	10
Crushed avocado on rye toast ^{VG} <i>with chilli and mint</i>	10
Eggs Florentine or Benedict / Royale ^v	11/13
Three egg omelette traditional or egg white with your choice of fillings ^v - <i>ham / cheese / mushroom / spinach / tomato</i>	11
Poached native breed eggs, smoked Scottish salmon, crushed avocado, sourdough toast	15
Full English breakfast <i>two native breed eggs, pork sausage and bacon, black pudding, field mushroom, tomato, baked beans and a choice of filter coffee, tea or infusion</i>	20

BREAKFAST SIDES

ALL 3

Pork sausage
Smoked bacon
Black pudding
Hash brown
Baked beans
Grilled tomato
Field mushroom
Crushed avocado

MAIN PLATES

Vegetable Thai curry ^{VG} <i>jasmine rice, coconut</i>	15
add chicken	21
add prawns	23
House cheeseburger <i>smokey ketchup, fries</i>	17
Halloumi burger ^v <i>sweet chilli sauce, lettuce, roasted red pepper, avocado</i>	17
Pumpkin and sage tortellini ^{VG} <i>roasted tomato sauce, smoked almonds, basil oil</i>	17
Fish and chips <i>Beer battered cod and triple cooked chips, crushed peas, pea purée, tartare sauce</i>	18

ALL DAY SIDES

Grilled tenderstem broccoli, soy, sesame ^{VG}	5
Fries	5
Mixed leaf salad ^{VG}	6
Truffle Mac and Cheese ^v	10

CLASSIC SALADS

Niçoise ^v	14
Classic Caesar	14
Superfood salad ^{VG} <i>kale, blueberries, smoked almonds, sunflower seeds, pumpkin seeds, avocado, pomegranate</i>	16
Add toppings:	
Smoked anchovies	4
Roast free range chicken	6
Charred halloumi and chilli ^v	6
Yellow fin tuna	8
Maple cured salmon	8

PUDDINGS

ALL 8

Chocolate and honeycomb sundae
Sticky toffee pudding
Tiramisu roll
Selection of ice creams and sorbet *per scoop* 3

SANDWICHES

Classic Club <i>free range chicken breast, bacon, avocado, tomato, egg mayonnaise, veg crisps</i>	17
House Club ^{VG} <i>roasted red peppers, avocado, lettuce, cucumber, tomato, hummus</i>	17
Reuben <i>salt beef, Sauerkraut, dill pickles, Emmental, sourdough</i>	15

SMALL PLATES AND SHARING

West Mersea oysters	each	4
	six	20
Mezze selection ^{VG} <i>hummus, smoked aubergine, red pepper and nuts, artichoke, balsamic onions</i>		18
Nocellara olives ^{VG}		5
Cobble Lane cured meats, pickles		22
British cheese selection <i>chutney, quince jelly, biscuits</i>		12
Truffle and Berkswell fries		7
Soup of the day		7
Buttermilk fried chicken <i>chilli sauce, blue cheese dip, pickles</i>		9
Tuna tartare <i>wasabi and citrus dressing</i>		14
Classic prawn cocktail		14
Burrata ^v <i>roasted Delica pumpkin, caramelised figs, chicory, citrus dressing</i>		14
London Cure smoked salmon <i>traditionally garnished</i>		16

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

CHAMPAGNE	GLS ^{125ML}	BTL
Moët & Chandon <i>Brut Imperial NV</i>	16	69
	MGN	150
Mini Moët & Chandon, <i>Brut Imperial (20cl)</i>	19	
Ruinart Blanc de Blanc <i>Brut NV</i>	24	135
Dom Pérignon <i>Brut 2010</i>		290
Krug Grande <i>Cuvée NV</i>	^{1/2} Btl	120 295

ROSÉ CHAMPAGNE

Moët & Chandon <i>Rosé Imperial NV</i>	19	90
Ruinart Rosé <i>Brut NV</i>	26	140

SPARKLING

Hattingley Valley, <i>Classic Reserve, Hampshire, England NV</i>	14	60
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WHITE WINE

	GLS ^{175ML}	BTL
Vinho Verde 'Escolha', Solar das Boucas <i>Portugal 2020</i>	8	32
Chenin Blanc 'Free-Run Steen', <i>MAN Family Wines, W.Cape, S.A 2021</i>	9	36
Picpoul de Pinet, Saint Peyre, <i>Languedoc, France 2020</i>	10	36
Albariño, Tabora <i>Galiccia, Spain 2020</i>	12	45
Gavi di Gavi, Magda Pedrini, <i>Piedmont, Italy 2020</i>	13	48
Chablis, Jean Pierre et Alexandre Ellevin, <i>Burgundy, France 2020</i>	15	60
Pouilly Fumé 'Chantes Alouettes', <i>JM Roger, Loire, France 2019</i>	16.5	65
Sauvignon Blanc, Cloudy Bay, <i>Marlborough, New Zealand 2020</i>	18	75

ROSÉ

	GLS ^{175ML}	BTL
Les Quatre Tours 'Classique Rose', <i>Côtes de Provence, France 2020</i>	10	42

RED WINE

	GLS ^{175ML}	BTL
Barbera 'Amonte', Volpi, <i>Piedmont, Italy 2019</i>	8	30
'Mountain Red' Thelema, <i>Western Cape, SA 2017</i>	9.5	36
Touriga Nacional/Tinta Roriz, <i>Kelman, Dao, Portugal 2015</i>	10.5	42
Carmenere 'Gran Reserva', Tarapaca, <i>Maipo Valley, Chile 2019</i>	11	38
Cailleteau Bergeron Merlot, Blaye, <i>Côtes de Bordeaux, France 2018</i>	12	48
'Bourgogne' Pinot Noir, Dom. Nudant, <i>Burgundy, France 2019</i>	14	52
Tempranillo 'Abba', Francisco Casas, <i>Toro, Spain 2015</i>	15	54
Malbec, Terrazas de los Andes, <i>Mendoza, Argentina 2017</i>	18	75

HEALTH KICK JUICES

Orange, apple or grapefruit	5
Carrot, orange and ginger	6
Spinach, apple and celery	6

BEERS

Meantime Pale Ale	6	Sassy Cider	6
Birra Moretti	6		
Heineken	6		
Heineken 0%	6		

COCKTAILS

NEVER OUT OF FASHION AT HOME HOUSE ALL 15

Espresso Martini
Double espresso shot, Belvedere vodka, coffee liqueur and lots of love from Kate...

Old Fashioned
Bulleit Bourbon, Angostura bitters, demerara sugar

Negroni
Tanqueray, Campari, Belsazar Vermouth

Vesper Martini
City of London Christopher Wren gin, Belvedere, Lillet Blanc

House Bloody Mary
Ketel One, House spice mix, tomato juice, lemon

The Iron Lady
Glenmorangie 10, Discarded Cascara Vermouth, House exotic citrus liqueur, black pepper and cardamom bitters

Tommy's Margarita
Casamigos Blanco, lime, agave

The Pornstar
Ketel One peach and orange blossom, vanilla, passion fruit, lime, kaffir lime bitters, prosecco

Old Cuban 17
Eminente Ambar Claro, mint, lime, demerara sugar, Moët & Chandon

MOCKTAIL IS THE HERO ALL 10

The Secret Garden
Citrus sherbet, Kaffir lime bitters, thyme and lemon

Bloody Shame
The classic Bloody Mary without alcohol. Lemon and tomato juice mixed with our very own spice mix

Sometimes an Angel
Botanical honey, lime juice, orange juice, slimline tonic

Ask your bartender for any classic or alcohol-free cocktail.

For our comprehensive wine list and spirits menu please ask a member of staff for assistance.
All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.
If you have any allergies or intolerances please ask a member of staff for further information.
25ml & 35ml serve available for spirits & 125ml for wines.

Home House