

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>	18
Halloumi burger ^V <i>sweet chilli sauce, lettuce, roasted red pepper, avocado, fries</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>	19

ALL DAY SIDES

Grilled tenderstem broccoli, soy, sesame ^{VG}	6
Fries	6
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 9

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		15
Burrata ^V <i>roasted Delica pumpkin, caramelised figs, chicory, citrus dressing</i>		16
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>		140

SPARKLING

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

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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
Muscat/Viognier 'Canon du Maréchal', <i>Dom.Cazes, Côtes Catalanes, France 2020</i>	10	42
Albariño, 'Journey Collection', Ramón Bilbao, <i>Rias Baixas, Spain 2020</i>	12	48
Gavi di Gavi, Magda Pedrini, <i>Piedmont, Italy 2020</i>	13	52
Chablis, Olivier Tricon, <i>Burgundy, France 2019</i>	15	58
Sancerre, Domaine Franck Millet, <i>Loire, France 2020</i>	16	65
Chardonnay 'Organic', Seresin Estate, <i>Marlborough, New Zealand 2019</i>	17	70
Sauvignon Blanc, Cloudy Bay, <i>Marlborough, New Zealand 2020</i>	18	75

ROSÉ

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

RED WINE

RED WINE	GLS ^{175ML}	BTL
Barbera 'Amonte', Volpi, <i>Piedmont, Italy 2019</i>	8	32
'Mountain Red' Thelema, <i>Western Cape, SA 2017</i>	9.5	37
Carmenere 'Gran Reserva', Tarapaca, <i>Maipo Valley, Chile 2019</i>	11	41
Rioja Reserva, Vega Caledonia, <i>Spain 2014</i>	12	48
Cailleteau Bergeron Merlot, Blaye, <i>Côtes de Bordeaux, France 2018</i>	13	52
Pinot Noir, 'MOMO', Seresin Estate, <i>Marlborough, New Zealand 2019</i>	14	54
Tempranillo 'Abba', Francisco Casas, <i>Toro, Spain 2015</i>	15	58
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 <i>Double espresso shot, Belvedere vodka, coffee liqueur and lots of love from Kate...</i>	
Old Fashioned <i>Bulleit Bourbon, Angostura bitters, demerara sugar</i>	
Negroni <i>Tanqueray, Campari, Belsazar Vermouth</i>	
Vesper Martini <i>City of London Christopher Wren gin, Belvedere, Lillet Blanc</i>	
House Bloody Mary <i>Ketel One, House spice mix, tomato juice, lemon</i>	
The Iron Lady <i>Glenmorangie 10, Discarded Cascara Vermouth, House exotic citrus liqueur, black pepper and cardamom bitters</i>	
Tommy's Margarita <i>Casamigos Blanco, lime, agave</i>	
The Pornstar <i>Ketel One peach and orange blossom, vanilla, passion fruit, lime, kaffir lime bitters, prosecco</i>	
Old Cuban	17
<i>Eminente Ambar Claro, mint, lime, demerara sugar, Moët & Chandon</i>	

MOCKTAIL IS THE HERO ALL 10

The Secret Garden <i>Citrus sherbet, Kaffir lime bitters, thyme and lemon</i>
Bloody Shame <i>The classic Bloody Mary without alcohol. Lemon and tomato juice mixed with our very own spice mix</i>
Sometimes an Angel <i>Botanical honey, lime juice, orange juice, slimline tonic</i>
<i>Ask your bartender for any classic or alcohol-free cocktail.</i>

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