

THE RESTAURANT

CHAMPAGNE

125 ML

Moët & Chandon <i>Brut Impérial Brut NV</i>	16
Moët & Chandon <i>Rosé Impérial NV</i>	19
Ruinart Blanc De Blancs <i>Brut NV</i>	24

SPARKLING WINE

125 ML

Hattingley Valley, <i>Classic Reserve Hampshire, England, Brut NV</i>	14
---	----

ROSÉ WINES

175 ML

Les Quatre Tours 'Classique Rose' <i>Côtes de Provence, France 2020</i>	10
--	----

WHITE WINES

175 ML

Vinho Verde 'Escolha', Solar das Boucas, <i>Portugal 2020</i>	8
Chenin Blanc 'Free Run Steen', <i>MAN Family Wines, Western Cape S.A 2021</i>	9
Muscat/Viognier 'Canon du Maréchal', <i>Dom.Cazes, Côtes Catalanes, France 2020</i>	10
Albariño, 'Journey Collection', Ramón Bilbao, <i>Rias Baixas, Spain 2020</i>	12
Gavi di Gavi, Magda Pedrini, <i>Piedmont, Italy 2020</i>	13
Chablis, Olivier Tricon, <i>Burgundy, France 2019</i>	15
Sancerre, Domaine Franck Millet, <i>Loire, France 2020</i>	16
Chardonnay 'Organic', Seresin Estate, <i>Marlborough, New Zealand 2019</i>	17
Sauvignon Blanc, Cloudy Bay, <i>Marlborough, New Zealand 2019</i>	18

RED WINES

175 ML

Barbera 'Amonte', Volpi, <i>Piedmont, Italy 2019</i>	8
'Mountain Red' Thelema, <i>Western Cape, SA 2017</i>	9.5
Carmenère Gran Reserva, <i>Tarapaca, Maipo Valley, Chile 2018</i>	11
Rioja Reserva, Vega Caledonia, <i>Spain 2014</i>	12
Cailleteau Bergeron Merlot, <i>Blaye, Côtes de Bordeaux, France 2018</i>	13
Pinot Noir, 'MOMO', Seresin Estate, <i>Marlborough, New Zealand 2019</i>	14
Tempranillo 'Abba', Francisco Casas, <i>Toro, Spain 2015</i>	15
Malbec, Terrazas de los Andes, <i>Mendoza, Argentina 2017</i>	18

SWEET & FORTIFIED

100 ML

Sauternes-Barsac <i>Cypres de Climens 2015</i>	12
Tawny 10 Year Port <i>Kopke, Portugal</i>	12

STARTERS

Parsnip and chestnut soup, parsnip crisps, croûtons ^{VG} 9

Game terrine, apple chutney, pickled mushrooms,
toasted sourdough 14

Heritage beetroots, vegan feta cheese, rainbow kale,
toasted mixed seeds, herb dressing ^{VG} 14

Classic prawn cocktail 15

Grilled bone marrow, wild mushroom, pickled shallots,
sautéed spinach, quail's eggs 16

Burrata, roasted Delica pumpkin, figs, chicory, citrus vinaigrette ^V 16

London Cure salmon, traditionally garnished 16

MAINS

House cheeseburger, smoky ketchup, fries 18

Cod and triple cooked chips, crushed peas, tartare sauce 19

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

Roast pumpkin, wild rice salad, spiced mixed nuts ^{VG} 21

Oven baked halibut, sautéed spinach, saffron clam chowder 32

Slow cooked lamb neck fillet, charred broccoli,
pickled beetroots, harissa mash potatoes 32

Beef fillet medallions, smoked celeriac purée, port glazed salsify,
balsamic onions, red wine jus 33

SIDES *all 6*

Creamy mashed potatoes^V

Heritage tomato and
basil salad ^{VG}

Grilled tender stem
broccoli, soya
and sesame^{VG}

Fries ^{VG}

Mixed leaf salad ^{VG}

Truffle Mac and Cheese^V 12

DESSERTS *all 9*

Sticky toffee pudding

Tiramisu roll

Bread and butter pudding

Chocolate and passion fruit mousse

Pecan tart

Selection of ice cream and sorbet 3 *per scoop*

Selection of British cheeses, chutney, quince, biscuits 12



Home House