



WINTER GARDEN

SNACKS

NOCELLARA OLIVES ^{VG} 6

SMOKED ALMONDS ^{VG} 6

TRUFFLE & PARMESAN FRIES ^V 9

PADRON PEPPERS ^V 7
lemon, chilli

ZUCCHINI FRITTI ^V 8
aioli

SMALL PLATES & SHARING

SOUP OF THE DAY ^{VG} 8
sourdough

WEST MERSEA OYSTERS
each 4 / six 22

COBBLE LANE CHARCUTERIE 18
house pickles, sourdough

HAM CROQUETTES 9

CRISPY VIOLET ARTICHOKEs ^V 9
black garlic dip

BUTTERMILK FRIED CHICKEN 14
sriracha mayonnaise, spring onion, coriander, chilli

HARISSA GARLIC PRAWNS 16
preserved lemon, coriander

SANDWICHES & MAIN PLATES

MUSHROOM REUBEN SANDWICH ^V 17
sauerkraut, Emmental cheese

BAVETTE STEAK SANDWICH 18
watercress, chimichurri

HALLOUMI BURGER ^V 18
sweet chilli, roasted red pepper, avocado, fries

SHRIMP BURGER 20
butter lettuce, old bay mayonnaise, fries

HOUSE CHEESEBURGER 20
smoky ketchup, tomato, lettuce, caramelised onions, pickles, fries

BEER BATTERED COD AND
TRIPLE COOKED CHIPS 21
crushed peas, pea purée, tartare sauce

MALAYSIAN VEGETABLE CURRY ^{VG} 19
jasmine rice
add chicken 24 / add grilled prawns 25

DRINKS

ENGLISH SPARKLING

	By the glass 125ml	By the bottle
HATTINGLEY VALLEY ‘CLASSIC RESERVE’ <i>Hampshire, England NV</i>	15	65

CHAMPAGNE

MOËT & CHANDON, BRUT IMPÉRIAL <i>Champagne, France NV</i>	19	75
MOËT & CHANDON, ROSÉ IMPÉRIAL <i>Champagne, France NV</i>	23	120
RUINART, BLANC DE BLANCS <i>Champagne, France NV</i>	26	165

ROSÉ

	By the glass 175ml	By the bottle
LES QUATRE TOURS ‘CLASSIQUE ROSÉ’ <i>Côtes de Provence, France 2022</i>	11.5	45
VALLON DES ANGES ORGANIC <i>Côteaux d’Aix Provence, France 2022</i>		60
ROCK ANGEL <i>Château d’Esclans, Côtes de Provence, France 2021</i>	15	70

WHITE

VINHO VERDE ‘ESCOLHA’ <i>Solar das Boucas, Portugal 2020</i>	10	39
PINOT GRIGIO, REGUTA <i>Friuli-Venezia, Giulia, Italy 2022</i>	11	44
CHENIN BLANC, SAXENBURG <i>Stellenbosch, South Africa 2023</i>	12	47
SAUVIGNON BLANC NO.1 DOURTHE <i>Bordeaux, France 2022</i>	12	48
ALBARIÑO, TAMBORA <i>Rias Baixas, Galicia, Spain 2021</i>	14	53
GAVI DI GAVI, MADGA PEDRINI <i>Piedmont, Italy 2022</i>	15.5	58
CHARDONNAY, ST. FRANCIS <i>Sonoma County, California, USA 2021</i>	16	65
CHABLIS, J.P & ALEXANDRE ELLEVIN <i>Burgundy, France 2021</i>	17	68
SANCERRE, ‘CUVÉE HENRI DU VEROY’ <i>Dom. Guillopées, Loire, France 2022</i>	18	72
SAUVIGNON BLANC, CLOUDY BAY <i>Marlborough, New Zealand 2022</i>	19	76

RED

	By the glass 175ml	By the bottle
MONTEPULCIANO D’ABRUZZO <i>Monte Tessa, Abruzzo, Italy 2020</i>	10	39
PINOT NERO, REGUTA <i>Friuli-Venezia, Giulia, Italy 2021</i>	11	42
CÔTES DU RHÔNE ‘SERRE DE LA GARDE’ <i>Domaine Fond Croze, France 2021</i>	12	48
CARMENERE, FAMILY VINTAGE <i>Tres Palacios, Maipo Valley, Chile 2020</i>	13	52
HERDADE DO FREIXO TERROIR <i>Alentejo, Portugal 2019</i>	14.5	58
RIOJA RESERVA, VEGA CALEDONIA <i>Spain 2016</i>	15	60
CAILLETEAU BERGERON <i>Blaye, Côtes de Bordeaux, France 2019</i>	16	64
PINOT NOIR ‘BOURGOGNE’ <i>Dom. Nudant, Burgundy, France 2021</i>	17.5	70
MALBEC, TERRAZAS DE LOS ANDES <i>Mendoza, Argentina 2020</i>	19	73

CELEBRATING FINE WINES

	By the bottle
WHITE	
REISLING ‘PRESTIGE’, WEINGUT MITTLEBACH <i>Kremstal, Austria 2020</i>	55
CHARDONNAY, SEQUOIA GROVE, <i>Napa Valley, California, USA 2019</i>	95
SAUVIGNON BLANC/SEMILLON <i>Ch. La Garde, Pessac-Leognan, Bordeaux, France 2021</i>	140
CHASSAGNE-MONTRACHET 1ER CRU, <i>Champ Gains, Dom. JM Pillot 2020</i>	185
RED	
BOURGOGNE, HAUTES-CÔTES DE NUITS, <i>Dom. Bonnardot, Burgundy, France 2021</i>	85
RIOJA RESERVA ‘VINEDO SINGULAR’, <i>La Emperatriz, Alia, Spain 2017</i>	110
AMARONE VALPOLICELLA, D.FRACCAROLI <i>Veneto, Italy 2016</i>	130
CHÂTEAU DAUZAC, 5EME CC <i>Margaux, Bordeaux, France 2015</i>	215

SWEET & FORTIFIED

	By the glass 100ml	By the bottle
MANZANILLA ‘LA GITANA’ <i>Bodegas Hidalgo, Jerez, Spain</i>	9	42
SAUTERNES, CHÂTEAU ROUMIEU <i>Bordeaux, France 2019 (750ml)</i>	13	85
TOKAJI ‘ÉDES SZAMORODNI’ DISZNÓKŐ <i>Hungary 2017 (500ml)</i>	15	75
TAWNY 10 YEAR OLD <i>Kopke, Portugal (750ml)</i>	14	90

COCKTAILS

HOME HOUSE MULLED WINE <i>Home House secret recipe</i>	All at 17
GINGER PEAR HOT TODDIE <i>Hardy’s Organic VSOP, pear syrup, ginger tea, Angostura bitters</i>	
PEPPERMINT IRISH COFFEE <i>Jameson’s, mint liqueur, coffee, whipped cream</i>	
FIGGY BLISS <i>Bulleit Bourbon, Figue Liqueur, lemon, Demerara, foamer</i>	
FIZZY PEAR <i>Hennessy VS, Xante, elderflower cordial, Prosecco, Franklin & Sons Ginger beer</i>	

NEVER OUT OF FASHION

ESPRESSO MARTINI <i>Belvedere, coffee liqueur, espresso</i>	All at 17
FRENCH 75 <i>Tanqueray, lemon, demerara, Moët & Chandon Champagne</i>	
HOME HOUSE NEGRONI <i>Home House gin, Campari, 1757 Vermouth di Torino, mango bitters</i>	

MOCKTAIL

BLOODY SHAME <i>The classic Bloody Mary without alcohol – lemon and tomato juice, mixed with our very own spice mix</i>	CHERRY BREEZE <i>Sober 0% gin, cherry shrub, grapefruit and thyme</i>	SOBER MOJITO <i>Sober Rum 0%, lime, demerara, mint, Franklin & Sons Sicilian tonic</i>
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DRAUGHT BEER

CAMDEN HELLS <i>England</i>	8
GUINNESS <i>Ireland</i>	8

BOTTLE BEER/CIDER

HEINEKEN 0% <i>Holland</i>	6
THE NEWT <i>Signature Cyder</i>	8

CANNED BEERS

CAMDEN HELLS <i>England</i>	7
CAMDEN PALE ALE <i>England</i>	7
CAMDEN IPA <i>England</i>	7

NATURAL MINERAL WATER

HILDON <i>Still and Sparkling</i>	5.75
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