

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

BRUNCH

served daily until 3pm

Vegan breakfast ^{VG}
vegan sausages, hash brown, crushed avocado, field mushroom, tomato, beans, scrambled tofu, spinach, toast and a choice of filter coffee, tea or infusions 18

Full English breakfast
two St. Ewe eggs, pork sausage, bacon, black pudding, field mushroom, hash brown, tomato, baked beans, toast and a choice of filter coffee, tea or infusions 20

Two St. Ewe eggs with toast ^V
fried, boiled, poached or scrambled 8

Crushed avocado, chilli & mint on sourdough toast ^{VG} 11
- add bacon 2
- add smoked salmon 4
- add poached St. Ewe eggs 4

French toast ^V 10
blueberry compote, crème fraîche

Three egg omelette traditional or egg white with your choice of fillings ^V 12
ham / cheese / mushroom / spinach / tomato

Eggs Florentine ^V, Benedict, Royale 12/14/16

Smoked salmon & poached St. Ewe eggs 16
toasted brioche, chives, lemon

Shakshuka ^V 16
spiced tomato sauce, poached eggs, feta, avocado & grilled sourdough

Sourdough, white, granary, gluten free toast ^V 4
butter & house preserves

Pastry of the day ^V 4

Fresh fruit salad ^{VG} 10

Porridge made with milk or water ^{V/VG} 7
- add banana, golden raisins, nutmeg 2
- add banana, raspberries & almond butter 4
- add mixed berries 5

Bircher muesli, mixed berries ^V 11

Greek or coconut yoghurt ^{V/VG} 12
home made granola, with or without apricot compote
- add mixed berries 5

BREAKFAST SIDES

ALL 5

Pork sausage / smoked bacon / black pudding hash brown / baked beans / grilled tomato / field mushroom / crushed avocado

SNACKS

Rosemary focaccia, olive oil & balsamic ^{VG} 5

Nocellara olives ^{VG} 6

Smoked almonds ^{VG} 6

French fries ^{VG} 7

Halloumi fries ^V 9

SMALL PLATES & SHARING

Beetroot hummus ^{VG} 6

Pumpkin Moutabal dip ^{VG} 6

Garlic labneh ^V 6
Za'atar

Soup of the day ^{VG} 9
sourdough

Popcorn chicken 14
spring onion & sesame

Burrata ^V 14
Delica pumpkin, caper & pinenut dressing

Salmon tartare 16
avocado, lime, chilli, coriander

Devilled Calamari 17
coriander & lime

Cobble Lane charcuterie 18
house pickles, sourdough

Garlic & chilli tiger prawns 18
saffron aioli, flatbread

Lamb belly skewers 23
Guindilla pepper, sour cream, sumac

SANDWICHES

Roast satay cauliflower ^{VG} 15
tamarind, coconut yoghurt & mint

Fried chicken sando 16
Japanese mayonnaise, caramelised onion, brioche

Classic Club 17.5
chicken, bacon, avocado, tomato, egg mayonnaise, chips or salad

Sirloin steak sandwich 18
honey mustard dressing, rocket, fries

John Ross smoked salmon bagel 18
capers, dill, cream cheese

V - Vegetarian / VG - Vegan

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.

SALADS

Roast butternut squash salad ^{VG} 13
kale, vegan feta, toasted walnuts

Butter lettuce salad ^{VG} 14
avocado, figs, shallot, herb dressing

Caesar 14
soft boiled egg, aged Parmesan

Toppings:

Avocado ^{VG} 6

Corn-fed chicken 7

Grilled halloumi ^V 8

Cantabrian smoked anchovies 9

Grilled prawns 9

Seared tuna 10

CLUB CLASSICS

Smashed burger 16
onion, burger sauce, American cheese, fries

- add maple cured bacon 2

Home House burger 18.5
onion relish, smoked Cheddar, fries

- add maple cured bacon 2

Beer battered cod and triple cooked chips 18.5
crushed peas, tartare sauce

Vegetable Nawabi curry ^{VG} 16
basmati rice, garlic naan

- add chicken 7

- add grilled prawns 9

MAIN PLATES

Wild mushroom & black truffle tortellini ^V 17
pecorino

Vegan burger ^{VG} 18
peppers, smoked vegan cheese, fries

Aubergine parmigiana ^V 19
spiced tomato, mozzarella, rocket, balsamic

Grilled Cornish mackerel 20
coco beans, salsa verde, bottarga

Chicken Kiev 27
garlic butter, cauliflower purée, sage

DESSERTS

Warm rice pudding 7
caramelised fig

Caramelised orange upside down cake 7
crème anglaise

Triple layer chocolate cake 8

Lemon tart 8
crème fraîche

Selection of ice creams and sorbet *per scoop* 3

Cheese selection 12
chutney, quince jelly, biscuits

CHAMPAGNE		
	GLS ^{125ML}	BTL
Moët & Chandon <i>Brut Imperial NV</i>	19	75
	MGN	160
Moët & Chandon <i>Grand Vintage 2015</i>		160
Veuve Cliquot <i>Yellow Label Magnum NV</i>	20	220
Ruinart <i>Blanc de Blanc Brut NV</i>	26	165

ROSÉ CHAMPAGNE		
	GLS ^{125ML}	BTL
Moët & Chandon <i>Rosé Imperial NV</i>	23	120
Ruinart <i>Rosé Brut NV</i>		180

SPARKLING		
	GLS ^{125ML}	BTL
So Jennie <i>Luxury Bubbles, 0% Alcohol</i>		58
Hattingley Valley, <i>Classic Reserve, Hampshire, England NV</i>	15	65
Hattingley Valley, <i>Classic Reserve, Rosé Hampshire, England NV</i>		80

WHITE WINE		
	GLS ^{175ML}	BTL
Vinho Verde 'Escolha', <i>Solar das Boucas Portugal NV</i>	10	39
Gruner Veltliner <i>Nittnaus, Gold, Austria 2021</i>	11	44
Chenin Blanc, <i>Saxenburg Stellenbosch, South Africa 2023</i>	12	47
Riesling 'Collection' <i>Cave de Ribeauville Alsace, France 2021</i>	13	49
Albariño, <i>Tambora Rias Baixas, Galicia, Spain 2022</i>	14	53
Gavi di Gavi, <i>Tenuta San Giacomo Piedmont, Italy 2023</i>	15.5	58
Chardonnay, <i>Tokar Estate Yarra Valley, Australia 2018</i>	16	65
Chablis, <i>J.P et Alexandre Ellevin Burgundy, France 2022</i>	17	68
Sancerre, <i>'Cuvée Henri du Vernoy' Guillopées, Loire, France 2022</i>	18	72
Sauvignon Blanc, <i>Cloudy Bay Marlborough, New Zealand 2023</i>	19	76
Pouilly-Fuisse, <i>Domaine Pierre Desroches Burgundy, France 2023</i>	20	80

ROSÉ		
	GLS ^{175ML}	BTL
Les Quatre Tours 'Classique Rose' <i>Côtes de Provence, France 2023</i>	11.5	45
Minuty <i>Prestige AOP, Côtes de Provence, France 2023</i>		60
Rock Angel, <i>Château d'Esclans Côte de Provence, France 2021</i>	15	70

RED WINE		
	GLS ^{175ML}	BTL
Montepulciano d'Abruzzo, <i>Monte Tessa Abruzzo, Italy 2021</i>	10	39
Barbera, <i>Le Tane Vinchio Vaglio Piedmont, Italy 2023</i>	11	42
Côtes du Rhône 'Le Serre de la Garde' <i>Domaine Fond Croze, France 2022</i>	12	48
Cabernet Sauvignon, <i>Family Vintage Tres Palacios, Maipo Valley, Chile 2020</i>	13	52
Chianti Rufina, <i>Colognole Tuscany, Italy 2020</i>	14	56
Rioja Reserva, <i>Vega Caledonia Spain 2016</i>	15	60
Pinot Noir, <i>Lawson Dry Hills Marlborough, New Zealand 2020</i>	16	64
Cailleteau Bergeron, <i>Blaye Côtes de Bordeaux, France 2020</i>	17	66
Malbec, <i>Terrazas de los Andes Mendoza, Argentina 2020</i>	18.5	73

HEALTH KICK JUICES	
Carrot, orange and ginger	7
Spinach, apple and celery	7

BEERS & CIDERS	
Camden Hells Lager	7
Camden Pale Ale	7
Camden IPA	7
Lucky Saint <i>0%</i>	6
The Newt <i>Signature Cyder</i>	8

COCKTAILS ALL 16

SIGNATURE COCKTAILS	
Spicy Fire	
<i>Volcan De Mi Tierra Blanco, Mahani Mezcal, lime, smoked salt, chilli, Franklin & Son's grapefruit soda</i>	
Sage on Stage	
<i>Tanqueray, sage & lime cordial, citrus solution</i>	
Berry Delight	
<i>Belvedere Pure, cranberry juice, pomegranate cordial, Franklin & Son's soda</i>	
Peerless Pear	
<i>Glenmorangie 10^{VO}, Xante liqueur, pear purée, lemon, Franklin & Son's ginger beer</i>	
Starburst	
<i>Eminente Ambar Claro, Cointreau, Las Olas spiced rum, almond syrup, lime</i>	
Sweet Symphony	
<i>Eminente Reserva, 1757 Vermouth di Torino, Cacao Blanco Briotett, chocolate bitters</i>	
Treasure Box	
<i>Whistlepig Piggyback 6^{VO}, chestnut syrup, aromatic bitters, Angostura, chestnuts</i>	

NEVER OUT OF FASHION	
Espresso Martini	
<i>Belvedere Pure, espresso, coffee liqueur</i>	
Champagne Cocktail	
<i>Hennessy V.S, Angostura, demerara, Moët & Chandon Champagne</i>	
Home House Negroni	
<i>Home House gin, Campari, 1757 Vermouth di Torino, mango bitters</i>	
Margarita	
<i>Volcan Di Mi Tierra Blanco, Cointreau, lime</i>	

LUXURY COCKTAIL 28	
Sophisticated Sip	
<i>Belvedere 10, 1757 Vermouth di Torino, olive oil, sea salt</i>	

MOCKTAIL IS THE HERO ALL 11	
Bloody Shame	
<i>Classic house bloody Mary without alcohol</i>	
Sober Mojito	
<i>Sober 0% rum, mint, lime, Franklin & Sons 1886 soda</i>	
Cherry Breeze	
<i>Sober 0% gin, cherry shrub, grapefruit and thyme</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