

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

## BRUNCH

*served daily until 3pm*

Sourdough, white, granary, gluten free toast <sup>V</sup> 4  
*butter & house preserves*

Pastry basket <sup>V</sup> 6  
*butter & house preserves*

Seasonal fruit <sup>VG</sup> 8

Two St. Ewe eggs with toast <sup>V</sup> 8  
*poached, fried, scrambled or boiled*

Home House Protein bar <sup>VG</sup> 10  
*dates, goji berries, coconut yoghurt*

Overnight oats <sup>VG</sup> 11  
*stem ginger, apple, turmeric*

Crushed avocado, chilli & mint on  
sourdough toast <sup>VG</sup> 11

Three egg omelette traditional or egg white  
with your choice of fillings <sup>V</sup> - 12  
*ham / cheese / mushroom / spinach / tomato*

Açai bowl <sup>V</sup> 12  
*Greek yoghurt, chia seeds, banana, granola*

John Ross smoked salmon & St.Ewe's eggs 16  
*either scrambled with toasted sourdough or eggs royale*

Gloucester Old Spot bacon chop 19  
*fried duck egg, watercress, sage*

Full English breakfast 22  
*two St. Ewe's eggs, Gloucester Old Spot pork sausage,  
smoked streaky bacon, black pudding, field mushroom,  
hash brown, tomato, baked beans, toast and a choice of  
filter coffee, tea or infusions*

## SIDES

ALL 5

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

*V - Vegetarian / VG - Vegan*

*All prices are inclusive of VAT.*

*A 15% 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.*

## SMALL PLATES & SHARING

Nocellara olives <sup>VG</sup> 6

Smoked almonds <sup>VG</sup> 6

Red pepper & tahini hummus <sup>VG</sup> 6

Whipped ricotta <sup>V</sup> 6  
*apricot harissa*

Edamame bean & wasabi dip <sup>VG</sup> 6

French fries <sup>VG</sup> 7

Halloumi fries <sup>V</sup> 9

Seasonal soup <sup>VG</sup> 9  
*sourdough*

Popcorn chicken 14  
*spring onion & sesame*

Cured meats from The Ethical Butchers 22  
*celeriac remoulade, cornichons, house pickles,  
artisanal bread*

Cheese selection from Buchanans <sup>V</sup> 23  
*seasonal chutneys, celery, grapes, sourdough crackers,  
walnut & raisin bread*

## SANDWICHES

Poke wrap <sup>VG</sup> 15  
*spiced tofu, avocado, edamame, sesame seeds*

Classic club 17.5  
*fried chicken, bacon, avocado, tomato, egg mayonnaise,  
chips or salad*

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

## SALADS

Caesar 14  
*soft boiled egg, aged Parmesan*

Bitter leaf salad <sup>VG</sup> 15  
*fennel, chilli, blood orange, dill*

## Toppings:

Avocado <sup>VG</sup> 6

Corn-fed chicken 7

Grilled halloumi <sup>V</sup> 8

Cantabrian smoked anchovies 9

Grilled tiger prawns 9

## 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 Katsu curry <sup>VG</sup> 16  
*- add chicken thigh 7  
- add tiger prawns 9*

## MAIN PLATES

Flat iron chicken 16  
*garlic mushrooms, sage & onion*

Loch Duart salmon fishcake 17  
*sorrel sauce*

Glamorgan sausage & mash <sup>V</sup> 17  
*caramelised red onion gravy*

Garlic & chilli tiger prawns 18  
*saffron aioli, foccacia*

Beetroot & chickpea burger <sup>VG</sup> 18  
*avocado, pickles, fries*

## DESSERTS

Cake of the day 6

Vanilla crème brûlée 7  
*pistachio Madeleine*

Home House rum baba 8  
*Chantilly*

Caramel & coffee éclair 8  
*hazelnut*

## AFTERNOON TEA

*served daily*

**£38 - with a tea of your choice from  
The London Tea Exchange**

CHAMPAGNE		GLS <sup>125ML</sup>	BTL
Moët & Chandon <i>Brut Imperial NV</i>		19	75
		MGN	160
Moët & Chandon <i>Grand Vintage 2015</i>			160
Veuve Clicquot <i>Yellow Label Magnum NV</i>	22	220	
Ruinart <i>Blanc de Blanc Brut NV</i>	26	165	
ROSÉ CHAMPAGNE			
Moët & Chandon <i>Rosé Imperial NV</i>	23	120	
Ruinart <i>Rosé Brut NV</i>		180	
SPARKLING			
So Jennie <i>Luxury Bubbles, 0% Alcohol</i>			58
Hattingley Valley, <i>Classic Reserve, Hampshire, England NV</i>	16	65	
Hattingley Valley, <i>Classic Reserve, Rosé Hampshire, England NV</i>			80
WHITE WINE		GLS <sup>175ML</sup>	BTL
Vinho Verde 'Escolha', <i>Solar das Boucas Portugal NV</i>		12	39
Gruner Veltliner <i>Nittnaus, Gold, Austria 2021</i>	12.5	44	
Chenin Blanc, <i>Saxenburg Stellenbosch, South Africa 2023</i>	13	47	
Riesling 'Collection' <i>Cave de Ribeauville Alsace, France 2021</i>	13	49	
Albariño, <i>Tambora Rias Baixas, Galicia, Spain 2022</i>	15	53	
Gavi di Gavi, <i>Tenuta San Giacomo Piedmont, Italy 2023</i>	16	58	
Chardonnay, <i>Tokar Estate Yarra Valley, Australia 2018</i>	17	65	
Chablis, <i>J.P et Alexandre Ellevin Burgundy, France 2022</i>	18	68	
Sancerre, <i>'Cuvée Henri du Vernoy' Guillopées, Loire, France 2022</i>	19	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 <sup>175ML</sup>	BTL
Les Quatre Tours 'Classique Rose' <i>Côtes de Provence, France 2023</i>	13	45	
Minuty <i>Prestige AOP, Côtes de Provence, France 2023</i>			60
Rock Angel, <i>Château d'Esclans Côte de Provence, France 2021</i>	16	70	
RED WINE		GLS <sup>175ML</sup>	BTL
Montepulciano d'Abruzzo, <i>Monte Tessa Abruzzo, Italy 2021</i>	12	39	
Barbera, <i>Le Tane Vinchio Vaglio Piedmont, Italy 2023</i>	12.5	42	
Côtes du Rhône 'Le Serre de la Garde' <i>Domaine Fond Croze, France 2022</i>	13	48	
Cabernet Sauvignon, <i>Family Vintage Tres Palacios, Maipo Valley, Chile 2020</i>	15	52	
Chianti Rufina, <i>Colognole Tuscany, Italy 2020</i>	15	56	
Rioja Reserva, <i>Vega Caledonia Spain 2016</i>	17	60	
Pinot Noir, <i>Lawson Dry Hills Marlborough, New Zealand 2020</i>	19	64	
Cailleteau Bergeron, <i>Blaye Côtes de Bordeaux, France 2020</i>	19	66	
Malbec, <i>Terrazas de los Andes Mendoza, Argentina 2020</i>	20	73	

## HEALTH KICK JUICES

Carrot, orange and ginger	8
Spinach, apple and celery	8

## BEERS & CIDERS

Poretti	7
Brooklyn The Stonewall Inn IPA	7
Guinness	8
Lucky Saint 0%	6
The Newt Signature Cyder	8

## COCKTAILS

ALL 16

### SIGNATURE COCKTAILS

Spicy Fire	
<i>Volcan De Mi Tierra Blanco, Mahani Mezcal, lime, smoked salt, chilli, Franklin &amp; Son's grapefruit soda</i>	
Sage on Stage	
<i>Plymouth gin, sage &amp; lime cordial, citrus solution</i>	
Berry Delight	
<i>Belvedere Pure, cranberry juice, pomegranate cordial, Franklin &amp; Son's soda</i>	
Peerless Pear	
<i>Glennorangie 10<sup>VO</sup>, Xante liqueur, pear purée, lemon, Franklin &amp; 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<sup>VO</sup>, chestnut syrup, aromatic bitters, Angostura, chestnuts</i>	

### NEVER OUT OF FASHION

Espresso Martini	
<i>Belvedere Pure, double espresso, Kahlua coffee liqueur</i>	
Champagne Cocktail	
<i>Hennessy V.S, Angostura, demerara, Moët &amp; Chandon Brut Imperial</i>	
H.H 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>	
Hugo Fizz	
<i>Everleaf Marine, elderflower cordial, mint, Franklin &amp; Son's light tonic</i>	
Cherry Breeze	
<i>Everleaf Marine, cherry shrub, Franklin &amp; Son's grapefruit soda</i>	

For our comprehensive wine list and spirits menu please ask a member of staff for assistance. All prices are inclusive of VAT. A 15% 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*