

CHAMPAGNE	1 2 5 M L
Moët & Chandon, <i>Brut Imp,NV</i>	19
Moët & Chandon <i>Rosé Impérial NV</i>	23
Veuve Cliquot <i>Yellow Label NV Magnum</i>	20
Canard-Duchêne <i>Charles VII Grande Cuvée Blanc de Noirs, NV</i>	23
Ruinart <i>Blanc de Blancs NV</i>	26

SPARKLING	1 2 5 M L
Hattingley Valley, Classic Reserve	15
<i>Hampshire, England, Brut NV</i>	

ROSÉ	1 7 5 M L
Les Quatre Tours ‘Classique Rose’	11.5
<i>Côtes de Provence, France 2023</i>	
Rock Angel, Chateau d'Esclans	15
<i>Côte de Provence, France 2021</i>	

WHITE	1 7 5 M L
Vinho Verde ‘Escolha’, Solar das Boucas,	10
<i>Portugal NV</i>	
Gruner Veltliner	11
<i>Nittnaus, Gold, Austria 2021</i>	
Chenin Blanc, Saxenburg	12
<i>Stellenbosch, South Africa 2023</i>	
Sauvignon Blanc, No.1 Dourthe,	12
<i>Bordeaux, France 2022</i>	

Albariño, Tabora,	14
<i>Rias Baixas, Galicia, Spain 2022</i>	
Gavi di Gavi, Tenuta San Giacomo,	15.5
<i>DOCG, Piedmont, Italy 2023</i>	

Chardonnay, Tokar Estate	16
<i>Yarra Valley, Australia 2018</i>	
Chablis, J.P et Alexandre Ellevin,	17
<i>Burgundy, France 2022</i>	

Sancerre, 'Cuvée Henri Du Vernoy'	18
<i>Guilopées, Loire, France 2022</i>	
Sauvignon Blanc, Cloudy Bay	19
<i>Marlborough, New Zealand 2023</i>	

Bourgogne Chardonnay,	21
'Le Haut des Champs', Dom. J.M Pillot	
<i>Burgundy, France 2021</i>	

RED	1 7 5 M L
Montepulciano d'Abruzzo, Monte Tessa,	10
<i>Abruzzo, Italy 2021</i>	
Pinot Nero, Reguta,	11
<i>Friuli-Venezia-Giulia, Italy 2023</i>	
Côtes du Rhône,'Le Serre de la Garde'	12
<i>Dom. Fond Croze, France 2022</i>	
Cabernet Sauvignon, Family Vintage,	13
<i>Tres Palacios, Maipo Valley, Chile 2020</i>	

Herdade do Freixo Terroir,	14.5
<i>Alentejo, Portugal 2020</i>	
Rioja Reserva, Vega Caledonia,	15
<i>Spain 2016</i>	

Cailleteau Bergeron,	17
<i>Blaye, Côtes de Bordeaux, France 2020</i>	
Hautes Cote de Nuits ‘Coup de Foudre’	17.5
<i>Dom. Bonnardot, Burgundy, France 2022</i>	

Malbec, Terrazas de los Andes,	18.5
<i>Mendoza, Argentina 2021</i>	

SNACKS		
Smoked almonds ^{VG}		6
Nocellara olives ^{VG}		6
Potato rosti <i>brandade, chive</i>		7
Pork & leek sausage roll <i>house mustard</i>		9
Jersey Rock oysters <i>mignonette, Tabasco, lemon</i>	<i>each 4 / six 22</i>	

TO START	
Chilled tomato gazpacho ^{VG}	8
<i>pickled cucumber, focaccia, mint</i>	
Wye Valley asparagus ^V	14
<i>crisp hens egg, brown butter hollandaise</i>	
Jersey Royal salad	14
<i>smoked eel, watercress, green goddess</i>	

Home House smoked salmon	15
<i>crumpet, fromage blanc and caviar</i>	

Burrata ^V	17
<i>heritage tomato, grilled peach and basil</i>	

Aged beef tartare	17
<i>confit egg yolk, Exmoor caviar, brioche</i>	

SIDES	
English peas ^V	6
<i>sorrel, gem lettuce</i>	

Romain lettuce Caesar	7
<i>smoked bacon</i>	

Glazed heritage carrots ^V	7
French fries ^{VG}	7

Jersey Royal potatoes ^V	7
<i>seaweed butter</i>	

Green bean & heritage tomato salad ^V	8
<i>pickled shallots</i>	

Halloumi fries ^V	8
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V - Vegetarian / VG - Vegan

All price inclusive of VAT.

A 12.5% discretionary service charge will be added to your bill.

For any allergy or intolerance information please ask a member for staff.

For our comprehensive wine list and spirits menu please ask our staff members for assistance. 125ml serves available for wines.

TO FOLLOW	
Heritage tomato ^V	16
<i>ricotta, pickled grapes, lovage</i>	

Roast sand carrots ^{VG}	16
<i>rose harissa couscous, rocket pesto</i>	

Goat's cheese tart ^V	18
<i>courgette and basil</i>	

SEA	
Grilled red mullet	26
<i>heritage mullet, fennel, orange & basil</i>	

16oz Dover Sole	49
<i>Grilled or Meunière</i>	

Home House lobster tasting menu	95
<i>please ask server for menu (serves two)</i>	

LAND	
Norfolk Black chicken	26
<i>girolles, sweetcorn, jus</i>	

Herb crusted lamb rack	28
<i>green olive, Jersey Royals & feta</i>	

28 day aged grass-fed beef	34
<i>10oz Ribeye</i>	38
<i>8oz Fillet</i>	

Sauces	4
<i>Béarnaise, Peppercorn, Chimichurri</i>	

DESSERTS	
Tiramisu	7

Salt caramel & hazelnut chocolate finger	7
<i>hazelnut ice cream</i>	

Orange crème brûlée	7
<i>vanilla madeleine</i>	

Strawberry Eton mess	9
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Citrus parfait	9
<i>white chocolate, lemon curd</i>	

Selection of ice cream & sorbet	3 per scoop
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Cheese selection	12
<i>chutney, quince jelly, biscuits</i>	

SPECIAL SELECTION	
WHITE	B T L
Sauvignon Blanc, Tindall Vineyard	49
<i>Marlborough, New Zealand 2022</i>	
Vouvray Sec 'Argilex', Dom. Gautier	58
<i>Loire, France 2019</i>	
Bourgogne Hautes-Côtes de Nuits	80
<i>Dom. Bonnardot, Burgundy, France 2020</i>	
Riesling, Grand Cru 'Osterberg'	95
<i>Ribeauville, Alsace, France 2018</i>	
Albariño 'Cinco Islas Oro'	100
<i>Bodegas Chaves, Rias Baixas, Spain 2018</i>	
Chassagne-Montrachet	180
<i>Dom. JM Pillot, Burgundy, France 2021</i>	

RED	B T L
Hechtsheimer Spätburgunder	60
<i>Weingut Stenner, Rheinhessen, Germany 2019</i>	
Barbera d'Alba, Reva	64
<i>Piedmont, Italy 2021</i>	
'Rubicon', Meerlust	100
<i>Stellenbosch, South Africa 2018</i>	
Châteauneuf du Pape, 'Marceau'	110
<i>Dom. des 3 Cellier, Rhone, France 2020</i>	
Givry, 1er Cru 'Servoisine'	125
<i>Dom. de la Ferté, Burgundy, France 2020</i>	
Château Fonplegade, Grand Cru Classé	150
<i>Saint-Emillion, France 2014</i>	

CORAVIN SERVICE	
WHITE	75ML / 125ML / BTL
Tyrrell's Vat.1 Semillon	12 / 20 / 120
<i>Hunter Valley, Australia 2016</i>	
Savennieres 'Sectilis Terra'	20 / 33 / 190
<i>Dom. Loic Mahe, Loire, France 2009</i>	
Nuits Saint Georges Blanc	24 / 38 / 200
<i>Perdrix, Burgundy, France 2019</i>	
Château Lynch-Bages	27 / 42 / 240
<i>Blanc de Lynch-Bages, Bordeaux, France 2014</i>	

RED	75ML / 125ML / BTL
Malbec 'Lindaflor'	15 / 25 / 150
<i>Bodega Monteviejo, Uco Valley, Argentina 2015</i>	
Château Les Ormes-de-Pez	17 / 28 / 160
<i>Saint-Estephe, Bordeaux 2015</i>	
Beaune 1er Cru 'Les Sizie'	19 / 31 / 170
<i>Pierre Mayeul, Burgundy, France 2018</i>	
Petit-Figeac	23 / 37 / 200
<i>Saint-Emilion, Bordeaux, France 2018</i>	
Barolo 'Cannubi', Reva	30 / 46 / 300
<i>Piedmont, Italy 2018</i>	
'Valbuena 5º', Vega Sicilia	35 / 52 / 330
<i>Ribera del Duero, Spain 2017</i>	
'Overture', Opus One	45 / 75 / 430
<i>Napa Valley, California, USA NV</i>	
Ornellaia, Bolgheri Superiore,	60 / 100 / 580
<i>Tuscany, Italy 2011</i>	