

# THE RESTAURANT

## MARKET MENU 3 COURSES 32

<b>CHAMPAGNE</b>	125ml
MOËT & CHANDON <i>Brut Impérial, Brut NV</i>	12
MOËT & CHANDON <i>Rosé Impérial NV</i>	16
VEUVE CLICQUOT PONSARDIN <i>Yellow Label, Brut NV</i>	17
RUINART BLANC DE BLANCS <i>Brut, NV</i>	22.5
RUINART ROSÉ <i>Brut, NV</i>	22.5
<b>ROSÉ WINES</b>	175ml
PROVENCE ROSÉ, DOMAINE DE TRIENNES <i>IGP Var, France, 2016</i>	10
BANDOL ROSÉ, DOMAINE LA SUFFRÈNE <i>Provence, France 2016</i>	13
<b>WHITE WINES</b>	175ml
PÉ BRANCO, HERDADE DO ESPORÃO <i>Alentejo, Portugal 2016</i>	7.5
VERMENTINO, VV, LES ARCHERES <i>IGP Pays d'Oc, France 2016</i>	9
RIESLING 'QUEEN OF WHITES' <i>Trocken, Tesch, Nabe, Germany 2016</i>	11
PINOT GRIGIO, MARJAN SIMCIC <i>Goriska Brda, Slovenia 2016</i>	13
SANCERRE 'CHENE DU ROY' <i>Domaine P. Girault, Loire, France 2016</i>	14.5
CHABLIS, VIEILLES VIGNES <i>Domaine Savary, Burgundy, France 2013</i>	15.5
SAUVIGNON BLANC, CLOUDY BAY <i>Marlborough, New Zealand 2016</i>	18.5
CHENIN BLANC 'THE FMC', KEN FORRESTER <i>Stellenbosch, South Africa 2015</i>	21.5
<b>RED WINES</b>	175ml
CASTELÃO, SANTO ISIDRO DE PEGOES <i>Setúbal, Portugal 2016</i>	7.5
LA PETITE SYRAH, MAS MONTEL <i>Pays du Gard, France 2016</i>	9
RIOJA RESERVA, RAMON BILBAO <i>Spain 2011</i>	11
SHIRAZ/CINSAULT, EXTREME VINEYARDS <i>Bonfire Hill, Western Cape, South Africa 2015</i>	12.5
PINOT NOIR 'LE BOURGOGNE' <i>Domaine Chanson, Bourgogne, France 2014</i>	14.5
MALBEC, TERRAZAS DE LOS ANDES <i>Mendoza, Argentina 2015</i>	17.5
BRUNELLO DI MONTALCINO, IL POGGIONE <i>Tuscany, Italy 2011</i>	21.5
<b>SWEET AND FORTIFIED WINES</b>	100ml
CLOS LAPEYRE 'LA MAGENDIA' <i>Jurancon, France 2014</i>	10.5
SAUTERNES <i>Château Roumieu, Bordeaux, France 2014</i>	13.5
BEERENAUSSLESE <i>Umathum, Burgenland, Austria 2015</i>	15
TOKAJI <i>5 Puttonyos, Aszú, Disznókő 2008</i>	19
VIN DE CONSTANCE <i>Klein Constantia, Constantia, South Africa 2013</i>	22
10 YEAR TAWNY PORT <i>Fonseca</i>	11.5
MAURY <i>Mas Amiel, 20ans</i>	15.5
MADEIRA 15 YR OLD MALMSEY <i>Henriques &amp; Henriques</i>	18
PEDRO XIMENEZ SHERRY <i>San Emilio Solera Reserve, Lustau</i>	9.5

## SATURDAY BRUNCH 3 COURSES 32

<b>CRUSTACEA</b>			
DIVER CAUGHT SCALLOPS <i>with textures of cauliflower, pancetta and salsa verde 22</i>	LOBSTER LINGUINE <i>with Taggiasche ragù and lemongrass bisque 38</i>	DORSET CRAB SALAD <i>with mango and lemongrass jelly 20</i>	MALDON ROCK OYSTERS <i>4 each</i>
<b>TO START</b>			
SEABASS CEVICHE <i>with mango, passion fruit and coriander cress 18</i>	SEARED BEEF CARPACCIO <i>with vegetable escabeche and borse radish 16</i>	TUNA TARTARE <i>with avocado, Baeri caviar and coriander cress 16</i>	
SCOTTISH SALMON GRAVLAX <i>with pickled cucumber and lemon purée 14</i>	BURRATA CHEESE <i>with heritage beetroot, radish and baby cress 12</i>	PARSNIP AND BRAMLEY APPLE SOUP <i>with roasted chestnut and truffle pesto 12</i>	
FOIE GRAS BALLOTINE <i>with pear chutney and brioche 20</i>			
<b>PASTA AND GRAINS</b>			
BUTTERNUT SQUASH RISOTTO <i>with sage, wild rocket and aged parmesan 18</i>	PACCHERI WITH WILD BOAR RAGÙ <i>and pecorino cheese 19</i>	GNOCCHI <i>with Cashel Blue cheese, walnuts and woodland mushrooms 18</i>	
ROAST PUMPKIN RAVIOLI <i>with sage, beurre noisette and roasted cobnuts 18</i>			
<b>FROM THE GRILL</b>			
HEREFORD VEAL CHOP <i>with pistachio and green olive pesto 30</i>	ABERDEEN ANGUS BEEF FILLET <i>with shiitake compote and watercress purée 34</i>	WILD CORNISH SEA BASS <i>with cucumber and wasabi beurre blanc 32</i>	
SHORTHORN RIB EYE STEAK 34 <i>350 day grain fed</i>	SAUCES <i>Béarnaise, green peppercorn, red wine jus</i>	DOVER SOLE <i>with Grenoble sauce 38</i>	
<b>MAIN COURSES</b>			
SUFFOLK RUMP OF LAMB <i>with aubergine, harissa and yoghurt 30</i>	ICELANDIC COD LOIN <i>with lemon coco beans, chorizo and sauce vierge 22</i>	HOME HOUSE BURGER <i>with streaky bacon, Monterey Jack cheese and triple cooked chips 18</i>	
CORN FED SUFFOLK CHICKEN BREAST <i>with smoked mashed potatoes and truffle sauce 18</i>	LOIN OF YORKSHIRE VENISON <i>with celeriac purée, Savoy cabbage, chestnut and blackberry sauce 28</i>	TANDOORI SEASONED MONKFISH <i>with parsnip purée, spiced Castelluccio lentils 28</i>	
ROAST WAGYU SHORT RIBS <i>with crispy garlic, confit potatoes and bone marrow 31</i>			
<b>SIDE ORDERS 5</b>			
TENDER STEM BROCCOLI	NEW POTATOES	WILTED SPINACH	FRENCH FRIES
MASHED POTATOES	CHERRY VINE TOMATOES AND BASIL OIL	TRIPLE COOKED CHIPS	
<b>PUDDINGS AND CHEESE</b>			
ANISE ROASTED PINEAPPLE <i>with fresh pineapple sorbet and filo pastry crisp 9</i>	HONEY BAKED PEAR AND ALMOND FRANGIPANE <i>with yoghurt sorbet 9</i>	BANANA AND PASSION FRUIT CHEESECAKE <i>with Snickers ice cream 9</i>	
CUSTARD TART <i>apple carpaccio and nutmeg ice cream 9</i>	SELECTION OF BRITISH CHEESES <i>with grapes, apple chutney and quince jelly 3 cheese selection 12 5 cheese selection 16</i>	CHOCOLATE DOME <i>cherry compote and sour cherry ice cream 9</i>	

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE ASK A MEMBER OF STAFF FOR FURTHER INFORMATION  
 MONDAY - FRIDAY 7AM - 11AM • NOON - 3PM • 6PM - 11PM SATURDAY NOON - 3PM • 6PM - 11PM SUNDAY NOON - 4PM  
 WINES BY THE GLASS ARE SERVED IN 175ML MEASURES (THEY MAY ALSO BE SERVED IN 125ML MEASURES)  
 A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. ALL PRICES ARE INCLUSIVE OF VAT.

*Home House*