



DRAWING ROOMS

BRUNCH

Served daily until 3pm

Sourdough, white, granary or gluten free toast - with House preserves	4
Croissant, pain au chocolat or Danish pastry	4
Nutella stuffed French toast - with sea salt caramel bananas	8
Crushed avocado on rye toast - with chilli and mint extra virgin olive oil (VG)	10
Greek yoghurt with mixed berries	9
Super Seed Bircher muesli	8
Porridge made with milk or water	6
Two native breed eggs with toast	7
Traditional omelette - with your choice of three fillings	11
Egg white omelette - roast butternut squash and spinach	11
Eggs Benedict / Florentine	11
Smoked salmon and chive scrambled eggs - with sourdough toast	13
Smoked salmon - half avocado, poached eggs and rye bread	13
Full English Breakfast - eggs cooked to your liking, back bacon, Cumberland sausage, black pudding, vine tomato, grilled mushrooms, baked beans	18
- add a hash brown	20

SMALL PLATES AND SHARING

Truffle and Parmesan fries	7	Padron peppers sesame glaze	6
Edamame pods spicy or with Maldon sea salt (VG)	6	Buttermilk fried chicken coriander sour cream and mango hot sauce	9
Cheese fritters with honey, quince and thyme (V)	7	Salmon tartare with capers, lemon, crème fraîche, salmon caviar	10
Black pepper squid with squid ink aioli	8	Hot chorizo sausages with smoked tomato chutney	9
6 Maldon rock oysters Cabernet Sauvignon shallot vinegar	20	Hot fish platter scallops, crab cakes, squid, king prawns, chilli kaffir lime sauce	35
Market fresh crudité platter quail eggs, Parmesan, anchovy dip	25	British charcuterie and cheese Dorset cured salami, Hafod cheddar, Ragstone goat, pickles, toast	35

HOT PLATES

Chicken Paillard lemon, chilli, butter, broccoli	22	Fish and Chips beer battered cod, pickled onion rings, seaweed tartare, vinegar infused salt	16
Cauliflower steak Freekeh wheat, golden sultana, pinenut (VG)	18	Thai vegetable green curry vegetables, jasmine rice, coconut add chicken	15 18
Home House burger aged beef, Gruyère, burger sauce, pickles	18	Daily Catch	market price

SIDE DISHES sweet potato fries, spinach, broccoli, heirloom tomatoes 5

SALADS

Roasted pumpkin, quinoa and pistachio salad pomegranate, pistachio, red pesto (VG)	14
Chicken Caesar salad kale, radish, little gem, carasau bread, Parmesan	16
Chopped salad beetroot, peas, cherry tomatoes, avocado, asparagus, chicken, Parmesan (VG)	16
Burrata panzanella charred nectarines, heirloom tomatoes	16

SANDWICHES

Grilled cheese Gruyère, mature cheddar, sweet apple chutney, English mustard, sourdough (V)	13
Home House club chicken, tomato, egg mustard mayonnaise, avocado, bacon and lettuce (V)	15
Hot salt beef caraway bread, salt beef, mustard, pickles, beetroot relish	15
Dorset crab pain de mie, white crabmeat, lemon mayonnaise	17

PUDDINGS AND CHEESE

Home House ice cream or sorbet	6	Dark chocolate truffles	5	Strawberry Trifle	6
Sea salt caramel tart with clotted cream ice cream	6	Home House chocolate brownie with caramelised pecans and maple ice cream (GF)	6	Selection of British cheeses with grapes, chutney, spelt crackers	15

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE SPEAK TO A MEMBER OF STAFF BEFORE ORDERING
(V) VEGETARIAN (VG) CAN BE SERVED VEGAN (SF) SUGAR FREE (GF) GLUTEN FREE
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE APPLIED TO YOUR BILL. ALL PRICES INCLUDE VAT

Home House

CHAMPAGNE

	By the glass 125ml	By the Bottle
Moët & Chandon <i>Brut Imperial NV</i>	12.5	65 Magnum 140
Veuve Clicquot <i>Yellow Label, Brut NV</i>	18	95 Magnum 200
Louis Roederer <i>'Brut Premier' NV</i>		90
Moët & Chandon <i>Vintage 2009</i>		150
Ruinart Blanc de Blancs <i>Brut NV</i>	23	135
Ruinart Rosé <i>Brut NV</i>	23	135
Dom Pérignon <i>Brut 2009</i>		290
Krug <i>Grande Cuvée NV</i>		325
Louis Roederer <i>Cristal 2009</i>		340
Krug <i>Vintage 2003</i>		520

ROSE

Moët & Chandon <i>Rosé Imperial NV</i>	17	90 Magnum 200
Billecart-Salmon <i>Rosé, Brut NV</i>		150
Louis Roederer Cristal Rosé <i>Brut 2007</i>		600

SPARKLING

Prosecco Brut DOC <i>Sacchetto, Veneto, Italy NV</i>	9.5	47
Hattingley Valley, Classic Reserve, <i>Hampshire, England NV</i>	11	60
WHITE WINE	By the glass 175ml	By the Bottle
Pé Branco, Herdade Do Esporão <i>Alentejo, Portugal 2017</i>	7.5	27
Vermentino, VV, Les Archeres <i>IGP Pays d'Oc, France 2016</i>	9	35
Riesling 'Queen of Whites' <i>Trocken, Tesch, Nahe, Germany 2016</i>	11.5	45
Pinot Grigio, Marjan Simcic <i>Goriska Brda, Slovenia 2016</i>	13.5	50
Sancerre 'Chene du Roy' <i>Domaine P. Girault, Loire, France 2017</i>	15	57
Chablis, Vieilles Vignes <i>Domaine Savary, Burgundy, France 2014</i>	16	61
Sauvignon Blanc, Cloudy Bay <i>Marlborough, New Zealand 2017</i>	19	76

ROSÉ

Les Quatre Tours <i>Coteaux d'Aix en Provence, France 2017</i>	10.5	39
Bandol Rosé, Domaine La Suffrène <i>Provence, France 2016</i>	13.5	54

RED WINE

Castelão <i>St Lsidro de Pegoes, Setubal, Portugal 2016</i>	7.5	27
La Petite Syrah, Mas Montel <i>Pays du Gard, France 2016</i>	9	33
Rioja Reserva <i>Ramon Bilbao, Spain 2012</i>	11.5	42
Shiraz/Cinsault, Extreme Vineyards <i>Bonfire Hill, Western Cape, SA 2016</i>	13	48
Pinot Noir, 'Le Bourgogne' <i>Domaine Chanson, Burgundy, France 2015</i>	15	56
Malbec, Terrazas de los Andes <i>Mendoza, Argentina 2016</i>	18	67

FOR OUR COMPREHENSIVE WINE LIST AND SPIRITS MENU PLEASE ASK OUR HELPFUL STAFF MEMBERS FOR ASSISTANCE.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE APPLIED TO YOUR BILL

25ML & 35ML SERVE AVAILABLE FOR SPIRITS & 125ML FOR WINES. ALL PRICES INCLUDE VAT.

HEALTH KICK JUICES

Carrot, orange and ginger	6
Beetroot, apple and mint	6
Spinach, apple, kale, celery	6
Coconut water, avocado and kale	7

BRIGHTEN YOUR BRUNCH ALL AT 14

HOME HOUSE BLOODY MARY

Our homemade mix of Ketel One vodka, tomato, celery, seasoning

ENGLISH BREAKFAST MARTINI

English breakfast tea infused Tanqueray gin, lemon, Cointreau, marmalade

MANDARIN MIMOSA

Mandarine Napoleon, orange, Moët & Chandon champagne

BEERS

MEANTIME PALE ALE (Eng)	6	BIRRA MORETTI (Ita)	6
HOP HOUSE 13 (Ire)	6	HEINEKEN (NI)	6
GUINNESS (Ire)	6	THEAKSTON'S	
ASPALL CIDER (Eng)	7	OLD PECULIAR (Eng)	7

HOME HOUSE FAMOUS COCKTAILS ALL AT 14

ZACAPA OLD FASHIONED

A delicious rum twist on a classic cocktail

BLACK BISON

Ketel One vodka shaken with crème de mûre, blackberry, apple, lime and vanilla

ELDERFLOWER VIVANT

Hendricks, apple, pineapple, St. Germain, cucumber, egg white

CHURCHILL'S FAVOURITE

Arbeg 10yo whisky, Antica Formula, Grand Marnier, bitters

THE TRUE GENTLEMAN

Hennessey Fine cognac, honey, Cointreau, fig liqueur, absinthe. Served warm with a fiery finish!

BLACK CHAMPAGNE

Blackberries, Chambord and Moët & Chandon champagne

BARREL PUNCH

Bacardi Oro, lime, sugar, passion fruit, pineapple juice, bitters, mint and nutmeg

SPICY TIJUANA

Mint and chilli infused tequila, Cointreau, Campari, passion fruit and lime

SOLERO

Ketel One vodka, exotic fruits, hazelnut, cream

AN AFTER DINNER TREAT ALL AT 14

MOZART'S CAFE

Diplomatic rum, coffee, chocolate liqueur, Disaronno, Grand Marnier

TIRAMISU MARTINI

Baileys, butterscotch, cream, coffee

TEAPOT SHARING COCKTAILS ALL AT 42

CEDRIC'S TEA CUP

Hattingley Valley English sparkling wine, Hendrick's gin, rose, vanilla, cranberry

BERRY FIZZ

Ketel One vodka, Chambord, lemon juice, fresh raspberries, honey, Prosecco

Ask your bartender for any classic or ABV free cocktail