

## BRUNCH

Served daily until 3pm

Sourdough, white, granary  
or gluten free toast  
with house preserves 4

Croissant, pain au chocolat  
or Danish pastry 4

Porridge made with milk or water  
plain / banana / mixed berries 6 / 8 / 10

Two native breed eggs with toast  
fried, boiled, poached or scrambled 7

Cinnamon cream cheese stuffed French toast  
with caramelised apple 8

Coconut yoghurt and mixed berry  
smoothie bowl (VG) 10

Greek yoghurt and berries or  
Home House granola 9

Crushed avocado on rye toast  
with chilli and mint extra virgin olive oil (VG) 10

Three egg omelette  
traditional or egg white only with  
your choice of fillings - ham / Gruyère /  
fine herbs / butternut squash and spinach 11

Garden pea  
feta, piquillo peppers and poach egg on sourdough 13

Eggs Benedict or Florentine / Royale 11/13

Smoked salmon, poached eggs and avocado  
with sourdough toast 14

Full English breakfast  
Dingley Dell pork sausages and back bacon,  
Dorset black pudding, grilled tomato  
and mushroom, baked beans 18  
add hash brown 20

Sides 4  
spinach / beans / smoked streaky bacon / hash brown  
black pudding / grilled tomatoes / sliced avocado

## SMALL PLATES AND SHARING

Truffle and Parmesan fries 7

Roasted mini chorizo  
lime yoghurt 7

Black pepper squid  
aioli 8

Salmon tartare  
capers, lemon, crème fraîche, salmon caviar 10

6 Lindisfarne rock oysters  
Cabernet Sauvignon shallot vinegar 20

Buttermilk fried chicken wings  
Frank's chilli sauce, blue cheese dip, pickles 9

Smoked mackerel pâté  
grilled sourdough, heritage radishes 9

King prawns  
seaweed butter 12

British charcuterie and cheese (for 2)  
Dorset cured salami, Hafod cheddar,  
Ragstone goat, pickles, toast 30

## HOT PLATES

Beetroot tortellini  
sage and butter, pine nuts 16

Home House burger  
aged beef, Gruyère, burger sauce, pickles 14

Chicken Paillard  
fennel, pomegranate, rocket, sumac, gremolata  
and parmesan 24

Fish and chips  
beer battered haddock, pickled onion rings,  
seaweed tartare, potato cake chips 16

Thai vegetable green curry  
vegetables, jasmine rice, coconut 15  
add chicken 18

Daily Catch market price

## SIDES 5

skin on fries / spinach / mixed salad / sliced avocado

## SALADS

Pea and mint houmous grain bowl  
quinoa, roasted beetroot, pomegranate (VG) 14

Burrata  
Heritage tomatoes and purple basil pesto (V) 15

Chicken Caesar salad  
kale, radish, little gem, carasau bread, Parmesan 16

Chopped salad  
beetroot, peas, cherry tomatoes, avocado,  
asparagus, parmesan (V) 13  
add chicken 16

## SANDWICHES

Grilled cheese  
Gruyère, mature cheddar, sweet apple chutney,  
English mustard, sourdough (V) 13

Home House club  
smoked chicken, tomato, egg mustard mayo, avocado,  
bacon and lettuce on sliced brown or white bloomer 15

Smoked tofu  
artichoke, pesto and rocket (V) 15

Dorset crab  
pain de mie, avocado, white crabmeat, lemon mayonnaise 17

## PUDDINGS AND CHEESE

Home House ice cream or sorbet 6

Chocolate and caramel mousse  
peanut brittle 6

Vanilla pot de crème  
seasonal fruit compote 6

Pistachio cheesecake  
matcha, pistachio crumble, pink grapefruit 6

Dark chocolate truffles 5

British cheese board  
Peter's Yard crackers, apple chutney  
and quince jelly 12

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE SPEAK TO A MEMBER OF STAFF BEFORE ORDERING

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE APPLIED TO YOUR BILL. ALL PRICES INCLUDE VAT

CHAMPAGNE	By the glass 125ml	By the Bottle
Moët & Chandon <i>Brut Imperial NV</i>	12.5	68 Magnum 150
Veuve Clicquot <i>Yellow Label, Brut NV</i>	18	95 Magnum 200
Louis Roederer <i>'Brut Premier' NV</i>		90
Moët & Chandon <i>Vintage 2012</i>		150
Ruinart Blanc de Blancs <i>Brut NV</i>	23	135
Dom Pérignon <i>Brut 2009</i>		290
Krug <i>Grande Cuvée NV</i>		325
Louis Roederer <i>Cristal 2008</i>		350
Krug <i>Vintage 2003</i>		525

## ROSE

Moët & Chandon <i>Rosé Imperial NV</i>	17	90 Magnum 200
Ruinart Rosé <i>Brut NV</i>	23	135
Billecart-Salmon <i>Rosé, Brut NV</i>		150
Louis Roederer Cristal Rosé <i>Brut 2007</i>		625

## SPARKLING

Prosecco Brut DOC <i>Fiol, Veneto, Italy NV</i>	9.5	48
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
Sauvignon Blanc 'Reserva', Vinamar <i>Casablanca Valley, Chile 2017</i>	9	35
Riesling 'Queen of Whites' <i>Trocken, Tesch, Nahe, Germany 2016</i>	11	42
Pinot Grigio, Marjan Simcic <i>Goriška Brda, Slovenia 2017</i>	13	50
Chablis <i>J-P et Alexandre Ellevin, Burgundy, France 2016</i>	15	58
Pouilly - Fumé 'Les Duchesses' <i>Domaine Laporte, Loire, France 2017</i>	16.5	60
Sauvignon Blanc, Cloudy Bay <i>Marlborough, New Zealand 2018</i>	19	76

ROSÉ	By the glass 175ml	By the Bottle
Château Gassier, 'Esprit Gassier' <i>Côtes de Provence, France 2017</i>	10	38
Bandol Rosé, Domaine La Suffrène <i>Provence, France 2017</i>	13.5	54

RED WINE	By the glass 175ml	By the Bottle
Kratošija, Vinarska Vizba <i>Tikvež, Skopje, Macedonia 2018</i>	7.5	27
Carmenere 'Reserva', Vinamar <i>Casablanca Valley, Chile 2017</i>	9	35
Rioja Reserva <i>Ramon Bilbao, Spain 2014</i>	11	42
Shiraz/Cinsault, Extreme Vineyards <i>Bonfire Hill, Western Cape, SA 2016</i>	13	48
Château Cailleteau Bergeron 'Prestige' <i>Blaye - Côtes de Bordeaux, France 2014</i>	15	57
Bourgogne, Pinot Noir <i>Dom. R. Rossignol Changarnier, France 2014</i>	16.5	61
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

Orange, grapefruit	5
Carrot, orange and ginger	6
Beetroot, apple and mint	6
Spinach, apple, kale, celery	6
Coconut water, avocado and kale	7

## BRIGHTEN YOUR BRUNCH 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	HEINEKEN (NI) 6
HOP HOUSE 13 (Ire) 6	BIRRA MORETTI (Ita) 6
NINE REIGNS PILSNER (Eng) 6	ASAHI BEER (Jap) 6
ASPALL CIDER (Eng) 7	THEAKSTON'S 7
HEINEKEN 0% (NI) 5	OLD PECULIAR (Eng) 7

## HOME HOUSE FAMOUS COCKTAILS 14

### KETEL ONE VODKA or TANQUERAY GIN MARTINI

with a lick of dry vermouth, treated with olives or a lemon twist

### ZACAPA OLD FASHIONED

A delicious rum twist on a classic cocktail

### GOLDEN GOOSE

Grey Goose vodka, apple and pear Juice, a dash of Sauvignon Blanc, topped up with soda

### ELDERFLOWER VIVANT

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

### BARREL AGED NEGRONI

Tanqueray 10 Gin, Campari, Sweet Vermouth

### 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

### BRAMBLE

Tanqueray 10 Gin, Crème du Mûre, lime

### APPLE MARGARITA

Don Julio Blanco, apple liqueur and apple juice

## AN AFTER DINNER TREAT 14

### MOZART'S CAFE

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

### TIRAMISU MARTINI

Baileys, butterscotch, cream, coffee

## TEAPOT SHARING COCKTAILS (FOR 2) 30

### 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*