

THE GARDEN

TO START

SALMON TARTARE
avocado, ponzu and miso dressing 13

DINGLEY DELL CURED HAM
compressed watermelon, rocket salad 15

COLD SMOKED DUCK
charred oranges, baby leaves, walnut dressing 12.5

LINDISFARNE ROCK OYSTERS
(three or six) 10/20

BURRATA
purple pesto, heritage tomatoes, poppy seeds (v) 15

CORNISH MUSSELS
Thai green curry 12

OCTOPUS CARPACCIO
chorizo crumb, black olives, lemon gel 15

SHAVED YELLOW AND GREEN COURGETTES
grilled marinated baby artichoke, garden herb and flower salad (v) 11

DORSET CRAB
endive, mango, kohlrabi, carasau crackers 19

SALADS

BURNED STRAWBERRY
*avocado, Casbel blue cheese, pine nuts, super seeds,
aged balsamic* 12.5

SEARED TUNA
*Jersey royal potatoes, green beans, quail eggs,
heritage cherry tomatoes* 18

BUDDHA BOWL
*quinoa, pea hummus, asparagus, avocado, carrots, cucumber, poached egg,
watercress, honey mustard dressing (v)* 14.5

AGED FETA
cucumber, tomatoes, red onion, olives (v) 14.5

SMOKED CHICKEN
green papaya, mango and cucumber 14

MAINS

22oz GRILLED DOVER SOLE
lemon, sorrel and chilli butter 40

WHOLE ROASTED SEABASS
braised fennel, samphire, orange beurre blanc 28

SQUID INK TORTELLINI
crab filling, crab bisque, charred sweetcorn 28

SMOKED AUBERGINE
tomato chipotle, kale, almonds, pomegranate, super seeds (vg) 18

THAI VEGETABLE GREEN CURRY
vegetables, jasmine rice, coconut 15 *add chicken* 18

HOME HOUSE BURGER
aged beef, Gruyere, burger sauce, tomatoes, pickles 14

LAMB CUTLETS
*grilled aubergine, artichokes, sun blushed tomatoes,
mint jus* 28

BUTTERMILK FRIED BABY CHICKEN
hispi cabbage, lime, Frank's chilli sauce 24

400G RIB ON THE BONE
baby leaves, slow cooked plum tomato, béarnaise 37

BRITISH PRIME BEEF FILLET ROSSINI
pan fried foie gras, spinach, truffle jus 44

SIDES 5

SKIN ON FRIES

GRILLED BABY GEM
with truffle mayonnaise

TOMATO AND ROCKET SALAD
aged balsamic dressing

MINTED NEW POTATOES

GRILLED BROCCOLI
with toasted almonds and chilli

DESSERTS 9

VANILLA PANNA COTTA
strawberries, basil, shortbread

CHOCOLATE SEMIFREDDO
passion fruit espuma, mango

WHITE PEACH MOUSSE
champagne sorbet, almond crumble

LEMON AND RASPBERRY NAPOLEON
lemon ice cream

HOME HOUSE ICE CREAM OR SORBET

SUNDAY BBQ

12pm - 6pm

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MONDAY - SATURDAY 12PM - 11PM
SUNDAY BBQ 12PM - 6PM
LAST FOOD ORDERS IN THE GARDEN - 9.30PM
ALL GUESTS ARE KINDLY ASKED TO LEAVE THE GARDEN BY 11PM
WINES BY THE GLASS ARE SERVED IN 175ML MEASURES
(THEY MAY ALSO BE SERVED IN 125ML MEASURES)

Home House

(V) VEGETARIAN (VG) VEGAN
IF YOU HAVE ANY ALLERGIES OR INTOLERANCES
PLEASE ASK A MEMBER OF STAFF FOR FURTHER INFORMATION
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED
TO YOUR BILL. ALL PRICES ARE INCLUSIVE OF VAT.

GARDEN DRINKS

CHAMPAGNE

	<i>By the glass 125ml</i>	<i>By the Bottle</i>
MOËT & CHANDON <i>Brut Impérial NV</i>	12.5	68
		<i>Magnum 150</i>
VEUVE CLICQUOT PONSARDIN <i>Yellow Label, Brut NV</i>	18	95
		<i>Magnum 200</i>
LOUIS ROEDERER <i>Brut Premier NV</i>		90
BOLLINGER, SPECIAL CUVÉE <i>Brut NV</i>		100
MOËT & CHANDON ICE IMPÉRIAL <i>The first Champagne enjoyed over ice</i>	20	110
RUINART, BLANC DE BLANCS <i>Brut NV</i>	23	135
		<i>Magnum 270</i>
MOËT & CHANDON ICE IMPÉRIAL, ROSÉ	25	150
KRUG, GRAND CUVÉE <i>Brut NV</i>		325
DOM PÉRIGNON <i>Brut 2008</i>		290
		<i>Magnum 620</i>

CHAMPAGNE ROSÉ

	<i>By the glass 125ml</i>	<i>By the Bottle</i>
MOËT & CHANDON <i>Rosé Impérial NV</i>	17	90
		<i>Magnum 200</i>
BOLLINGER ROSÉ <i>Brut NV</i>		125
BILLECART SALMON ROSÉ <i>Brut NV</i>		150
		<i>Magnum 300</i>
RUINART ROSÉ <i>Brut NV</i>	23	135
DOM PÉRIGNON ROSÉ <i>Brut 2004</i>		530
CRISTAL ROSÉ <i>Louis Roederer, Brut 2007</i>		625

ENGLISH SPARKLING

HATTINGLEY VALLEY, CLASSIC RESERVE <i>Hampshire, England, Brut NV</i>	11	60
		<i>Magnum 130</i>
HATTINGLEY VALLEY, BLANC DE BLANCS <i>Hampshire, England, Brut NV</i>	17	95
NYETIMBER, CLASSIC CUVÉE <i>West Sussex, England NV</i>		100

SPARKLING SAKE

	<i>By the Bottle 300ml</i>
MIO <i>Shochikubai Shirakabegura, Hyogo</i>	24

WHITE WINE

	<i>By the glass 175ml</i>	<i>By the Bottle</i>
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, Nabe, Germany 2017</i>	11	42
PINOT GRIGIO, MARJAN SIMCIC <i>Goriska Brda, Slovenia 2018</i>	13	50
CHABLIS <i>J-P et Alexandre Ellevin, Burgundy, France 2017</i>	15	58
POUILLY - FUMÉ 'LES DUCHESSES' <i>Domaine Laporte, Loire, France 2017</i>	16.5	60
CHARDONNAY, TERRAZAS DE LOS ANDES <i>Mendoza, Argentina 2017</i>	18	72
SAUVIGNON BLANC, CLOUDY BAY <i>Marlborough, New Zealand 2018</i>	19	76

ROSÉ WINE

	<i>By the glass 175ml</i>	<i>By the Bottle</i>
CHÂTEAU GASSIER, 'ESPRIT GASSIER' <i>Côtes de Provence, France 2018</i>	10	38
		<i>Double magnum 160</i>
		<i>Imperial 320</i>
BANDOL ROSÉ, DOMAINE LA SUFFRÈNE <i>Provence, France 2018</i>	13.5	54
WHISPERING ANGEL, CHÂTEAU D'ESCLANS <i>Côtes de Provence, France 2018</i>		69
		<i>Magnum 135</i>
		<i>Double magnum 240</i>
PROVENCE ROSÉ, DOMAINE OTT*		
CLOS MIREILLE, COEUR DE GRAIN <i>Côtes de Provence, France 2018</i>		93
		<i>Magnum 185</i>

RED WINE

	<i>By the glass 175ml</i>	<i>By the Bottle</i>
KRATOŠIJA, VINARSKA VIZBA <i>Tikveš, Skopje, Macedonia 2018</i>	7.5	27
CARMENERE 'RESERVA', VINAMAR <i>Casablanca Valley, Chile 2017</i>	9	35
RIOJA RESERVA, RAMON BILBAO <i>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>Domaine R. Rossignol Changarnier, France 2014</i>	16.5	61
MALBEC, TERRAZAS DE LOS ANDES <i>Mendoza, Argentina 2016</i>	18	67

COCKTAILS

MOJITO <i>Bacardi Carta Blanca, lime, sugar syrup, mint, top with soda. Add a splash of flavour to it: Mango, Strawberry, Raspberry, Passion fruit.</i>	14
JASMINE SPRITZ <i>Tanqueray gin, Muyu Jasmine Verte, soda, Prosecco and mint.</i>	
ESPRESSO MARTINI <i>Belvedere vodka, espresso and Kablúa</i>	
BLACK BISON <i>Ketel One vodka, Crème de Mûre, blackberry purée, apple juice, lime and vanilla syrup</i>	
THE WHISKY HIGBALL <i>Bulleit bourbon, Antica Formula and a ginger ale finish</i>	

APEROL SPRITZ <i>Aperol, Prosecco and soda, orange</i>	<i>Gls / Jug</i> 14 / 35
PIMM'S COCKTAIL <i>Pimm's with fresh fruits, mint, topped with lemonade</i>	14 / 35
ROSE SANGRIA <i>Rose wine, Grand Marnier, strawberry, orange, apple, soda</i>	14 / 35

NON-ALCOHOLIC COCKTAILS

ART DECO <i>Blackberries, mint, raspberry syrup, apple and cranberry juices.</i>	7
BLOODY SHAME <i>Tomato juice mixed with our very own spices</i>	
ICED TEAS AND COFFEE	6
BOTANIC LAB TEAS	
YERBA MATE <i>Jalapeno, lemongrass and ginger</i>	
GREEN TEA <i>Yuzu and citrus</i>	
DAMIANA <i>Grapefruit and thyme</i>	
ICED COFFEE	

BEERS 6

LAGER <i>Heineken</i>	PALE ALE <i>Meantime Pale Ale</i>	DRAUGHT <i>Birra Moretti</i>	CIDER 7 <i>Sassy Rose Cider</i>
<i>Hop House 13</i>		<i>Beavertown Lager</i>	