

THE GARDEN

SHARING, RAW AND SUSHI

MINI CHORIZO
lime yoghurt 7

GIARRAFFA OLIVES 5

FETA & ZUCCHINI FRITTERS
tomato chutney 6

MEZE
*hummus, babaganoush, tzatziki, red pepper and feta,
falafels, olives, pita bread* 28

BRITISH CHARCUTERIE AND CHEESE
*Dorset cured salami, Hafod cheddar, Ragstone goat,
pickles, sourdough* 30

ALASKA ROLL
*salmon tartare, cucumber, avocado
and panko bread crumbs* 15

HOME HOUSE ROLL
*salmon, spicy tuna, avocado, cucumber
and volcano sauce* 19

DYNAMITE ROLL
prawn tempura, avocado 17

ICED SASHIMI PLATTER
(18 PIECES) 35

FUTOMAKI ROLL
inari tofu, mixed vegetables (v) 14

HOME HOUSE SUSHI ROLL PLATTER
(18 PIECES) 35

TO START

LINDISFARNE ROCK OYSTERS
(three or six) 10/20

BURRATA
*purple pesto, heritage tomatoes,
poppy seeds* 15

ROAST TIGER PRAWNS
seaweed butter 12

OCTOPUS CARPACCIO
chorizo crumb, black olives, lemon gel 15

WYE VALLEY ASPARAGUS
poached egg, truffle hollandaise 17

SOFT SHELL CRAB
spicy tempura, mango salsa, fried glass noodles 16

SALADS

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

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

AGED FETA
cucumber, tomatoes, red onion, olives 14.5

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

SMOKED CHICKEN
green papaya, mango and cucumber 14

MAINS

22oz GRILLED DOVER SOLE
with sorrel béarnaise 40

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

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

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

HOME HOUSE BURGER
aged beef, gruyere, burger sauce, pickles 14

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

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

SIDES 5

SKIN ON FRIES

GRILLED BABY GEM WITH TRUFFLE MAYONNAISE

MINTED JERSEY ROYALS

GRILLED BROCCOLI WITH TOASTED ALMONDS AND CHILLI

SAUCES 2

Wild garlic butter

Hollandaise

Sorrel Béarnaise

Peppercorn sauce

DESSERTS 9

VANILLA PANNA COTTA
fresh strawberries

PISTACHIO AND
RASPBERRY MACAROON SANDWICH
raspberry sorbet

PINEAPPLE AND LIME MOUSSE
basil sorbet

CHOCOLATE AND CHERRY TRIFLE

HOME HOUSE ICE CREAM OR SORBET 6

SUNDAY BBQ

12pm - 4pm

38

MONDAY - SATURDAY NOON - 3PM • 5.30PM - 11PM
SUNDAY BBQ NOON - 4PM
LAST FOOD ORDERS IN THE GARDEN 9.15PM
GARDEN TO BE EMPTY BY 11PM
WINES BY THE GLASS ARE SERVED IN 175ML MEASURES
(THEY MAY ALSO BE SERVED IN 125ML MEASURES)

Home House

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
RUIINART, 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 2009</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>
RUIINART 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
100 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 2016</i>	11	42
PINOT GRIGIO, MARJAN SIMCIC <i>Goriska 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
CHARDONNAY, TERRAZAS DE LOS ANDES <i>Mendoza, Argentina 2016</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 2017</i>	10	38
		<i>Double magnum 160</i>
BANDOL ROSÉ, DOMAINE LA SUFFRÈNE <i>Provence, France 2017</i>	13.5	54
WHISPERING ANGEL, CHÂTEAU D'ESCLANS <i>Côtes de Provence, France 2017</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 2017</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		14
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>		
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 HIGHBALL <i>Bulleit bourbon, Antica Formula and a ginger ale finish</i>		
APEROL SPRITZ <i>Aperol, Prosecco and soda, orange</i>		<i>Gls / Jug 14 / 35</i>
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		7
ART DECO <i>Blackberries, mint, raspberry syrup, apple and cranberry juices.</i>		
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>
<i>Hop House 13</i>		CIDER 7 <i>Sassy Rose Cider</i>
		<i>Beavertown Lager</i>