

# THE RESTAURANT

## CHAMPAGNE 125ml

MOËT & CHANDON <i>Brut Impérial, Brut NV</i>	12.5
MOËT & CHANDON <i>Rosé Impérial NV</i>	17
VEUVE CLICQUOT PONSARDIN <i>Yellow Label, Brut NV</i>	18
RUINART BLANC DE BLANCS <i>Brut NV</i>	23
RUINART ROSÉ <i>Brut NV</i>	23

## SPARKLING WINE 125ml

HATTINGLEY VALLEY, CLASSIC RESERVE <i>Hampshire, England, Brut NV</i>	11
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## ROSÉ WINES 175ml

CHATEAU GASSIER, 'ESPRIT GASSIER' <i>Côtes de Provence, France 2017</i>	10
BANDOL ROSÉ, DOMAINE LA SUFFRÈNE <i>Provence, France 2017</i>	13.5

## WHITE WINES 175ml

PÉ BRANCO, HERDADE DO ESPORÃO <i>Alentejo, Portugal 2017</i>	7.5
SAUVIGNON BLANC 'RESERVA', VINAMAR <i>Casablanca Valley, Chile 2017</i>	9
RIESLING 'QUEEN OF WHITES' <i>Trocken, Tesch, Nabe, Germany 2016</i>	11
PINOT GRIGIO, MARJAN SIMCIC <i>Goriska Brda, Slovenia 2017</i>	13
CHABLIS <i>Jean Pierre et Alexandre Ellevin, Burgundy, France 2016</i>	15
POUILLY - FUMÉ 'LES DUCHESSES' <i>Domaine Laporte, Loire, France 2017</i>	16.5
MERCUREY BLANC, DOMAINE MICHEL JUILLOT <i>Burgundy, France 2016</i>	18
SAUVIGNON BLANC, CLOUDY BAY <i>Marlborough, New Zealand 2018</i>	19

## RED WINES 175ml

KRATOŠIJA, VINARSKA VIZBA <i>Tikveš, Skopje, Macedonia 2018</i>	7.5
CARMENERE 'RESERVA', VINAMAR <i>Casablanca Valley, Chile 2017</i>	9
RIOJA RESERVA, RAMON BILBAO <i>Spain 2014</i>	11
SHIRAZ/CINSAULT, EXTREME VINEYARDS <i>Bonfire Hill, Western Cape, South Africa 2016</i>	13
CHÂTEAU CAILLETEAU BERGERON 'PRESTIGE' <i>Blaye - Côtes de Bordeaux, France 2014</i>	15
BOURGOGNE, PINOT NOIR <i>Domaine R. Rossignol Changarnier, France 2014</i>	16.5
MALBEC, TERRAZAS DE LOS ANDES <i>Mendoza, Argentina 2016</i>	18
BRUNELLO DI MONTALCINO, IL POGGIONE <i>Tuscany, Italy 2012</i>	22

## SWEET AND FORTIFIED WINES 100ml

CLOS LAPEYRE 'LA MAGENDIA' <i>Jurançon, France 2015</i>	11
SAUTERNES <i>Château Roumieu, Bordeaux, France 2015</i>	14
BEERENAUSELE <i>Umathum, Burgenland, Austria 2015</i>	15.5
TOKAJI <i>5 Puttonyos, Aszú, Disznókő, Hungary 2008</i>	19.5
VIN DE CONSTANCE <i>Klein Constantia, Constantia, South Africa 2015</i>	22
PEDRO XIMENEZ SHERRY <i>San Emilio Solera Reserve, Lustau, Jerez, Spain</i>	10
10 YEAR TAWNY PORT <i>Fonseca, Portugal</i>	12
MAURY <i>Mas Amiel, 20ans, Roussillon, France</i>	16
MADEIRA 15 YR OLD MALMSEY <i>Henriques &amp; Henriques, Portugal</i>	18

## SEAFOOD AND RAW BAR

RAZOR CLAMS <i>duck salami, broad beans, wild garlic and seaweed 17</i>	LINDISFARNE ROCK OYSTERS ( <i>three or six</i> ) <i>naked 10/20</i> <i>grilled with parmesan and garlic butter 11/22</i>	DORSET CRAB <i>whipped avocado, crème fraîche and Bloody Mary jelly 19</i>
PICKLED CORNISH MACKEREL <i>heritage beetroot, wild herbs 14</i>	OCTOPUS CARPACCIO <i>chorizo and olive crumb, lemon gel 15</i>	BEEF TARTARE <i>soy cured egg yolk, rye bread crumb 14</i>

## TO START

BURRATA <i>with compressed heritage tomatoes and purple basil pesto (v) 15</i>	GARDEN PEA & MINT SOUP <i>basil oil, crème fraîche (v) 10</i>	SEARED SCALLOPS <i>cauliflower purée, cous cous, sauce vierge 22</i>
WYE VALLEY ASPARAGUS <i>with poached heritage egg, hollandaise and truffle (v) 17</i>	MIXED GARDEN SALAD <i>broccoli, tomato, avocado and mustard dressing (vg) 10</i>	

## MAINS

HALIBUT <i>seafood, saffron and spring vegetable broth, tempura samphire 32</i>	22oz GRILLED DOVER SOLE <i>with sorrel béarnaise 40</i>	RED MULLET <i>pea purée, rainbow kale, charred leeks, butter sauce 25</i>
LOBSTER LINGUINE <i>lobster bisque, chilli, cherry tomatoes herb crumbs 35</i>	HOME HOUSE BURGER <i>aged beef, melted Gruyere, burger sauce, pickles 14</i>	CORN-FED CHICKEN PAILLARD <i>fennel, pomegranate, rocket, sumac, gremolata and parmesan 24</i>
FILLET STEAK <i>wild garlic butter, crispy potato cake, watercress purée 38</i>	SOURDOUGH AND HERB CRUSTED ROSE VEAL CUTLET <i>red onion jam, grilled sprouting broccoli 36</i>	GARDEN PEA AND WYE VALLEY ASPARAGUS RISOTTO <i>toasted feta crumble (v) 22</i>
30 DAY AGED HEREFORD SIRLOIN <i>(to share) skin-on-fries 65</i>	HERB COATED RACK OF SPRING LAMB <i>leek, charred baby carrots, purple cabbage and mint jus 28</i>	SMOKED AUBERGINE <i>tomato and chipotle, crispy kale, mixed seeds, pomegranate (vg) 18</i>

## SIDE ORDERS 5

SKIN-ON FRIES	WILTED SPINACH	GRILLED BABY CARROTS
MIXED SALAD	MINTED JERSEY ROYAL POTATOES	

## SAUCES 2

<i>Wild garlic butter</i>	<i>Hollandaise</i>	<i>Sorrel Béarnaise</i>	<i>Peppercorn sauce</i>
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## DESSERTS 9

APRICOT AND ALMOND OPERA <i>crème fraîche sorbet</i>	PISTACHIO CHEESECAKE <i>matcha, pistachio crumble, pink grape- fruit and matcha foam</i>	TASTE OF 75% CHOCOLATE
LEMON AND CASSIS TART <i>lemon sorbet</i>	BRITISH CHEESE BOARD <i>Peter's Yard crackers, apple chutney and quince jelly 12</i>	PASSION FRUIT POSSET <i>mango compote and coconut sorbet</i>

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE ASK A MEMBER OF STAFF FOR FURTHER INFORMATION

(V) VEGETARIAN (VG) VEGAN

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*