



Home House

Drawing Rooms

Sparkling	Glass	Bottle
Moet & Chandon <i>Brut Imperial NV</i>	12.5	65
Moet & Chandon <i>Rose Imperial NV</i>	17	90
Veuve Cliquot <i>Yellow Label, Brut NV</i>	18	95
Prosecco <i>Brut DOC</i>	9.5	47
Hattingley Valley, <i>Classic Reserve</i>	11	60
 White Wine		
Pe Branco, <i>Herdade Do Esporao</i> <i>Alentajo, Portugal 2017</i>	7.5	27
Vermentino, <i>VV, Les Archeres</i> <i>IGp, Pays D'oc France 2017</i>	9	35
Riesling 'Queen of Whites' <i>Trocken, Tesch, Nahe, Germany 2016</i>	11.5	45
Pinot Grigio, <i>Marjan Simcic</i> <i>Goriska Brda, Slovenia 2016</i>	13.5	50
Pouilly Fume 'Les Duchesses' <i>Dom. Laporte, Loire, France 2017</i>	15	57
Chablis, <i>Jean Pierre et Alexandre Ellevin</i> <i>Burgundy, France 2016</i>	16.5	61
Sauvignon Blanc, <i>Cloudy Bay</i> <i>Marlborough, New Zealand 2017</i>	19	76
 Rose Wine		
Les Quatre Tours <i>Coteaux d'Aix en Provence, France 2017</i>	10.5	39
Bandol Rose, <i>Domaine La Suffrene</i> <i>Provence, France 2017</i>	13.5	54
 Red Wine		
Kratusija, <i>Vinarska Vizba</i> <i>Tikves Skopje, Macedonia 2017</i>	7.5	27
Montepulciano d'Abruzzo 'Montipagano' <i>Umani Ronchi, Italy 2017</i>	9	23
Rioja Reserva <i>Ramon Bilbao, Spain 2014</i>	11.5	42
Shiraz/Cinsault, <i>Extreme Vineyards</i> <i>Bonfire Hill, Western Cape, SA 2016</i>	13	48
Chateau Cailleateau <i>Bergeron 'Prestige'</i> <i>Blaye – Cotes de Bordeaux, France 2014</i>	15	57
Bourgogne, <i>Pinot Noir</i> <i>Domaine R. Rossignol Changarnier, France 2014</i>	16.5	61
Malbec, <i>Terrazas de los Andes</i> <i>Mendoza, Argentina 2016</i>	18	67

For our comprehensive wine list and spirits menu Please ask our staff for assistance

Health Kick Juices

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

Beers

Meantime Pale Ale	6	Heineken 0%	5
Hop House 13	6	Heineken	6
Guinness	6	Birra Moretti	6
Nine Reigns Pilsner	6	Asahi	6
Aspall's Cider	7	Theakston's Old Peculiar	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 mure, blackberry, apple, lime and vanilla

Elderflower Vivant

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

Churchill's Favourite

Ardbeg 10yo, Antica Formula, Grand Marnier, bitters

The True Gentlemen

Hennessey Fine Cognac, honey, Cointreau, fig liqueur, absinthe

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

After Dinner Treat

Mozart's café	14
<i>Diplomatico rum, coffee, chocolate liqueur, Disaronno, Grand Marnier</i>	
Tiramisu Martini	14
<i>Baileys, butterscotch, cream, coffee</i>	

Brunch

Served daily until 11.30am

Sourdough, white, granary or gluten free toast <i>with Home House preserves</i>	4
Crissant, pain au chocolat or Danish Pastry	4
Porridge made with milk or water	6
Two native breed eggs with toast	7
Cinnamon cream cheese stuffed French toast <i>with caramelised apple</i>	8
Super Seed Bircher muesli	8
Greek yoghurt with mixed berries	9
Crushed avocado on rye toast (VG) <i>with chilli and mint extra virgin olive oil</i>	10
Egg white omelette <i>Roast butternut squash and spinach</i>	11
Traditional Omelette <i>With your choice of three fillings</i>	11
Bubble and Squeak patty <i>Black pudding, bacon, poached egg, tomato chutney</i>	13
Eggs Benedict or Florentine/Royale	11/13
Smoked salmon and chive scrambled eggs <i>With sourdough toast</i>	13
Smoked salmon plate <i>Capers, red onion, cream cheese, toasted bagel</i>	13
Full English Breakfast <i>Eggs cooked to your liking, back bacon, Cumberland sausage, black pudding, vine tomato, grilled mushrooms, baked beans – add hash brown £20</i>	18

*If you have any allergies or intolerances, please speak to a member of staff before ordering
A discretionary 12.5% service charge will be applied
All prices are inclusive of VAT*

All Day Menu
Served daily from 12pm

Sharing and Small Plates

British charcuterie and cheese <i>Dorset cured salami, Hafod cheddar, Ragstone goat, pickles toast</i>	35
6 Maldon rock oysters <i>Cabernet Sauvignon shallot vinegar</i>	20

Sandwiches and Salads

Grilled cheese (v) <i>Gruyere, mature cheddar, sweet apple chutney, English mustard, sourdough</i>	13
Home House club (v) <i>Chicken, tomato, egg mustard mayo, avocado, bacon and lettuce</i>	15
Dorset crab <i>Pain de mie, white crabmeat, lemon mayo</i>	17
Chicken Caesar salad <i>Kale, radish, little gem, carasau bread, Parmesan</i>	16
Burrata <i>Poached quince, winter leaves, walnuts</i>	16

Hot Plates

Thai vegetable green curry (VG) <i>Jasmine rice and coconut sambol</i>	15
	<i>add chicken</i> 17
Home House burger <i>Melted Gruyere, aged beef patty, classic burger sauce, fried onions, sliced pickles</i>	18
Roasted cod <i>Spinach, garlic lemon butter</i>	21

Side dishes (£5 Each)

Skin on fries, spinach, tender stem broccoli, sliced avocado

Desserts

Home House chocolate brownie (GF) <i>Caramelised pecans and maple ice cream</i>	6
Apple tart tatin <i>Vanilla ice cream</i>	6
Selection of British cheeses <i>Grapes, chutney, spelt crackers</i>	15