

# WEEKEND

## SNACKS, SHARING AND SALADS

NOCELLARA OLIVES  
3 (vg)

ROAST MINI CHORIZO  
lime yoghurt 7

SCOTTISH SMOKED SALMON  
traditionally garnished 12

POOLE ROCK OYSTERS  
3.5 each or 20 half dozen

SHELLFISH PLATTER  
Dressed Dorset crab, Poole rock oysters,  
prawns, mussels, clams, brown shrimps 45

DRESSED DORSET CRAB  
Mary rose, sourdough toast 19

BUTTERMILK FRIED CHICKEN  
chilli sauce, pickles, blue cheese dip 9

HERITAGE TOMATO SALAD  
burrata, pesto 9 (v)

CLASSIC CAESAR 11

BUDDHA BOWL  
quinoa, pea hummus, cucumber, broccoli, avocado,  
carrots, watercress, sweet mustard dressing 10 (vg)

## TOPPINGS

Roast free range chicken 6

Grilled Golden Cross goats' cheese 4

Garlic and chilli prawns 7

## MAIN PLATES

TOMATO AND  
CHILLI LINGUINE  
basil, parmesan 14 (v)

VEGETABLE THAI CURRY  
jasmine rice, coconut 15 (vg)  
Add chicken 4

HOME HOUSE  
CHEESEBURGER  
skin on fries 16

BEER BATTERED HADDOCK  
AND TRIPLE COOKED CHIPS  
crushed peas, tartare sauce 16

## SIDES all 4

HERITAGE TOMATO AND BASIL

BABY GEM AND ONION SALAD (vg)

BULGAR WHEAT, ALMONDS AND FETA SALAD (v)

GRILLED COURGETTES AND CHILLI (vg)

SKIN ON FRIES

## BBQ

A cover charge of £12 per person  
for a selection of sides sent from the kitchen

SOURDOUGH ROLLS AND BUTTER (v)

GRILLED COURGETTES AND CHILLI (vg)

BULGAR WHEAT, ALMONDS AND FETA SALAD (v)

NEW POTATO SALAD (v)

## FROM THE GRILL

### MEAT

100G DEXTER BEEF FILLET  
garlic butter 14

SWALEDALE LAMB CHOP  
green sauce each 7

280G SHORT HORN  
Béarnaise sauce 30

DINGLEY DELL  
PORK SAUSAGE each 2

800G EX DAIRY COW T-BONE  
TO SHARE  
Béarnaise sauce 60

MERGUEZ SAUSAGE each 3

LEMON AND THYME MARINATED  
ORGANIC CHICKEN THIGH each 5

HALF BBQ PORK RACK each 8

### NON-MEAT

HALOUMI AND CHILLI 4

LARGE HAND  
DIVED SCALLOP  
seaweed butter 12

CORN ON THE COB 2

OCTOPUS TENTACLE 12

GRILLED KING PRAWN  
chilli, coriander and lime 7

HALF NATIVE LOBSTER  
£ market price

100G CHALK STREAM TROUT  
sauce vierge 10

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE ASK A MEMBER OF STAFF FOR FURTHER INFORMATION  
(V) VEGETARIAN (VG) CAN BE MADE VEGAN (GF) GLUTEN FREE  
WINES BY THE GLASS ARE SERVED IN 175ML MEASURES (THEY MAY ALSO BE SERVED IN 125ML MEASURES)  
LAST FOOD ORDERS IN THE GARDEN - 9.45PM  
ALL GUESTS ARE KINDLY ASKED TO LEAVE THE GARDEN BY 11PM  
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. ALL PRICES ARE INCLUSIVE OF VAT.



# DRINKS

## ENGLISH SPARKLING

	<i>By the glass 125ml</i>	<i>By the Bottle</i>
Hattingley Valley 'Classic Reserve' <i>Hampshire, England NV</i>	12	60

## CHAMPAGNE

MINI MOËT (20CL) <i>Moët &amp; Chandon, Brut Impérial, Brut Champagne, France NV</i>	14	68
MOËT & CHANDON, ROSE IMPÉRIAL <i>Champagne, France NV</i>	18	90
RUINART BLANC DE BLANCS BRUT <i>Champagne, France NV</i>	23	135
RUINART, ROSE <i>Champagne, France NV</i>	25	135
DOM PÉRIGNON 2008 <i>Champagne</i>		290
KRUG, GRANDE CUVÉE, (half bottle) <i>Champagne</i>		160
KRUG, GRANDE CUVÉE <i>Champagne</i>		325

## ROSE

	<i>By the glass 125ml</i>	<i>By the Bottle</i>
CHÂTEAU GASSIER, 'ESPRIT GASSIER' <i>Côtes de Provence, France 2019</i>	10	44
WHISPERING ANGEL, CHÂTEAU D'ESCLANS <i>Côtes de Provence, France 2019</i>	15	80

## WHITE

	<i>By the glass 125ml</i>	<i>By the Bottle</i>
PÉ BRANCO HERDADE DO ESPORÃO <i>Alentejo, Portugal 2019</i>	7.5	27
CHENIN BLANC 'FREE-RUN STEEN', MAN FAMILY WINES <i>Coastal Region SA 2018</i>	8	31
FURMINT, PATRICIUS <i>Tokaji, Hungary 2017</i>	9	37
FIANO/GRECANICO 'ALASTRO BIANCO' <i>Planeta, Sicily, Italy 2018</i>	10	44
GAVI DI GAVI, MAGDA PEDRINI <i>Piedmont, Italy 2018</i>	8.5	48
Albarino, Mar de Frades, Rias Baixas <i>Spain 2018</i>		54
BACCHUS 'SANDBAR', LYME BAY <i>Devon, England 2017</i>		58
CHARDONNAY 'LADIES WHO SHOOT THEIR LUNCH WILD' <i>Ferment, Fowles Wine, Victoria, AUS 2018</i>		70
SAUVIGNON BLANC, CLOUDY BAY <i>Marlborough, New Zealand 2019</i>		77

## RED

	<i>By the glass 125ml</i>	<i>By the Bottle</i>
BARBERA 'AMONTE', VOLPI <i>Piedmont, Italy 2018</i>	7.5	27
'MOUNTAIN RED' THELEMA <i>Stellenbosch, South Africa 2016</i>	8	35
Carmenere 'Gran Reserva', Tarapaca <i>Maipo Valley, Chile 2018</i>	9	40
Zweigelt 'Vom Haus', Pfaffl <i>Niederosterreich, Austria 2019</i>	12	46
TEMPRANILLO 'ABBA', BODEGAS FRANCISCO CASAS <i>Toro, Spain 2014</i>	15	54
BROUILLY, CHERMETTE <i>Beaujolais, France 2018</i>		63
NERO D'AVOLA 'DORILLI CERASUOLO DI VITTORIA' PLANETA <i>Sicily, Italy 2016</i>		70
Malbec, Terrazas de los Andes <i>Mendoza, Argentina 2016</i>		72

## STICKIES

	<i>By the glass 125ml</i>	<i>By the Bottle</i>
RIESLING 'LATE HARVEST ORGANIC', SERESIN ESTATE <i>Marlborough, NZ 2018</i>	9	34
Sauternes, Cyprès de Climens <i>France 2014</i>	12	46

## COCKTAILS

### NEVER OUT OF FASHION at HOME HOUSE

ESPRESSO MARTINI <i>Single espresso shot, Belvedere, coffee liqueur and coke bitter</i>	14
GIBSON <i>Tanqueray, Noilly Pratt, pickled onion brine, black pepper cardamom bitter</i>	14
MOJITO <i>Pampero Especial, lime, fresh mint and soda</i>	14
MY LITTLE PICKEL <i>Belvedere, Aperol, pickle juice, Campari</i>	14
SPRITZ VENEZIANO <i>Aperol, Prosecco, soda water, orange</i>	14

### MOCKTAILS IS THE HERO

THE SECRET GARDEN <i>Citrus sherbet, Kaffir Lime bitters, thymes and lemon</i>	10
SPIRIT CLEANSER <i>Green tea, cranberry juice, boney, ginger beer</i>	10
SOMETIMES AN ANGEL <i>Botanical boney, lime juice, orange juice, slimline tonic</i>	10

## DRAFT BEER

BIRRA MORETTI <i>Italy</i>	6
GUINNESS <i>Ireland</i>	8

## BOTTLE BEERS

HEINEKEN <i>Holland</i>	6
LUCKY SAINT 0.5% <i>Germany</i>	6
SASSY ROSE CIDER <i>France</i>	7

## NATURAL MINERAL WATER

HILDON <i>Sparkling and Still</i>	4.5
-----------------------------------	-----