



# HOME KITCHEN

Dinner Menu 18:00 - Close

## SNACKS

Warm Bread | Lescure Butter 4  
Hummus | Toasted Flat Bread 8  
Mixed Nuts 4.50 | Marinated Pitted Olives 4.50  
Handmade Salted Crisps 2.50

## STARTERS

Roasted Red and Golden Beetroot | Blue Cheese | Hazelnuts | Mustard Dressing 11  
Cured Salmon | Pickled Cucumber and Apple Salad | Horseradish Cream 11.50  
Pressed Ham Hock Terrine | Piccalilli | Pork Scratchings 12  
Soup of the Day | Sourdough Croutons 9

## MAIN COURSES

28 Day Rib-Eye Steak | Confit Portobello Mushroom | Slow Cooked Vine Tomato | Red Wine Sauce 32.50  
Bois Boudran Marinated Chicken Breast | Grilled Hispi Cabbage | Ranch Dressing | Crispy Shallots 24  
Salt-Baked Celeriac | Truffled Celeriac Cream | Seasonal Mushrooms 19.50  
Roasted Cod | Brown Shrimp and Tarragon Butter Sauce | Fennel Salad 28.50  
House Salad 13

## SIDES

House Salad | Extra Fine Green Beans | Creamed Spinach  
Minted New Potatoes | Pomme Puree  
All at 6.50

## DESSERTS

Spiced Poached Pear | Warm Chocolate Sauce | Vanilla Chantilly 9  
Warm Treacle Tart | Devonshire Clotted Cream 9  
Selection of Cheeses | Pear & Saffron Chutney | Water Biscuits 14