



Restaurant Menu

Starters

- Leek & cheese soup, truffle gougère £6.5
- Glazed chicken wings, Jerusalem artichoke, pullet egg, chanterelles £10
- Hand dived scallop, marmite butter, hazelnut, sherry £12
- Hand carved smoked salmon, pickled rhubarb, horseradish £9
- Heritage beetroots, whipped blue cheese, pear, celery £8.5
- Crisp lamb breast, celeriac, goat's curd, fig £9

Mains

- Himalayan salt-aged pork belly, scorched langoustine, hay-roasted carrots, spiced pork broth £20
- Whole lemon sole cooked on the bone, seaweed butter, pickled cucumber £18
- North Sea cod, mussels, cider, sea herbs £18.5
- Salt-baked celeriac tart, beer onions, feta cheese £15
- Potato gnocchi, sprouting broccoli, goat's curd, rocket pesto £16
- Venison Wellington, wild mushrooms, cavolo nero, pickled beetroot £23.50

Cooked over coals & wood

- Himalayan salt-aged ribeye 225g £24
- Himalayan salt-aged ribeye on the bone (to share) £70
- Pork tomahawk £19
- Whole roast cob chicken, gremolata (to share) £28
- Chateaubriand (to share) £65
- Native lobster Thermidor, (half or whole) £POA

Sides

- Triple-cooked chips cooked in dripping £4
- Parmesan cauliflower cheese £4.5
- Kale, smoked bacon, garlic, almonds £4
- Truffle creamed potatoes £4.5
- Homewood Caesar £3.75

Desserts

- Custard tart, blackberries, sorbet £6.5
- BFG, bitter chocolate, Kirsch, vanilla cream £7.5
- Rhubarb & custard, ginger, lemongrass £6
- Baked Alaska, raspberry, white chocolate, pistachio £7
- Apple pie, praline, vanilla ice cream (to share) £11
- Great British cheese 3 types £8 5 types £13

Please let us know if you have any allergens or dietary requirements

