



Lunch & Dinner

Served 12 - 2.30pm & 6.30 - 9pm

Friday & Saturday 6.30 - 9.30pm

Starters

- Smoked chicken, black pudding, pickled mushrooms, pear £9
- Oak smoked salmon, pickled heritage beets, horseradish £8
- Leek & potato velouté, truffled potato salad £6.50 (v)
- Breast of wood pigeon, candied watermelon, olive, feta £8.50
- Twice baked cheese soufflé, apple, celery, pickled walnuts £8.50 (v)
- Plancha octopus, balsamic, lemon, apple & fennel salsa £8.50

Mains

- Rib-eye (250g), triple-cooked chips, roasted onion, peppercorn sauce £29.50
- Creedy Carver duck leg, braised red cabbage, fondant potato £20.50
- Roast sea bass, giant couscous, cauliflower, curry spices £18.50
- Grilled aubergine, caponata, olives, tomato, spiced hazelnut crumb £15.50 (ve)
- Pan roasted halibut, samphire, salt cod fritter, hot tartare sauce £19.50
- Pancetta wrapped venison, celeriac, wild mushroom, purple sprouting £19
- Winter mushroom risotto, roasted root vegetables, blue cheese £17 (v)

Sides

- Triple-cooked chips or skinny fries, rosemary salt £4.50
- Creamed potato £4.50
- Rainbow carrots, fennel seeds, honey £4.50
- Homewood house salad £4

Desserts

- Sticky toffee pudding, caramel sauce, homemade vanilla ice-cream £7.50
- Local artisan cheese, spiced chutney, quince jelly, wheat wafers £9
- Dark chocolate fondant, praline ice-cream £8.50
- Coconut panna cotta, mango jelly, exotic fruit salad £8
- Warm honey madeleines, cherry compôte, cherry sorbet £8

*If you have any allergies or dietary requirements, please let a member of the team know before ordering.
All prices are inclusive of VAT and please note a 10% discretionary service charge will be added to your bill*