

# home

## SW15

### SAMPLE APRIL MENU

Glass of Vinvita Prosecco	7.5
Glass of Champagne Renard Barnier, NV	11

## STARTERS

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Broccoli & Stilton Soup, Gougère	7
Kale, Freekeh, Rocket, Kohlrabi, Cashew, Tahini Dressing (vg)	7.5
Yellowfin Tuna Tataki, Daikon, Sesame & Ponzu	11
Cornish Crab, Avocado, Radish, Bread Crisps	12.5
Burrata, Nduja Vinaigrette, Blood Orange, Sourdough	10
Chicken & Leek Terrine, Piccalilli, Toast	8.5

## MAINS

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Mac 'N' Cheese, Chilli & Garlic Crumb <i>(add slow cooked ox cheek +£.6)</i>	14
Roast Cauliflower, Pickled Red Onions, Wild Garlic, Almond Butter (vg)	14.5
'Made @ Home' Shrimp Burger, Sriracha Mayo, Fries	17
Line Caught Cod, Falmouth Mussels, Charred & Marinated Courgette	19.5
Whole Lemon Sole, Spiced Brown Shrimp Butter, Capers, Crushed Ratte Potato	22
Sesame Crusted Chicken Escalope, Spicy Asian Slaw	16
Spring Lamb Rump, New Season Asparagus, Sugar Snap Peas, Mint	22.5

## SIDES

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Fries	4
Baby Gem, Mustard Dressing	4
Crushed Ratte Potato	4
Buttered Greens	4
Spinach, Garlic, Chilli & Fennel	5

@homesw15

Should you require any information to allergens, please ask a member of our team.

Prices exclude a discretionary 12.5% service charge