

home

SW15

SAMPLE JUNE MENU

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

Sourdough Baguette with Salted Butter 3.5

STARTERS

Butter Lettuce Salad with Quinoa, Almond & Pomegranate, Mustard Dressing (vg)	7
Wye Valley Asparagus, Hollandaise, Pea Shoots	8.5
Prawn Cocktail & Avocado	9
Yellowfin Tuna Tataki, Daikon, Sesame & Ponzu	11
Burrata, Grilled Nectarine, Pine Nuts, Focaccia, Balsamic	9.5
Steak Tartare, Home Pickled Egg, Crispy Onions (<i>main with fries</i>)	9/17

MAINS

'That' Shrimp Burger, Sriracha Mayo, Fries	17
Roast Cauliflower, Pickled Red Onions, Wild Garlic, Almond Butter (vg)	14.5
Line Caught Cod, Thai Red Curry, Green Beans, Pickled Turnip	19.5
Whole Lemon Sole, Brown Caper Butter, Capers, Crushed Ratte Potato	22
Pan Roasted Chicken, Vermicelli Noodles, Mango & Jalapeno Salsa, Cashews	16.5
Spring Lamb Rump, New Season Asparagus, Sugar Snap Peas, Mint	22.5
Made at Home Mac 'N' Cheese, Chilli & Garlic Crumb	
w/ portobello mushrooms	15
w/ slow cooked ox cheek	18

SIDES

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

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

Prices exclude a discretionary 12.5% service charge