

# home

## SW15

Warm Baguette, Whipped Brown Butter 4  
'Those' Cauliflower Cheese Croquettes 6

(PLEASE NOTE, OUR MENU IS SUBJECT TO CHANGE)

## STARTERS

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Carrot & Coriander Soup, Coconut Cream (vg)	6.5
Fig, Buffalo Mozzarella, Rocket, Aged Balsamic	8.5
Crispy Squid, Anchovy Mayo, Lime	9.5
Smoked Mackerel Pâté, Apple, Beetroot & Frisée Salad	7.5
Ham Hock Terrine, Shallot, Cornichons	8
Lamb Chips, Harissa Ketchup	8.5

## MAINS

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'That' Shrimp Burger, Sriracha Mayo, Chips ( <i>make yours truffle chips +£.2</i> )	18
Miso Glazed Aubergine, Cauliflower Rice, Scorched Spring Onion (vg)	14.5
'Made at Home' Mushroom Mac 'N' Cheese, Chilli & Garlic Crumb	15
Pan Roasted Hake, Cannellini Beans, Olive & Harissa	19.5
Slow Cooked Glazed Lamb Shank, Creamed Potato, Mint Sauce	22
Sesame Crusted Chicken Escalope, Spicy Asian Slaw	16.5
Tenderstem Broccoli / Mixed Leaf Salad	4
Truffle Chips & Parmesan / Spinach, Garlic, Chilli & Fennel	6

## DESSERTS

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Lime & Mint Granita, Blackberries, Coconut Yoghurt (vg)	6.5
Chocolate & Hazelnut Mousse, Almond Crumb	8.5
<i>Wellington Palo Cortado, 20 Years, Jerez-Xérès-Sherry</i> £9.5	
Vanilla Panna Cotta, Nectarine, Shortbread	7.5
<i>Domaine Cauhapé, Symphonie de Novembre, Jurançon Moelleux</i> £.8	
Apple Crumble, Vanilla Ice Cream	7.5
<i>Peter Lehmann, Barossa Valley, Botrytis Semillon</i> £.7.5	