

# home

## SW15

Renard Barnier Champagne NV £12 ~ Vinvita Prosecco £8.5  
Tommy's Margarita £12 ~ Nico Lager £5.5 ~ Ramsbury Gin & Tonic £11  
Ginger Lemonade £5.5 ~ Virgin Mary £5.5

Made at Home Focaccia with Rosemary & Sea Salt £4  
Padron Peppers, Miso & Sesame £8 ~ Cauliflower Cheese Croquettes £6

### STARTERS

Thai Coconut & Red Lentil Soup, Crispy Onions (v) £7.5  
Tuna Tataki, Lime Avocado, Chilli, Ponzu Dressing £14.5  
Baked Fig, Gorgonzola Dolce, Honey, Aged Balsamic £9.5  
Roast Squash, Dates, Walnuts, Rocket, Lemon & Mustard Vinaigrette (v) £9.5  
Salt & Pepper Squid, Almonds, Crispy Curry Leaves, Saffron Aioli £12.5  
Chicken Liver Parfait, Pear & Ginger Chutney, Sourdough Toast £9.5

### MAINS

'Made at Home' Fish Pie w/ Monkfish & Prawns £22  
Poached Sea Bass, Creamed Leeks & Oyster Mushrooms £26  
Braised Featherblade of Beef, Garlic Mash, Treacle Glazed Carrots £24.5  
Chicken Milanese, Salsa Verde, Cherry Tomatoes, Rocket & Parmesan *(add fries +£4)* £19.5  
Butternut Squash & Spiced Chickpea Tajine, White Quinoa & Apricot (v) £16.5  
'That' Shrimp Burger, Sriracha Mayo, Fries *(make yours truffle fries +£2)* £18  
Mac 'N' Cheese, Chilli & Garlic Crumb  
w / Portobello Mushroom £16  
w / Slow Cooked Sticky Beef £24

### DESSERTS

Salted Caramel & Pecan Cheesecake £8.5  
Molten Chocolate Pot, Vanilla Ice Cream £8.5  
A Very Vegan Ice Cream Sundae w/ Peanut & Popcorn Brittle (v) £7.5  
Blackberry, Apple & Almond Crumble for Two to Share w/ Vanilla Ice Cream £12  
A Plate of Churros w/ Chocolate Dipping Sauce £6.5

### SIDES

Fries £4 ~ Truffle Fries £6 ~ Tomato & Shallot Salad £5  
Spring Greens w/ Garlic & Chilli Butter £6 ~ Creamed Spinach £6