

# home

## SW15

Prosecco £7.50 ~ Nico Lager £5 ~ Blood Orange Bellini £9.75  
Tommy's Margarita £9.75 ~ Ramsbury Gin & Tonic £8.50 ~ Moscow Mule £9.75  
Orange Juice £3.50 ~ Ginger Lemonade £4.75 ~ Virgin Mary £4.75

### FOR THE TABLE

Gordal Olives £4

'Made at Home' Focaccia w/ Rosemary & Sea Salt (2pcs) £3

### STARTERS

Smoked Roast Red Pepper Soup, Migas (vg) £6.5  
Blood Orange & Chicory Salad, Pumpkin Seeds, Citrus Vinaigrette (vg) £8.5  
Deep Fried Oglesfield Cheese, Tomato Chutney, Frisée £9.5  
Elberry Cove Mussels, White Wine, Garlic, Cream £8.5  
Blue Corn Tacos, Sticky Beef, Chipotle Mayo, Pickled Walnut £10  
Morcilla Cigars, Piquillo Chutney £8.5

### MAINS

Spiced Fishcakes, Lobster Bisque, Baby Gem £18.5  
Whole Lemon Sole, Brown Caper Butter, Watercress £26  
Cajun Blackened Poussin, Cilantro Chutney £16.5  
28 Day Aged Rib-Eye from HG Walter, Fries, Bone Marrow Gravy £28.5  
'That' Shrimp Burger, Sriracha Mayo, Fries (*make yours truffle fries +£2*) £18  
Mac 'N' Cheese w/ Portobello Mushroom, Garlic & Chilli Crumb £15  
Roast Cauliflower, Butterbean Mash, Pomegranate, Green Tahini (vg) £15.5

Fries £4 ~ Truffle Fries £6 ~ Garlic Mash £4  
Tenderstem Broccoli £4 ~ Creamed Spinach £5

### DESSERTS

Manchester (United) Tart £7.5  
Blood Orange & Pistachio Pot (vg) £8  
Molten Chocolate, Salted Caramel Ice Cream £8.5  
Basque Cheesecake, Blueberry Compote £8  
Truffled Baron Bigod, Pear Chutney, Crisp Bread £12