

CLUB MENU

served from 12 noon all day

Light bites

Marinated olives with herbs and chilli	3
Houmous, seeded crispbread	5
Whipped smoked cod roe, sourdough	5
British cheese plate, seeded crispbread, celery, spiced fig	12
Crispy breaded Wigmore cranberry, toast	12

Sandwiches

Norfolk bronze turkey Reubens, Sauerkraut	11
Cheese and onion toastie	7
Club sandwich	11
Grilled halloumi and harissa wrap, rocket and red pepper	6
Fish finger bap, tartare sauce, watercress	9
Prawn and lime mayonnaise brioche roll, garlic and herb butter, skin on fries	15
Cheddar cheeseburger, skin on fries	14



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Salads

Butter milk fried chicken, Asian slaw, baby gem, lemon and pepper ranch dressing	10
Superfood salad; roast fennel, kale, spinach, barley, lemon and avocado dressing, toasted seeds	8
Brussel sprout and broccoli pine nuts, Parmesan, balsamic	8
Classic Caesar salad add smoked chicken or hot smoked salmon	8 4

Big plates

Roast Norfolk bronze turkey all the trimmings	25
Pressed potato galette, apple and walnut salad	16
Cornish cod, fine beans, caper butter sauce	24
28-day dry aged short horn Ribeye, smoked bone marrow butter, skin on fries	28

Sweets

Christmas cake, prune, Bailey's ice cream	7
Chocolate and clementine yule log, clementine marshmallow	
Gingerbread burnt cream, mulled wine sorbet	
Chocolate brownie, vanilla ice cream	5



BEER & CIDER	6	CHAMPAGNE & SPARKLING	125ml	btI
Braybrooke Session Lager		Hattingley Valley, Classic Reserve, Hampshire, England NV	11	60
Five Points Pale Ale 4.4%		Moët & Chandon, Brut Imperial, Champagne, France NV	12.5	68
Five Points Pils 4.8%		Moët & Chandon Rosé Imperial, Brut, Champagne, France	17	90
Mondo Little Victories Session IPA 4.3%		Ruinart, Blanc de Blancs, Champagne, France NV	23	135
Zen Pale Ale 4.5% (gluten free) (v)		Ruinart, Rose, Brut Champagne, France NV	23	135
Hawkes Urban Orchards Cider				
Lucky Saint 0.5%	5			
		WHITE		
SIGNATURES	14	Malvasia 'Albus', Bodegas F Casas, Camparron, Toro, Spain 2018	5	27
Home Thyme lemon, thyme, Moët & Chandon		Vermentino 'Da Vinci', Le Notaire, Tuscany, Italy 2018	7	36
Agaveilana Don Julio Blanco, orgeat, lime, basil, angostura		Viognier, Mont Auriol, Languedoc, France 2019	7	38
Great Achiever Zacapa 23yo, Amaretto, Cointreau, cranberry, grapefruit		Gruner Veltiner, Weingut Gebruder Nittnaus, Gols, Austria 2018	9	44
Casamigos Reposado tequila, pomegranate and basil tonic, orange bitters, angostura		RED		
Home Grown pink gin and tonic	10	Tempranillo 'Novum', Bodegas F Casas, Camparron, Toro, Spain 2018	5	27
		Chianti Rufina Colognole, Tuscany, Italy 2015	8	45
NON-ALCOHOLIC	6	Shiraz, Fram, Swartland, South Africa 2018	8	48
Frozen Berry Daiquiri		Château Cailleteau Bergeron, Blaye Côtes de Bordeaux, Bordeaux, France 2016	10	57
Healthy Soul; cranberry, apple, elderflower, ginger, agave				
Virgin Mojito		ROSE		
Portman Punch; Seedlip Spice, cranberry, lemon, honey, ginger ale		Château Gassier 'Esprit Gassier' Côtes de Provence, France 2017	9	44

