

# HSH

HOME SWEET HOME  
ROKE

*Lunch*

Cream of Tomato Soup (v)

£5

Salmon Fishcake, Lime Mayonnaise

£6

Ham Hock, Gherkin & Radish Salad

£6

Beetroot, goats cheese & Walnut Salad

£6

Atlantic Prawn Kedgeree with Pan Fried Haddock

£10

Mozzarella, Heritage Tomato & Basil Risotto (v)

£12

House Beef Burger on a base of Caramelised Onions & Mayonnaise served with either Red Leicester or Stilton, Hand Cut Chips or shoestring fries, Chilli Jam & a Dressed Salad of Watercress, Cornichons & Parmesan

£14

Fresh Haddock with or without Batter, Hand cut Chips, Tartare Sauce & Pea Purée

£14

Fresh Fish Grill, Bass, Red Snapper, Plaice & Tiger Prawns with New Potatoes & Rocket Salad

£16.50

*We have paired this with a Chilled White Rioja from Spain.*

Chicken wrapped with Parma Ham with Three Bean & Bacon Cassoulet

£17

A Short Rib of Beef "Jacobs Ladder" Slowly Braised for 6 Hours in 6X beer with Rosemary Crushed New Potatoes, Carrot & Spring Greens

£16

Club Sandwich

Bacon, Lettuce, Tomato, Chicken & Mayonnaise

£12

Steak Baguette with Sautéed Mushrooms & Caramelised Onions

£12

Cheese, Red Pepper & Pesto Toasted Sandwich

£8

All Served with Dressed Salad

Puddings

Strawberry Delice, Fresh Strawberries

£7

Carrot Muffin, Orange Curd & Walnut Butter

£7

White Chocolate Mousse with Dark chocolate Crisp

£6

Affogato

£5

Espresso Martini

£7

Ice cream £2/scoop

Vanilla, mint chocolate, Rum & Raisin, Swiss Chocolate

Please let us know about any food allergies

Tuesday to Friday

2 Courses for £13

Soup (v)

Salmon Fishcake, Lime Mayonnaise

Ham Hock, Gherkin & Radish Salad  
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Risotto with Mozzarella & Heritage Tomato

Sea Bass on Salad Niçoise

Minute Rump Steak, Chips & Tarragon Jus  
add £3  
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add pudding for £3  
Delice, Fresh Strawberries

Orange Posset, Blueberry Compote & Poached  
Rhubarb

All House wines are: Bottle £20.00 – 175ml £4.80 – 250ml £6.60

San Antonio Pinot Grigio – Italy  
Crisp, aromatic, with green tints in colour with a fruity flowery bouquet

Villa Rosa Sauvignon Blanc – Chile  
Fragrant delicate floral notes

Rocheburg Chenin Blanc – South Africa  
Dry, pale green, fruity flavours

Azabache White Rioja – Spain  
Bright in colour, light and fresh in style with balanced fruit and acidity

Chablis – France – Bottle £26.00  
Exotic fruits and white flowers combined with mineral and flinty taste

Malbec – Argentina Intense, remarkable aroma that remind of  
frangrances of plum, blackberry or cherry marmalades

Merlot – France Spicy notes of eucalyptus combined with coca and  
plum aromas, sweet fruits and soft tannins

Tempranillo Rioja – Spain  
Bright velvet red in colour with purple reflections. Liquorice and  
berries

1885 Shiraz– South East Australia  
Berry & plum fruit, spicy notes, merges well into lingering soft oak and  
gentle tannins

Cabernet Sauvignon – France  
Modern style, full bodied texture with a rich flavour

Fleurie – France 2014 - £26.00  
A bouquet dominated by red berries with a floral note  
Steenbok Pinotage Rosé – South Africa

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