

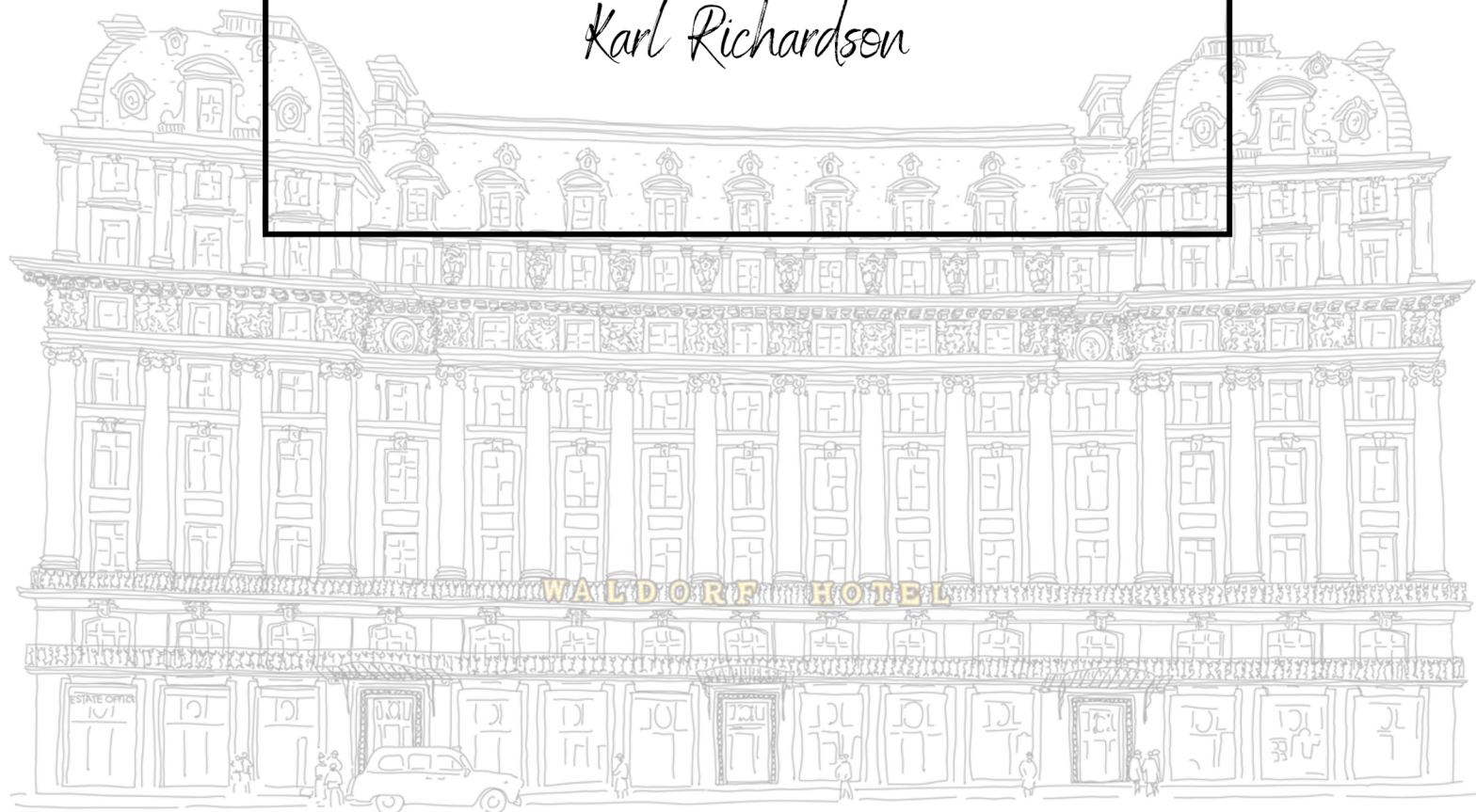
# Homage

With our new summer menu, we are welcoming you to join us on a journey of rediscovering British cuisine as we pay homage to local culinary traditions. Our modern, eclectic menu illustrates our unique style and a sense of passion to showcase the best of what Britain has to offer.

Our Food and Beverage Director, Karl Richardson, is delighted to welcome you to Homage!

Happy Dining!

*Karl Richardson*



# Homage

## Dinner

### Aperitif

<b>Negroni</b> Gin, Waldorf Vermouth Blend, Campari	£12	<b>Champs Elysees</b> Cognac, Green Chartreuse, Lemon	£12
<b>Old Fashioned</b> Bourbon, Angostura Bitters, Sugar	£12	<b>Royal Bermuda Yacht Club</b> Rum, Falernum, Cointreau, Lime	£12

Selection of Warm Bread, Olives and Butter | 273 kcal | £5.50

### Starters

<b>Chilled Potato Soup V</b> Melted leeks, berkswell and watercress oil   642 Kcal	£11	<b>Cured Hampshire Chalk Stream Trout</b> Pickled Dorset clams, dill cucumber, raspberry gel and trout roe   440 Kcal	£14
<b>Laverstoke Park Organic Buffalo Mozzarella V</b> Heritage tomato, sweet olives and tomato sorbet   289 Kcal	£12	<b>Pressed Creedy Carver Duck</b> Plum ketchup, cherry scone and elderflower dressed salad   325 Kcal	£12
<b>Upside Down Shallot Tart V</b> Truffle Baron Bigod, roast English asparagus, hazelnuts and blossom honey sauce   730 Kcal	£12	<b>Cornish Crab Raviolo</b> Langoustine, nest and shell jus   232 Kcal <i>Supplement Set Menu, £10</i>	£17

### Mains

<b>Roast Rump of Charollais Lamb</b> Glazed belly, sweet peas, gem lettuce, fresh goat's curd and red pepper jus   353 Kcal	£30	<b>English Pea and Shallot Ravioli PB</b> Pea puree, vegan curd cheese, foraged lovage and pea shoots   330 Kcal	£23
<b>Fillet of Dover Sole</b> Cauliflower puree, raisin and hazelnut brown butter, warm jersey royal and celery leaf salad 256 Kcal	£34	<b>Fillet of Hereford Beef</b> Ox cheek shepherd's pie, spring green cabbage, heritage carrots and mustard seed jus   438 Kcal <i>Supplement Set Menu, £13</i>	£36
<b>Fillet of Hertfordshire Chicken</b> Bone marrow mash, asparagus, mushroom caramel, tarragon and filled morels jus 354 Kcal	£25	<b>Poached Fillet of Scottish Hake</b> Seafood kedgeree, fermented garlic and parsley puree and squid ink cracker   374 Kcal	£26

### From The Grill

<b>Aged Hereford Rib-Eye Steak</b> <i>Supplement Set Menu, £10   969 Kcal</i>	£28
<b>Blixes Farm Pork Chop</b> <i>Supplement Set Menu, £8   787 Kcal</i>	£24
<b>Fillet of Scottish Salmon</b> <i>Supplement Set Menu, £8   599 kcal</i>  <i>Served with roast plum tomato, flat mushroom and watercress and Your choice of peppercorn sauce, red wine jus or tarragon garlic butter sauce</i>	£25

### Side Orders

<b>The Waldorf Salad V</b> Gem lettuce, red apples, raisins, celery and walnuts and light yoghurt dressing   258 Kcal <i>Make it as a main, £15   516 Kcal</i>	£8
<b>Roast Heritage Carrot with Pickled Pink Radish and Hazelnuts   77 Kcal</b>	£6
<b>Jersey Royals and Cornish Seaweed Butter   123 Kcal</b>	£6
<b>Tender Stem Broccoli and Toasted Seeds   71 Kcal</b>	£6
<b>Triple Cooked Chips   226 Kcal</b>	£6

### Vegetarian | Plant Based

Prices are inclusive of VAT at the prevailing rate. A discretionary service charge of 12.5% will apply to all bills. Adults need around 2000 kcal a day. All food is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know more about the ingredients used, please ask a member of the management team.