

Electric House

Menus

Breakfast available Monday to Saturday, 8am to 12pm and Sunday, 8am to 11.45pm

If you prefer a light breakfast or like to start the day with something cooked, our menu has options for everyone. Plus, check out the dishes specifically created for each House.

All day available Monday to Friday, 12pm to 11pm and Saturday 5pm to 11pm

The menu focuses on British and Italian dishes cooked in a wood-fired grill.

Late night available Thursday to Saturday, 11pm to 1am

Our menu offers a range of dishes, whether it's dinner after dark or just a late-night snack.

Saturday brunch available every Saturday, 12pm to 5pm

Start your weekend with a Saturday brunch, featuring classics paired with a cocktail or wine.

Sunday roast available every Sunday, 12pm to 10pm

Spend your Sunday enjoying a traditional roast, including meat and plant-based options.

Desserts available daily, 12pm to 11pm

Complete your dining experience with a sweet treat or something savoury, including classics with a House twist.

Kids available daily, 12pm to 6pm

We have a variety of smaller plates for your little ones, featuring all their favourites.

House sample menu

Smalls and starters

- Hash browns, Devon crab (432 calories)
- Artichokes, lemon mayonnaise (plant based) (969 calories)
- Raw beef, Westcombe cheddar (731 calories)
- Crudites, aubergine dip (plant based) (283 calories)
- Chicken broth, green vegetables (241 calories)
- Sea trout crudo, Granny Smith apple (177 calories)
- Heritage beetroots, crematta (plant based) (397 calories)

Salads and sandwiches add chicken, salmon, avocado

- Grain bowl, apple cider vinaigrette (plant based) (589 calories)
- Butter lettuce, avocado (plant based) (232 calories)
- Caesar, pangrattato (557 calories)
- Cheeseburger, skinny fries (1011 calories)
- Ham and cheese toastie, wholegrain mustard (698 calories)

Mains and wood grill

- Brick chicken, salsify (1179 calories)
- Pearl barley risotto, sundried tomato (plant based) (631 calories)
- Scottish salmon, girolles (678 calories)
- Cornish sea bass, black cabbage (755 calories)
- Duck ragu pappardelle (772 calories)
- Hereford sirloin, peppercorn sauce (1697 calories)

Sides

- Mashed potatoes (vegetarian) (150 calories)
- Skinny fries (plant based) (205 calories)
- Green leaves (plant based) (95 calories)
- Braised peas (plant based) (196 calories)
- Tenderstem broccoli (plant based) (135 calories)

House sample wine list

Sparkling and Champagne

Prosecco Treviso, DOC, Luna Argenta, Brut, NV (available by glass)
Thienot, Brut, NV (available by glass)
Thienot Rose, Brut, NV
Moët & Chandon, Brut, Imperial, NV (available by glass)
Moët & Chandon Rose, Brut, Imperial, NV (available by glass)
Ruinart, Brut NV (available by glass)
Louis Roederer, Collection 243, Brut NV
Ruinart, Blanc de Blancs, Brut NV
Dom Pérignon, Brut

White

Maison Vincent, Languedoc, France (available by carafe and glass)
Pinot Bianco, Quercus, Gorizia, Goriška Brda, Slovenia
Pinot Grigio "Dolomiti", Trovati, Veneto, Italy
Gavi Di Gavi "La Meirana", Broglia, Piemonte, Italy (available by carafe and glass)
Chablis Domaine Ste Claire, JM Broacrd, France (available by carafe and glass)
Chateaufeuf du Pape Blanc, Domaine de Beaufeuard, France
Chenin Blanc, Kleinkloof, Paarl, South Africa
Picpoul De Pinet, Badassiere, France
Sauvignon Blanc, Castel Firmian, Trentino, Italy (available by carafe and glass)
Albarino, Rias Baixas, Serra Estrella, Galicia, Spain
Riesling Langmeil, Eden Valley, South Australia
Sancerre 'Croix du Roy', Lucien Crochet, Loire, France
Grillo, Feudo Arancio, Sicily, Italy (available by carafe and glass)
Torrantes Riesling, Amalaya, Salta, Argentina
Chardonnay, Cycles Gladiator, California (available by carafe and glass)
Chardonnay, 'Arthur', Domaine Drouhin, Oregon
St Aubin, 1er Cru 'Roche Dumay', Colin, Burgundy, France
Chassagne-Montrachet 1er Cru Morgeots, Vincent Morey, Burgundy, France

Red

Maison Vincent, Languedoc, France (available by carafe and glass)
Primitivo, Visconti, Puglia, Italy
Nero d'Avola, Feudo Arancio, Sicily
Pinot Noir, Cycles Cycles Gladiator, California
Pinot Noir, 'Crimson', Ata Rang, Martinborough, New Zealand (available by carafe and glass)
Nuits St Georges Vieilles Vignes, Michelot, Burgundy, France
Merlot, La Prade, Languedoc, France
Montepulciano d'Abruzzo, Itinera, Abruzzo, Italy (available by carafe and glass)
Chateau Terrefort-Lescalle Merlot, Bordeaux, France
Rioja Crianza, Valdemar, Spain
Zinfandel, Sonoma Coast, Sebastiani, California (available by carafe and glass)
Barbaresco, Prunotto, Piemonte, Italy
Cabernet/Merlot, Buitenverwachting, Constantia, South Africa
Malbec Coleccion, Finca la Colonia, Mendoza, Argentina (available by carafe and glass)
Blacksmith Cabernet Sauvignon, Langmeil, Barossa, Australia (available by carafe and glass)
Chateau Vieille Tour La Rose, St Emilion Grand Cru, France
Othello (Bordeaux Blend) Christian Moueix, Napa Valley, California
Tignanello, Antinori, Tuscany

Rose

Maison Vincent, Languedoc, France (available by carafe and glass)
Lady A Provence IGP, France (available by carafe and glass)
Domaine de Valdition 'Vallon des Anges' Aix en Provence, France
Rock Angel Provence, France (available by carafe and glass)
Chateau D'esclans, Provence, France