

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.

Electric House, sample menu

Smalls and starters

Jersey rock oysters, shallot dressing (117 calories)
Crudites, green tomato dip (plant based) (287 calories)
Hash browns, Devon crab (432 calories)
Wood fired scallops, chilli butter (303 calories)
Artichokes, wild garlic mayonnaise (plant based) (969 calories)
Raw beef, Westcombe cheddar (731 calories)

Salads

Caesar, pangrattato (557 calories)
Wye Valley asparagus, ricotta (292 calories)
Pea and broad bean soup (plant based) (194 calories)
Heritage beetroot, Burrella (plant based) (627 calories)
Sea bream crudo, monk 's beard (446 calories)
Butter lettuce, avocado (plant based) (232 calories)

Mains and wood grill

Pearl barley risotto, hen of the woods (vegetarian) (631 calories)
Pork schnitzel, bitter leaves (501 calories)
Spatchcock poussin, heritage tomatoes, salsa verde (963 calories)
Burnt leeks, crematta (plant based) (376 calories)
Beef short rib pie, gravy (837 calories)
Duck ragu, pappardelle (772 calories)
Cornish sea bass, cime di rapa (755 calories)
Scottish salmon, borlotti beans (678 calories)
Cheeseburger, skinny fries (1011 calories), add bacon
Hereford sirloin, peppercorn sauce (1695 calories)
Longhorn bone-in ribeye 1kg, peppercorn sauce (x calories)

Sides

Jersey Royals (vegetarian) (314 calories)
Spring greens (plant based) (85 calories)
Green leaves (plant based) (95 calories)
Skinny fries (plant based) (205 calories)
Tenderstem broccoli (plant based) (135 calories)

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

Electric 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
Laurent-Perrier 'La Cuvee' Brut NV (available by glass)
Laurent-Perrier Cuvee Rose, Brut NV (available by glass)
Laurent-Perrier 'Heritage' Brut NV
Ruinart, Brut NV (available by glass)
Ruinart, Blanc de Blancs, Brut NV
Dom Perignon, 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)
Chateauneuf du Pape Blanc, Domaine de Beurenard, 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)
Torrortes Riesling, Amalaya, Salta, Argentina
Chardonnay, Cycles Gladiator, California (available by carafe and glass)
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 Rangi, 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