

# 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

- Rock oysters, shallot dressing (234 calories)
- Wood-fired scallops, chilli butter (302 calories)
- Hash browns, black truffle (plant based) (423 calories)
- Artichokes, lemon mayonnaise (plant based) (969 calories)
- Raw beef, Westcombe cheddar (731 calories)
- Crudites, yellow pea dip (plant based) (287 calories)

## Starters

- Chickpea and tumeric soup (206 calories)
- Devon crab, sourdough (464 calories)
- Wye Valley asparagus, hollandaise (293 calories)
- Sprouting broccoli, crematta (plant based) ( calories)
- Butter lettuce, avocado (plant based) (354 calories)
- Tuna crudo, green chilli (177 calories)

## Mains

- Salt Marsh lamb chops, green peas (1013 calories)
- Pearl barley risotto, broad beans (plant based) (631 calories)
- Sea trout, monk's beard (678 calories)
- Dry aged pork chop, spring cabbage (529 calories)
- Cheeseburger, skinny fries (987 calories)
- Herb fed chicken, green sauce (1179 calories)
- Duck ragu, pappardelle (741 calories)
- Sirloin, peppercorn sauce (1045 calories)
- Cornish sea bream, fennel (689 calories)

## To share

- Longhorn bone-in ribeye, peppercorn sauce (2610 calories)
- Served with a choice of two sides

## Sides

- Skinny fries (plant based) (603 calories)
- Heritage tomatoes, basil (plant based) (269 calories),
- Jersey Royal potatoes (plant based) (456 calories)
- Green salad (plant based) (84 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)  
Chateauneuf du Pape Blanc, Domaine de Beaugard, 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 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