

STARTERS

Baked Garlic Dough Balls (v)	£2.75
Marinated Nocellara Olives (v,gf) <i>Toasted almonds, basil oil.</i>	£3.95
Soup du jour (v) <i>Home baked bread & Breton butter.</i>	£4.75
Devilled Whitebait <i>Citrus aioli, lemon, crispy seaweed.</i>	£6.75
King Prawn Bruschetta <i>Ginger, garlic & lemon chilli butter.</i>	£6.75
Brie & Fig Bruschetta (v) <i>Add seranno ham — £1.50</i>	£6.25
Mixed Dip Plate (v) £7.95 (large) £5.50 (small) <i>Choose three from the following:</i> <i>Hummus; roast garlic beetroot & cumin; cream cheese & fresh herbs; olive tapenade; tzatziki; roast pepper salsa; borani bademjan (aubergine & yoghurt dip); Guacamole. Served with flatbread.</i> <i>Extra dips — £1.50</i>	
Crab & Prawn Cakes <i>Watercress, lemon & our own tartare sauce.</i>	£6.75
Chicken Wings (gf) <i>Choose your flavour:</i> <i>Buffalo (very spicy). Sour cream & chive dip.</i> <i>Old J barbecue. Sour cream & chive dip.</i> <i>Salt & Pepper. Sweet chilli dip.</i>	£5.95

SHARE BOARDS

HOME Share Board <i>Old J chicken wings, lamb burger sliders, cheeseburger sliders, Cajun sweet potato wedges, devilled whitebait, sour cream & chive dip & citrus aioli.</i>	£18.50
Mediterranean Share Board (v) <i>Hummus, borani bademjan, tzatziki, nocellara olives, halloumi, manchego & membrillo, cannellini bean & tomato salad, falafel, flatbread.</i> <i>Extra dips —£1.50</i>	£15.50

SALADS

HOME Superfood Salad (v) (gf) <i>Quinoa, broccoli, avocado, peas, feta, kale, cucumber, seeds, alfalfa, fresh herbs, maple syrup & wholegrain mustard dressing.</i> <i>Vegan option available.</i> <i>Add Cajun chicken — £2.95</i> <i>Add Cajun fried halloumi — £2.20</i> <i>Add poached salmon — £2.95</i>	£7.95
Duck Salad <i>Watercress, rocket, spring onion, chilli, cherry plum tomato, pepper, sesame seeds, peanuts, coriander, plum-hoisin dressing.</i>	£9.95
Goat's Cheese & Sun Blushed Tomato (v) <i>Baked goat's cheese, toasted bloomer, mixed leaves, sun blushed tomatoes, toasted pine nuts, olives, sun blushed tomato dressing.</i>	£8.50
Crispy Sticky Beef Salad <i>Rocket, spring onion, fresh chilli, peanuts, pepper, sesame seeds, coriander, cherry plum tomato, sweet chilli dressing.</i>	£8.95

BRUNCH (AVAILABLE UNTIL 16:00)

Smashed Avocado on Toast (v) <i>Add bacon £1.00.</i> <i>Add smoked salmon £1.50</i> <i>Add a poached egg (v) £1.00</i> <i>Add feta (v) £1.00</i>	£6.95
Tostada <i>Toasted sourdough, tomato pulpa, garlic, free-range fried eggs, Seranno ham, manchego.</i>	£6.95
Eggs Benedict <i>Free-range poached eggs, bacon, hollandaise, oven bottom muffins.</i>	£7.25
Eggs Florentine (v) <i>Free-range poached eggs, spinach, hollandaise, oven bottom muffins.</i>	£7.25
Bacon or Sausage Sandwich <i>Lettuce, tomato, mayonnaise, chips.</i>	£6.95
Cannellini Bean Ragù on Toast (v)	£6.95

MAINS

Spiced Butternut Squash & Spinach Lasagne (v) £9.50 <i>Taleggio, mozzarella, rocket & gran moravia salad, garlic bread.</i>	£9.50
Special Fried Chicken <i>Marinated in buttermilk & coated in Cajun spice. Chips, coleslaw, barbecue sauce.</i>	£10.75
Wild Mushroom Stroganoff (v) <i>Rice, sour cream.</i>	£10.50
HOME Fish & Chips <i>Silver Street beer battered cod / haddock, chunky chips, pea puree & our own tartare sauce.</i>	£9.95
Beef Short Rib Ragù <i>Tagliatelle, shaved gran moravia.</i>	£9.95
Wild Mushroom & Puy Lentil Shepherd's Pie (v,gf) £9.50 <i>Savoy champ mash, smoked cheddar, pea puree.</i>	£9.50
8oz Rib-eye Steak <i>Bone marrow, portobello mushroom, watercress, chips. Choose Béarnaise sauce or garlic butter.</i>	£18.50
Slow Cooked Belly Pork <i>Savoy champ, crackling, blackberry & red wine jus.</i>	£14.50
New England Seafood Chowder <i>Smoked haddock, salmon, mussels, cream, peas, potato, cornbread & Breton butter.</i>	£11.95
Roast Cauliflower & Hazelnut Tagliatelle (v) £8.95 <i>Thyme, cream, gran moravia.</i>	£8.95

BURGERS & SANDWICHES

Chargrilled Lamb Burger <i>Brioche bun, mayonnaise, tomato-chilli chutney, chips. Make it a double for an extra — £3.50</i>	£11.95
HOME Beef Burger <i>Brioche bun, beef tomato, lettuce, mayonnaise, our house relish & chips. Make it a double for an extra — £2.50</i>	£9.95
Portobello Mushroom & Halloumi Burger (v) £9.95 <i>Rosemary focaccia bun, smashed avocado, roast red pepper, rocket, tzatziki. (vegan option available)</i>	£9.95
Burger Additions <i>Add halloumi — £1.75</i> <i>Add crabtree cheese — £1.50</i> <i>(Handmade Alpine unpasteurised cheese from Cheshire)</i> <i>Add beef short rib — £1.50</i> <i>Add bacon — £1.00</i> <i>Upgrade chips to sweet potato wedges — £1.50</i>	

SIDES

Garlic Bread (v)	£2.65
House Salad (v)	£3.75
Steamed & Buttered Vegetables (v)	£3.50
Cajun Sweet Potato Wedges (v) <i>Sour cream & chive dip.</i>	£5.75
Mash with Cream & Butter (v)	£3.50
Chips (v) <i>We salt our chips, please ask your server if you'd like them plain.</i>	£3.50

SUNDAY DINNER

Join us at HOME on Sundays from 11.00-21.00. Our beef and lamb is supplied from a different north-west farm every month. Ask your server for this months details.

(Sometimes we run out! – so get down early)

28 Day Aged Eye of Topside Beef <i>Goose fat roasted potatoes, parsnips, carrots, shallots & squash, steamed broccoli, braised red cabbage, Yorkshire pudding, red wine gravy. Served medium.</i>	£12.95
English Leg of Lamb <i>Goose fat potatoes, parsnips, carrots, shallots & squash, steamed broccoli, savoy cabbage with pancetta & cream, Yorkshire pudding, red wine gravy.</i>	£12.95
Wild Mushroom & Chestnut Wellington(v) £12.50 <i>Roasted potatoes, parsnips, carrots, shallots & squash, steamed broccoli, braised red cabbage, Yorkshire pudding, veggie gravy.</i>	£12.50

CLASSIC PIZZAS

Margherita (v) <i>Mozzarella, oregano, tomato base.</i>	£6.95
Quattro Formaggi <i>Goat's cheese, gorgonzola, smoked cheddar, mozzarella, tomato base.</i>	£8.25
Florentina (v) <i>Mozzarella, spinach, Kalamata olives, free-range egg, tomato base.</i>	£8.25
Four Seasons <i>Chorizo, mushrooms, Kalamata olives, anchovies, mozzarella, tomato base.</i>	£8.75
La Reine <i>Serrano ham, Kalamata olives, mushrooms, mozzarella, rocket, shaved gran moravia, tomato base.</i>	£9.25
Americana <i>Mozzarella, sliced chorizo, jalapeños, tomato base.</i>	£9.95

HOUSE PIZZAS

Gorgonzola Tartufi <i>Gorgonzola, walnuts, truffle honey, crème fraîche base.</i>	£9.75
Greek Lamb <i>Garlic oil base, feta, olives, red onion, yoghurt-mint dressing, mozzarella, pomegranate.</i>	£9.25
Formaggio di Capra (v) <i>Goat's cheese, roast peppers, sun blushed tomatoes, mozzarella, tomato base.</i>	£8.25
Roast Vegetable (vegan) <i>Aubergine, courgette, caramelised onions, peppers, cherry plum tomatoes, pine nuts, rosemary, fresh oregano, tomato base (no cheese).</i>	£8.75
Asparagus <i>Crème fraîche base, seranno ham garlic, free range egg.</i>	£9.25
Buffalo Chicken <i>Fried chicken thigh strips, red onion, mozzarella, sour cream & chive dip, aged jalapeño sauce base (very hot).</i>	£9.25
Crab, King Prawn & Asparagus <i>Crème fraîche base, mozzarella, lemon wedge.</i>	£12.50
Beef Short Rib <i>Reduced jus base, red onion, mozzarella, watercress.</i>	£11.50
Italian Hot <i>Mozzarella, salami milano, 'nduja, jalapeños, tomato base.</i>	£9.95
Artichoke & Wild Mushroom (vegan) <i>Artichoke, wild mushrooms, sun blushed tomatoes truffle oil, tomato base (no cheese).</i>	£9.95
Anatra <i>Peking duck, spring onion, coriander, cucumber, mozzarella, plum-hoisin sauce base.</i>	£9.95
Gluten free base available	add £1.75
EXTRAS <i>Add a little extra to your pizza</i>	
Premium Ingredients <i>Buffalo chicken, slow cooked lamb, gorgonzola, Peking duck, artichokes, sliced chorizo, smoked haddock, Serrano ham, wild mushrooms.</i>	£1.95
All other ingredients	£1.50

WORKERS' LUNCH DEAL (MONDAY - FRIDAY UNTIL 16:00)

Any pizza or salad with a drink	£8.50
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Choose from soft drink / small glass of house wine / half pint Dortmund / half pint HOME / hot drink.

*Not available in conjunction with other discounts.

A discretionary service charge of 10% will be added to all parties of six or more.
All of our ingredients are sourced from local suppliers & we do not use any genetically modified ingredients or produce.

Please ask your server for allergen information.
Due to the handcrafted nature of our menu items, the variety of procedures used in our kitchen & our reliance on our suppliers, we cannot guarantee that our food will not contain traces of allergens.

WINE

WHITE	125ml/175ml/250ml/Bottle
Il Meridione, Cataratto, Italy, 2013/14 (12.5% abv) <i>Aromatic original from Sicily.</i>	£2.95/£4.25/£5.70/£16.80
Cape Heights, Viogner, South Africa, 2013 (14% abv) <i>During a tasting this was our highest scoring white - a serious bargain!</i>	£3.25/£4.75/£5.95/£17.80
Tierra Alta, Sauvignon Blanc, Chile, 2014 (12.5% abv) <i>Stunning Sauvignon for the money.</i>	£3.25/£4.75/£5.95/£17.80
Vinazza, Garganega/Pinot Grigio, Italy, 2014 (12% abv) <i>A cunning blend using grapes more commonly found in higher quality Soaves.</i>	£3.50/£4.75/£6.75/£19.80
Emiliana Riesling, Chile, 2012 (12.5% abv) <i>Light & delicate with notes of pear and melon.</i>	£22.00
The Listening Station Chardonnay, Australia, 2014 (14.5% abv) <i>Bright & vibrant unoaked Chardonnay from cool Western Australia.</i>	£20.00
The Cloud Factory Sauvignon Blanc, New Zealand, 2014 (12% abv) <i>A pulsating Marlborough. Full flavoured & as expressive as Sauvignon gets.</i>	£24.00
Pouilly Fume 'Le fusil de Chasse' France, 2013 (12.5% abv) <i>Sancerre has had a couple of difficult vintages, so we've chosen this elegant neighbour with fine zest & a hint of smokiness. Lovely stuff!</i>	£30.00
Domaine de la Motte Chablis, France, 2014 (12.5% abv) <i>A lovely and rich wine from the IWSC French Producer of the Year 2013.</i>	£32.00
Meursault 'Domaine Berthelebot' France, 2012 (12.5% abv) <i>Just a stunning white Burgundy.</i>	£46.00
RED	125ml/175ml/250ml/Bottle
Bodegas Borsao, Garnacha, Spain, 2014 (13.5% abv) <i>It would be difficult to find a more highly praised & awarded wine than this Garnacha.</i>	£2.95/£4.25/£5.70/£16.80
Cape Heights, Merlot, South Africa, 2014 (15% abv) <i>Perfectly ripe juicy Merlot.</i>	£3.25/£4.50/£6.50/£18.80
Sierra Grande, Pinot Noir, Chile, 2014 (13.5% abv) <i>We've found it! The Holy Grail! Pinot that tastes like Pinot for less than £20!</i>	£3.50/£4.75/£6.75/£19.80
Soldiers Block, Shiraz, Australia, 2013 (14.5% abv) <i>Blockbuster value Shiraz from the best vintage in Oz for 20 years.</i>	£3.75/£4.95/£6.90/£20.80
Emiliana, Adobe Organic & Fairtrade Cabernet Sauvignon, Chile, 2013 (13.5%) <i>Classic Cabernet from the world's leading producer of organic wines.</i>	£22.00
Pablo Y Walter, Malbec, Argentina, 2013 (14.5% abv) <i>Colour, life, Mendoza.. Malbec!</i>	£23.00
Ontañón Ecológico Rioja [organic] Spain, 2013 (13.5% abv) <i>Ontañón's top organic Rioja from prime vineyard around Quel.</i>	£25.00
The Black Craft Shiraz, Australia 2013 (14% abv) <i>A compelling, dark and rich chocolatey beast.</i>	£26.00
Chateau les Giraudels de Milon, St Emillion Grand Cru, France, 2005 (14% abv) <i>We've secured a small parcel of this little bit of Bordeaux history from the warm 2005 vintage that's drinking perfectly.</i>	£30.00
Chateaufeuf du Pape, Domaine Chante Cigale, France, 2012 (15% abv) <i>Smooth, elegant & complex wine from one of Chateaufeuf's rising stars Alex Favier.</i>	£37.00
Amarone della Valpolicella Classico 'Satinato', Italy, 2012 (15% abv) <i>An opulent, velveteen Amarone crafted in a modern accessible style. Nice bottle too!</i>	£40.00
ROSÉ	125ml/175ml/250ml/Bottle
Cape Heights Cinsault Rosé, South Africa, 2014 (14%) <i>Great value rosé bursting with bright red berry fruit.</i>	£2.95/£4.25/£5.70/£16.80
Bodegas Borsao, Garnacha, Campo de Borja, Spain, 2014 (13.5% abv) <i>Overflowing with ripe strawberry fruit.</i>	£16.80
Pasión de Bobal Rosado, Spain, 2013 (12% abv) <i>A pretty, pale rosé from south-east Spain's indigenous Bobal variety.</i>	£20.00
FORTIFIED & DIGESTIF	75ml/125ml
Fernando de Castilla, Classic Cream, Spain, NV (17% abv) <i>This Classic Cream is produced from an aged Oloroso sweetened with 20% PX. It's Christmas in a glass.</i>	£3.75/£4.75
Fernando de Castilla, Antique PX, Spain, NV (15% abv) <i>A must try (aren't they all?). Truly one of the world's greatest wines.</i>	£5.75/£8.50
Wiese & Krohn, Colheita Port, Portugal, 1982 (21% abv) <i>A work of art - beautifully aged (for more than 30 years) tawny port. Special.</i>	£8.50/£12.50
SPARKLING	125ml/Bottle
Durello Spumante Brut 'Palladiano', Italy, NV (11.5%abv) <i>A lesser-known, yet great alternative to Prosecco - the sparkling wine of choice in Verona bars!</i>	£5.00/£22.00
Prosecco Emotivo, Italy, NV (11.5%abv) <i>Classic Prosecco with a bright straw colour and lively aromas of intense vine fruits.</i>	£6.00/£24.00
Emotivo Rosé, Italy, NV (11.5%abv) <i>Packed full of fresh red berries. A great drier style fizz.</i>	£24.00
CHAMPAGNE	125ml/Bottle
Champagne de Castelnau Brut Reserve, France, NV (11.5%) <i>Notes of gingerbread, almonds and hazelnuts blended with peach and ripe apricot. The soul of a vintage wine in the body of a non-vintage.</i>	£8.50/£43.00
Perrier Jouet Brut, France, NV (11.5%abv) <i>Deliciously floral, slightly honeyed fruit aroma.</i>	£11.00/£60.00
Perrier Jouet Rosé, France, NV (11.5%abv) <i>Hints of strawberry and red fruits on the nose and rich long palate. A work of art inside & out.</i>	£75.00

COCKTAILS

FIZZ	
Aperol Spritz <i>Aperol, Durello, soda.</i>	£6.50
Bellini <i>Durello - peach / strawberry / raspberry purée.</i>	£6.50
FROZEN	
Frozen Margarita <i>Olmecca Tequila, Cointreau, fresh lime, gomme.</i>	£6.50
Daiquiri - Classic / Raspberry / Strawberry <i>Havana 3yr, fresh lime, gomme. (Chambord / Strawberry Bols).</i>	£6.50
LONG	
Manchester Mojito <i>Old J Spiced Rum, fresh mint, fresh lime, gomme.</i>	£6.50
Mojito - Classic / Raspberry / Strawberry <i>Havana 3yr, fresh mint, fresh lime, gomme. (Chambord / Strawberry Bols).</i>	£6.50
Long Island Ice Tea <i>Absolut Vodka, Beefeater Gin, Olmecca Tequila, Old J Rum, triple sec, fresh lemon, cola.</i>	£7.00
Bloody Mary <i>Absolut, tomato juice, spices, celery stick.</i>	£6.50
SHORT	
Espresso Martini <i>Vanilla Absolut, Kahlua, espresso, hazelnut syrup.</i>	£6.50
Vesper Martini <i>Belvedere Vodka, Tanqueray Gin, Lillet Blanc.</i>	£7.50
Negroni <i>Campari, Beefeater Gin, Lillet Rouge.</i>	£6.50
Cosmopolitan / Metropolitan <i>Cointreau, Absolut Citron / Kurrant, cranberry, fresh lime & orange peel garnish.</i>	£6.50
The Godfather <i>Wild Turkey, Amaretto, Old J Spiced Rum, cola.</i>	£6.50
NON-ALCOHOLIC COCKTAILS	
Strawberry Cream Soda <i>Strawberry purée, fresh lime, gomme, homemade cream soda.</i>	£3.75
Berry Burst <i>Raspberry purée, strawberry purée, fresh lemon, apple juice.</i>	£3.75
Apple & Eve <i>Bramley Apple & elderflower cordial, fresh mint, fresh lime, apple juice.</i>	£3.75
GIN PERFECT SERVES	
<i>Served with Fentimans Tonic, fruit and botanicals designed to enhance the gin's specific flavour profile.</i>	
Bathtub <i>Lemon wedge, juniper berries & cinnamon.</i>	£8.00
Hendricks <i>Cucumber & Bulgarian roses.</i>	£6.50
Sipsmiths <i>Lemon peel & juniper berries.</i>	£6.50
Tanqueray 10 <i>Grapefruit & juniper berries.</i>	£6.50
Monkey 47 <i>Lemongrass, angelica, cardamom, cinnamon, cranberries, juniper berries & lemon wedge.</i>	£8.00
Bloom <i>Ginger & grapefruit.</i>	£6.50
Death's Door <i>Coriander seeds, fennel seeds & lemon peel.</i>	£7.00
Caorunn <i>Angelica root & apple.</i>	£6.50
MINERALS	
Fentimans <i>Victorian lemonade, ginger beer, dandelion & burdock, elderflower.</i>	£2.60
San Pellegrino <i>Limonata, Aranciata, Aranciata Rossa, Limone E Menta.</i>	£2.50
Cola/Diet Cola/Lemonade	£1.80
Tonic/Slimline Tonic/Ginger Beer/Tomato 200ml	£2.00
Mineral Water - Still/Sparkling 330ml	£1.80
Glass of Juice <i>Orange, pineapple, cranberry, apple.</i>	£1.80
Red Bull 275ml	£3.00
BEER	
CASK ALES	½pint/pint
HOME (4.0 abv)	£1.90/£3.80
Silver Street Session (3.9% abv)	£1.90/£3.80
Timothy Taylor Landlord (4.3% abv)	£2.10/£4.20
Guest Ale... <i>Ask your server.</i>	From £2.00/£4.00
We have a wider selection of, real ales, bottled beers, ciders & spirits. Please ask your server for our drinks menu.	