

## STARTERS

Baked Garlic Dough Balls (v)	£2.95
Marinated Nocellara Olives (v, gf) <i>Toasted almonds, herb oil.</i>	£3.95
Soup du jour (v) <i>Home baked bread &amp; Breton butter.</i>	£4.95
HOME Whitebait <i>Citrus aioli, lemon, crispy seaweed.</i>	£6.75
Ham Hock & Chive Terrine <i>Homemade piccalilli, onion bread, Breton butter.</i>	£6.75
Devilled Chicken Livers <i>Fernando de Castilla sherry, cayenne, cream, brioche toast.</i>	£6.25
Crisp Chilli Squid <i>Asian slaw, mirin-plum-hoisin dip.</i>	£6.75
Mixed Dip Plate (v) £7.95 (large) £5.50 (small) <i>Choose three from the following:</i> <i>Hummus; roast garlic beetroot &amp; cumin; cream cheese &amp; fresh herbs; olive tapenade; tzatziki; roast pepper salsa; borani bademjan (aubergine &amp; yoghurt dip); guacamole. Served with flatbread.</i>	
<i>Extra dips — £1.50</i>	
Cauliflower Buffalo Wings (v, ve) <i>Spiced ginger beer batter. Buffalo dip (very spicy). Sour cream or vegan mayo &amp; chive dip.</i>	£5.95
Chicken Wings (gf) <i>Choose your flavour:</i> <b>Buffalo (very spicy).</b> <i>Sour cream &amp; chive dip.</i> <b>Old J barbecue.</b> <i>Sour cream &amp; chive dip.</i> <b>Salt &amp; Pepper.</b> <i>Sweet chilli dip.</i>	£6.25

## BUDDHA BOWLS

Superfood BB (v, gf) <i>Red &amp; white quinoa, broccoli, avocado, peas, feta, kale, cucumber, seeds, alfalfa, fresh herbs, maple syrup &amp; wholegrain mustard dressing.</i>	£8.95
British BB (v, gf) <i>Salt baked balsamic glazed beetroot, poached duck egg, raw kale, barley.</i>	£8.95
Asian BB (ve, gf) <i>Wild &amp; brown rice, charred bok choy, radish, beansprouts, baby corn, sesame seeds, peanuts, raw turmeric, sesame &amp; chilli dressing.</i>	£8.95
North African BB (ve, gf) <i>Spiced chickpeas, garlic &amp; sumac roast sprouts, yellow &amp; green courgette, spinach, kale, seeds, pomegranate, preserved lemon, citrus - fresh herb - maple dressing.</i> <i>Add Cajun chicken — £2.95</i> <i>Add Cajun fried halloumi — £2.20</i> <i>Add tandoori mackerel — £2.95</i> <i>Add crispy chilli squid — £2.95</i>	£8.95

## BRUNCH & BUTTIES (AVAILABLE UNTIL 16:00)

Tostada <i>Toasted bloomer, tomato pulpa, garlic, free-range fried eggs, Seranno ham, manchego.</i>	£7.50
Devilled Mushrooms on Brioche Toast (v) <i>Fernando de Castilla sherry, cayenne, cream.</i>	£7.50
Poached Eggs, Hollandaise, Toasted Muffins <i>Choose bacon, spinach, ham hock, smoked salmon or avocado.</i>	£7.50
BLT <i>White bloomer, Lettuce, tomato, mayonnaise, chips.</i>	£6.95
Veggie Sausage Sandwich (v) <i>White bloomer, Lettuce, tomato, mayonnaise, chips.</i>	£6.95
Vegan Cheese Toastie (ve) <i>White bloomer, red onion, vegan mayonnaise, chips.</i>	£6.95
Soup & Sandwich (v, ve) <i>Choose bacon sandwich, veggie sausage sandwich, or vegan cheese toastie, with a bowl of today's soup.</i>	£7.50

## MAINS

Spiced Butternut Squash & Spinach Lasagne (v) £9.95 <i>Taleggio, mozzarella, rocket &amp; gran moravia salad, garlic bread.</i>	£9.95
Special Fried Chicken <i>Marinated in buttermilk &amp; coated in Cajun spice. Chips, coleslaw, barbecue sauce.</i>	£11.50
Chicken, Chorizo Stew <i>Parmentier potatoes, red onion, spinach, aioli.</i>	£11.50
HOME Fish & Chips <i>Silver Street beer battered cod, chunky chips, mushy peas &amp; our own tartare sauce.</i>	£11.95
Beef Short Rib Ragù <i>Tagliatelle, shaved gran moravia, rocket.</i>	£9.95
Wild Mushroom & Puy Lentil Shepherd's Pie (v, gf) £9.95 <i>Savoy champ mash, smoked cheddar, mushy peas. (vegan option available)</i>	£9.95
Wild Mushroom Stroganoff (v) <i>Rice, sour cream.</i>	£11.50
Baked Cod <i>Orange braised chicory, kale, saffron-cream, garlic.</i>	£12.95
New England Seafood Chowder <i>Cod, smoked salmon, fresh salmon, mussels, cream, peas, potato, home baked bread &amp; Breton butter.</i>	£11.95
Roast Cauliflower & Hazelnut Tagliatelle (v) £9.50 <i>Thyme, cream, gran moravia.</i>	£9.50
Really Good Ploughman's <i>Ham hock, pickles, salt baked beetroot, leaves, vine cherry plum tomatoes, Godminster cheddar cheese, our own piccalilli, onion bread, Breton butter.</i>	£9.95

## BURGERS & SANDWICHES

HOME Beef Burger <i>Brioche bun, tomato, lettuce, mayonnaise, our house relish &amp; chips.</i> <i>Make it a double for an extra — £2.50</i>	£9.95
Tandoori Chicken Grill <i>Tandoori marinated chicken thigh, focaccia bun, baby gem, red onion, fresh chilli sauce, feta, mango chutney, yoghurt &amp; mint dressing, chips.</i>	£9.95
Portobello Mushroom & Bhaji Burger (v, ve) £9.95 <i>Rosemary focaccia bun, fresh chilli sauce, roast red pepper, rocket, tzatziki or salsa, chips.</i>	£9.95
Burger Additions <i>Add halloumi — £1.75</i> <i>Add Godminster cheddar cheese — £1.50</i> <i>Add vegan cheese — £1.50</i> <i>Add beef short rib — £1.95</i> <i>Add bacon — £1.00</i> <i>Upgrade chips to sweet potato wedges — £1.50</i>	

## SIDES

Garlic Bread (v)	£2.95
House Salad (v)	£3.75
Steamed & Buttered Vegetables (v)	£3.50
Cajun Sweet Potato Wedges (v) <i>Sour cream &amp; chive dip.</i>	£5.75
Mash with Cream & Butter (v)	£3.50
Chips (v) <i>We salt our chips, ask your server if you'd like them plain.</i>	£3.50

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

Any pizza or salad with a drink	£8.50
<i>Choose from soft drink / small glass of house wine / half pint Dortmund / half pint HOME / hot drink.</i>	
<i>*Not available in conjunction with other discounts.</i>	

## CLASSIC PIZZAS

Margherita (v) <i>Mozzarella, oregano, tomato base.</i>	£7.25
Quattro Formaggi <i>Goat's cheese, gorgonzola, smoked cheddar, mozzarella, tomato base.</i>	£8.50
Florentina (v) <i>Mozzarella, spinach, Kalamata olives, free-range egg, tomato base.</i>	£8.95
Four Seasons <i>Chorizo, mushrooms, Kalamata olives, anchovies, mozzarella, tomato base.</i>	£8.95
La Reine <i>Serrano ham, Kalamata olives, mushrooms, mozzarella, rocket, shaved gran moravia, tomato base.</i>	£9.50
Americana <i>Mozzarella, sliced chorizo, jalapeños, tomato base.</i>	£9.95

## HOUSE PIZZAS

Smoked Salmon & Caperberry <i>Crème fraîche base, mozzarella.</i>	£11.50
Greek Lamb <i>Garlic oil base, slow cooked lamb, feta, olives, red onion, yoghurt-mint dressing, mozzarella, pomegranate.</i>	£9.95
Formaggio di Capra (v) <i>Goat's cheese, roast peppers, sun blushed tomatoes, mozzarella, tomato base.</i>	£8.75
Roast Vegetable (ve) <i>Aubergine, courgette, red onion, peppers, cherry plum tomatoes, pine nuts, rosemary, fresh oregano, tomato base (no cheese).</i>	£8.95
Tandoori Mackerel <i>Crème fraîche base, red onion, fresh coriander, mozzarella, yoghurt &amp; mint dressing.</i>	£9.95
Buffalo Chicken <i>Chicken thigh strips, red onion, mozzarella, sour cream &amp; chive dip, aged jalapeño sauce base (very hot).</i>	£9.95
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 (ve) <i>Artichoke, wild mushrooms, sun-blushed tomatoes, truffle oil, tomato base (no cheese).</i>	£9.95
Gluten free base available	add £1.75
Vegan cheese available	add £1.00

## EXTRAS

<i>Add a little extra to your pizza</i>	
Premium Ingredients <i>Buffalo chicken, slow cooked lamb, king prawns, gorgonzola, artichokes, sliced chorizo, tandoori mackerel, Serrano ham, smoked salmon, beef short rib, wild mushrooms.</i>	£1.95
All other ingredients	£1.50

## SUNDAY DINNER

<i>Join us at HOME on Sundays from 11.00-21.00. (Sometimes we run out! - so get down early)</i>	
28 Day Aged Eye of Topside Beef <i>Roast potatoes, parsnips, carrots, shallots &amp; squash, steamed broccoli, braised red cabbage, Yorkshire pudding, red wine gravy. Served medium.</i>	£12.95
English Leg of Lamb <i>Roast potatoes, parsnips, carrots, shallots &amp; squash, steamed broccoli, savoy cabbage with pancetta &amp; cream, Yorkshire pudding, red wine gravy.</i>	£12.95
Wild Mushroom & Chestnut Wellington(v) <i>Roast potatoes, parsnips, carrots, shallots &amp; squash, steamed broccoli, braised red cabbage, Yorkshire pudding, veggie gravy.</i>	£12.50

Ask your server for this week's desserts.

## WINE

<b>WHITE</b>	125ml/175ml/250ml/Bottle
<b>Il Meridione, Cataratto, Italy, 2016</b> (12.5% abv) <i>Aromatic original from Sicily.</i>	£3.00/£4.50/£5.95/£17.80
<b>Cape Heights, Viogner, South Africa, 2016</b> (14% abv) <i>During a tasting this was our highest scoring white - a serious bargain!</i>	£3.25/£4.75/£6.50/£18.80
<b>Tierra Alta, Sauvignon Blanc, Chile, 2016</b> (12.5% abv) <i>Stunning Sauvignon for the money.</i>	£3.25/£4.75/£6.50/£18.80
<b>Vinazza, Garganega/Pinot Grigio, Italy, 2016</b> (12% abv) <i>A cunning blend using grapes more commonly found in higher quality Soaves.</i>	£3.50/£5.25/£6.95/£20.80
<b>Emiliana Riesling, Chile, 2013</b> (12.5% abv) <i>Light &amp; delicate with notes of pear and melon.</i>	£22.00
<b>The Listening Station Chardonnay, Australia, 2014</b> (14.5% abv) <i>Bright &amp; vibrant unoaked Chardonnay from cool Western Australia.</i>	£22.00
<b>The Cloud Factory Sauvignon Blanc, New Zealand, 2014</b> (12% abv) <i>A pulsating Marlborough. Full flavoured &amp; as expressive as Sauvignon gets.</i>	£24.00
<b>Pouilly Fume 'Le Fusil de Chasse' France, 2013</b> (12.5% abv) <i>Sancerre has had a couple of difficult vintages, so we've chosen this elegant neighbour with fine zest &amp; a hint of smokiness. Lovely stuff!</i>	£30.00
<b>Domaine de la Motte Chablis, France, 2014</b> (12.5% abv) <i>A lovely and rich wine from the IWSC French Producer of the Year 2013.</i>	£32.00
<b>Meursault 'Domaine Berthelebot' France, 2012</b> (12.5% abv) <i>Just a stunning white Burgundy.</i>	£46.00
<b>RED</b>	125ml/175ml/250ml/Bottle
<b>Bodegas Borsao, Garnacha, Spain, 2015/16</b> (13.5% abv) <i>It would be difficult to find a more highly praised &amp; awarded wine than this Garnacha.</i>	£3.00/£4.50/£5.95/£17.80
<b>Cape Heights, Merlot, South Africa, 2015/16</b> (14.5% abv) <i>Perfectly ripe juicy Merlot.</i>	£3.40/£4.95/£6.75/£19.80
<b>Sierra Grande, Pinot Noir, Chile, 2016</b> (13.5% abv) <i>We've found it! The Holy Grail! Pinot that tastes like Pinot.</i>	£3.50/£5.25/£6.95/£20.80
<b>Soldiers Block, Shiraz, Australia, 2016</b> (14.5% abv) <i>Blockbuster value Shiraz from the best vintage in Oz for 20 years.</i>	£3.75/£5.45/£7.30/£21.80
<b>Emiliana, Adobe Organic &amp; Fairtrade Cabernet Sauvignon, Chile, 2015</b> (13.5%) <i>Classic Cabernet from the world's leading producer of organic wines.</i>	£22.00
<b>Pablo Y Walter, Malbec, Argentina, 2016</b> (14.5% abv) <i>Colour, life, Mendoza.. Malbec!</i>	£23.00
<b>Ontañón Ecológico Rioja [organic] Spain, 2014/15</b> (13.5% abv) <i>Ontañón's top organic Rioja from prime vineyard around Quel.</i>	£25.00
<b>The Black Craft Shiraz, Australia 2014</b> (14% abv) <i>A compelling, dark and rich chocolatey beast.</i>	£26.00
<b>Chateau les Giraudels de Milon, St Emillion Grand Cru, France, 2006</b> (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
<b>Chateaufeuf du Pape, Domaine Chante Cigale, France, 2012</b> (15% abv) <i>Smooth, elegant &amp; complex wine from one of Chateaufeuf's rising stars Alex Favier.</i>	£37.00
<b>Amarone della Valpolicella Classico 'Satinato', Italy, 2013</b> (15% abv) <i>An opulent, velveteen Amarone crafted in a modern accessible style. Nice bottle too!</i>	£40.00
<b>ROSÉ</b>	125ml/175ml/250ml/Bottle
<b>Cape Heights Cinsault Rosé, South Africa, 2016</b> (14%) <i>Great value rosé bursting with bright red berry fruit.</i>	£3.00/£4.50/£5.95/£17.80
<b>Bodegas Borsao, Garnacha, Campo de Borja, Spain, 2015</b> (13.5% abv) <i>Overflowing with ripe strawberry fruit.</i>	£18.80
<b>Pasión de Bobal Rosado, Spain, 2015</b> (12% abv) <i>A pretty, pale rosé from south-east Spain's indigenous Bobal variety.</i>	£21.00
<b>FORTIFIED &amp; DIGESTIF</b>	75ml/125ml
<b>Fernando de Castilla, Classic Cream, Spain, NV</b> (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
<b>Fernando de Castilla, Antique PX, Spain, NV</b> (15% abv) <i>A must try (aren't they all?). Truly one of the world's greatest wines.</i>	£5.75/£8.50
<b>Wiese &amp; Krohn, Colheita Port, Portugal, 1982</b> (21% abv) <i>A work of art – beautifully aged (for more than 30 years) tawny port. Special.</i>	£8.50/£12.50
<b>SPARKLING</b>	125ml/Bottle
<b>Prosecco Emotivo, Italy, NV</b> (11.5%abv) <i>Classic Prosecco with a bright straw colour and lively aromas of intense vine fruits.</i>	£6.00/£26.00
<b>Emotivo Rosé, Italy, NV</b> (11.5%abv) <i>Packed full of fresh red berries. A great drier style fizz.</i>	£28.00
<b>CHAMPAGNE</b>	125ml/Bottle
<b>Champagne de Castelnau Brut Reserve, France, NV</b> (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
<b>Perrier Jouet Brut, France, NV</b> (11.5%abv) <i>Deliciously floral, slightly honeyed fruit aroma.</i>	£60.00
<b>Perrier Jouet Rosé, France, NV</b> (11.5%abv) <i>Hints of strawberry and red fruits on the nose and rich long palate. A work of art inside &amp; out.</i>	£75.00

## COCKTAILS

<b>FIZZ</b>	
<b>Aperol Spritz</b> <i>Aperol, Prosecco, soda.</i>	£7.00
<b>Bellini</b> <i>Prosecco - peach / strawberry / raspberry purée.</i>	£7.00
<b>FROZEN</b>	
<b>Frozen Margarita</b> <i>Olmeca Tequila, Cointreau, fresh lime, gomme.</i>	£7.00
<b>Daiquiri - Classic / Raspberry / Strawberry</b> <i>Havana 3yr, fresh lime, gomme. (Chambord / Strawberry Bols).</i>	£7.00
<b>LONG</b>	
<b>Manchester Mojito</b> <i>Old J Spiced Rum, fresh mint, fresh lime, gomme.</i>	£7.00
<b>Mojito - Classic / Raspberry / Strawberry</b> <i>Havana 3yr, fresh mint, fresh lime, gomme. (Chambord / Strawberry Bols).</i>	£7.00
<b>Long Island Iced Tea</b> <i>Absolut Vodka, Beefeater Gin, Olmeca Tequila, Old J Rum, triple sec, fresh lemon, cola.</i>	£7.50
<b>Bloody Mary</b> <i>Absolut, tomato juice, spices, celery stick.</i>	£7.00
<b>SHORT</b>	
<b>Espresso Martini</b> <i>Vanilla Absolut, Kahlúa, espresso, hazelnut syrup.</i>	£7.00
<b>Vesper Martini</b> <i>Belvedere Vodka, Tanqueray Gin, Lillet Blanc.</i>	£8.00
<b>Negroni</b> <i>Campari, Beefeater Gin, Lillet Rouge.</i>	£7.00
<b>Cosmopolitan / Metropolitan</b> <i>Cointreau, Absolut Citron / Kurrant, cranberry, fresh lime &amp; orange peel garnish.</i>	£7.00
<b>The Godfather</b> <i>Wild Turkey, Amaretto, Old J Spiced Rum, cola.</i>	£7.00
<b>NON-ALCOHOLIC COCKTAILS</b>	
<b>Strawberry Cream Soda</b> <i>Strawberry purée, fresh lime, gomme, homemade cream soda.</i>	£4.00
<b>Berry Burst</b> <i>Raspberry purée, strawberry purée, fresh lemon, apple juice.</i>	£4.00
<b>Apple &amp; Eve</b> <i>Bramley Apple &amp; elderflower cordial, fresh mint, fresh lime, apple juice.</i>	£4.00
<b>GIN PERFECT SERVES</b>	
<i>Served with Fentimans tonic, fruit and botanicals designed to enhance the gin's specific flavour profile.</i>	
<b>Bathtub</b> <i>Lemon wedge, juniper berries &amp; cinnamon.</i>	£8.00
<b>Hendricks</b> <i>Cucumber &amp; Bulgarian roses.</i>	£6.50
<b>Sipsmiths</b> <i>Lemon peel &amp; juniper berries.</i>	£6.50
<b>Tanqueray 10</b> <i>Grapefruit &amp; juniper berries.</i>	£6.50
<b>Monkey 47</b> <i>Lemongrass, angelica, cardamom, cinnamon, cranberries, juniper berries &amp; lemon wedge.</i>	£8.00
<b>Bloom</b> <i>Ginger &amp; grapefruit.</i>	£6.50
<b>Death's Door</b> <i>Coriander seeds, fennel seeds &amp; lemon peel.</i>	£7.00
<b>Caorunn</b> <i>Angelica root &amp; apple.</i>	£6.50
<b>MINERALS</b>	
<b>Fentimans</b> <i>Victorian lemonade, ginger beer, dandelion &amp; burdock, elderflower.</i>	£2.60
<b>San Pellegrino</b> <i>Limonata, Aranciata, Aranciata Rossa, Limone E Menta.</i>	£2.50
<b>Cola/Diet Cola/Lemonade</b>	£1.90
<b>Tonic/Slimline Tonic/Ginger Beer/Tomato 200ml</b>	£2.00
<b>Mineral Water - Still/Sparkling 330ml</b>	£1.90
<b>Glass of Juice</b> <i>Orange, pineapple, cranberry, apple.</i>	£1.90
<b>Red Bull 275ml</b>	£3.00
<b>BEER</b>	
<b>CASK ALES</b>	½pint/pint
<b>HOME</b> (4.0 abv)	£1.90/£3.80
<b>Silver Street Session</b> (3.9% abv)	£1.90/£3.80
<b>Timothy Taylor Landlord</b> (4.3% abv)	£2.20/£4.40
<b>Guest Ale...</b> <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.

# CAFEBAR