

**Food
Menu
Autumn
2018**

HOME

Menu

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(v) vegetarian,
(ve) vegan,
(gf) gluten free

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.

A discretionary service charge of 10% will be added to all parties of six or more.

Ask your server about this week's desserts.

Snacks

Frickles (ve) French's mustard vegan mayo.	£2.95
Marinated Nocellara Olives (v, gf) Toasted almonds, herb oil.	£3.95
Baked Garlic Dough Balls (v)	£2.95

Starters

Soup du Jour (v, ve) Home baked bread & Breton butter.	£4.95
HOME Whitebait Citrus aioli, lemon, crispy seaweed.	£6.75
Pan Fried Squid Rice noodle salad, chilli, spring onion, lime, lemon grass.	£6.75
Mixed Dip Plate (v) £8.25 (large) £5.75 (small) Choose three from the following: Hummus; roast garlic beetroot & cumin; cream cheese & fresh herbs; olive tapenade; tzatziki; roast pepper salsa; borani bademjan (aubergine & yoghurt dip); guacamole. Served with flour tortillas & crisp blue corn tortillas. Extra dips — £1.50	
Salmon Fishcake Spinach, samphire, caper-hollandaise.	£6.50

Cauliflower Buffalo Wings (v, ve) **£5.95**
Spiced ginger beer batter. Buffalo dip (very spicy). Sour cream or vegan mayo & chive dip.

Chicken Wings (gf) **£6.25**
Choose your flavour:
Buffalo (very spicy). Sour cream & chive dip.
Old J Barbecue. Sour cream & chive dip.

Salads & Buddha Bowls

Superfood BB (v, gf) **£9.50**
Red & white quinoa, broccoli, avocado, peas, feta, kale, cucumber, seeds, alfalfa, fresh herbs, maple syrup & wholegrain mustard dressing.

North African BB (ve, gf) **£9.50**
Spiced chickpeas, garlic roasted broccoli, courgette, yellow pepper, spinach, kale, seeds, pomegranate, preserved lemon, citrus-fresh herb-maple dressing.

Add Cajun chicken — **£2.95**

Add Cajun fried halloumi — **£2.20**

Add tandoori mackerel — **£2.95**

Sticky Beef Salad **£10.75**
Watercress, pepper, chilli, spring onion, roast peanuts, sesame seeds, cherry tomatoes.

Formaggio di Capra Salad (v) **£10.75**
Goat's cheese, sun blushed tomatoes, red peppers, rocket, pine nuts, sun blushed tomato dressing on onion bread bruschetta.

Brunch & Butties Available until 16:00

Tostada **£7.95**

Toasted bloomer, tomato pulpa, garlic, free-range fried eggs, Serrano ham, manchego.

Devilled Mushrooms (v) **£7.95**

Goat's cheese, spinach, Fernando de Castilla sherry, cayenne, cream, wholegrain toast.

Poached Eggs, Hollandaise, Toasted Muffins **£7.95**

Choose bacon, spinach, smoked salmon or avocado.

BLT **£7.95**

White bloomer, Lettuce, tomato, mayonnaise, chips.

Pulled Jack Fruit Sandwich (ve) **£7.95**

BBQ sauce, rosemary sea salt focaccia, vegan cheese, chips

Soup & Sandwich (v, ve) **£7.95**

Choose BLT or Pulled Jack Fruit Sandwich with a bowl of today's soup.

Mains

- Spiced Butternut Squash & Spinach Lasagne (v)** **£10.50**
Taleggio, mozzarella, rocket & Gran Moravia salad, garlic bread.
- Special Fried Chicken** **£11.95**
Marinated in buttermilk & coated in Cajun spice.
Chips, coleslaw, barbecue sauce.
- HOME Fish & Chips** **£12.50**
Silver Street beer batter, chunky chips, mushy peas & our own tartare sauce.
- Beef Short Rib Ragù** **£10.50**
Tagliatelle, shaved Gran Moravia, rocket (contains pancetta).
- Wild Mushroom & Puy Lentil Shepherd's Pie (v, gf)** **£10.50**
Savoy champ mash, smoked cheddar, mushy peas. (vegan option available)
- Braised Lamb Shank** **£14.25**
Jersey cream mash, red currant & red wine jus.
- Pan Fried Monkfish** **£15.50**
Celeriac mash, peas, pancetta, warm tomato chutney.
- Jack Fruit Ragù (v) (ve option available)** **£10.50**
Tagliatelle, shaved Gran Moravia, rocket.

Whole Roast Poussin **£13.50**
Chorizo aioli, chips.

New England Seafood Chowder **£12.95**
Cod, smoked salmon, fresh salmon, mussels,
cream, peas, potato, home baked bread &
Breton butter.

Burgers & Sandwiches

HOME Beef Burger **£10.50**
Brioche bun, tomato, lettuce, mayonnaise,
our house relish & chips.
Make it a double for an extra — **£2.50**

Tandoori Chicken Grill **£10.50**
Tandoori marinated chicken thigh, focaccia bun,
baby gem, red onion, fresh chilli sauce, feta,
mango chutney, yoghurt & mint dressing, chips.

**Portobello Mushroom &
Bhaji Burger** (v, ve) **£10.50**
Rosemary focaccia bun, fresh chilli sauce, roast
red pepper, rocket, tzatziki or salsa, chips.

Burger Additions

Add halloumi — **£1.75**

Add Godminster cheddar cheese — **£1.50**

Add vegan cheese — **£1.50**

Add BBQ jack fruit — **£1.00**

Add beef short rib — **£1.95**

Add bacon — **£1.00**

Upgrade chips to sweet potato wedges — **£1.50**

Classic Pizzas

Margherita (v) **£7.50**

Mozzarella, oregano, tomato base.

Quattro Formaggi **£8.75**

Goat's cheese, gorgonzola, smoked cheddar, mozzarella, tomato base.

Florentina (v) **£9.25**

Mozzarella, spinach, Kalamata olives, free-range egg, tomato base.

Four Seasons **£9.25**

Chorizo, mushrooms, Kalamata olives, anchovies, mozzarella, tomato base.

La Reine **£9.75**

Serrano ham, Kalamata olives, mushrooms, mozzarella, rocket, shaved Gran Moravia, tomato base.

House Pizzas

Greek Lamb **£10.75**

Slow cooked lamb, feta, olives, red onion, yoghurt-mint dressing, pomegranate, garlic oil base, mozzarella.

A donation of 50p is made to the Pay It Forward Fund on your behalf.

Formaggio di Capra (v) **£9.25**

Goat's cheese, roast peppers, sun blushed tomatoes, mozzarella, tomato base.

Roast Vegetable (ve) **£9.75**

Aubergine, courgette, red onion, peppers, cherry plum tomatoes, pine nuts, rosemary, fresh oregano, tomato base (no cheese).

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Hummus & Chicken **£10.50**

Rocket, spiced chick peas, pine nuts, mozzarella, sun blushed tomato base.

Tandoori Mackerel **£10.25**

Crème fraîche base, red onion, fresh coriander, mozzarella, yoghurt & mint dressing.

Buffalo Chicken **£10.25**

Chicken thigh strips, red onion, mozzarella, sour cream & chive dip, aged jalapeño sauce base (very hot).

Crab, King Prawn & Asparagus **£12.50**

Crème fraîche base, mozzarella, lemon wedge.

Beef Short Rib **£11.50**

Reduced jus base, red onion, mozzarella, watercress.

Italian Hot **£10.25**

Mozzarella, salami Milano, `nduja, jalapeños, tomato base.

Artichoke & Wild Mushroom (ve) **£10.25**

Artichoke, wild mushrooms, sun-blushed tomatoes truffle oil, tomato base (no cheese).

Gluten free base available **add £1.75**

Vegan cheese available **add £1**

Pizza extras

Add a little extra to your pizza.

Premium Ingredients **£1.95**

Buffalo chicken, slow cooked lamb, king prawns, gorgonzola, artichokes, sliced chorizo, tandoori mackerel, Serrano ham, smoked salmon, beef short rib, wild mushrooms.

All other ingredients **£1.50**

Sides

Garlic Bread (v)	£2.95
House Salad (v)	£3.75
Steamed & Buttered Vegetables (v)	£3.50
Cajun Sweet Potato Wedges (v)	£5.75
Sour cream & chive dip.	
Mash with Cream & Butter (v)	£3.50
Chips (v)	£3.50
We salt our chips, ask your server if you'd like them plain or...	
Add Gran Moravia cheese — £1.00	
Add garlic & herb butter — £1.00	
Add beef short rib — £1.95	

Workers' Lunch* Monday - Friday until 16:00

Any pizza, buddha bowl or salad with a drink **£8.95**

Choose from
soft drink
small glass of house wine
half pint Dortmunder
half pint HOME
hot drink.

***Not available in conjunction with other discounts.**

Sunday Dinner Sundays 11:00-21:00 all £12.95

Get here early. Sometimes we run out!

28 Day Aged Eye of Topside Beef

Roast potatoes, parsnips, carrots, shallots & squash, steamed broccoli, braised red cabbage, Yorkshire pudding, red wine gravy. Served medium.

English Leg of Lamb

Roast potatoes, parsnips, carrots, shallots & squash, steamed broccoli, savoy cabbage with pancetta & cream, Yorkshire pudding, red wine gravy.

Nut Roast (v)

Roast potatoes, parsnips, carrots, shallots & squash, steamed broccoli, braised red cabbage, Yorkshire pudding, veggie gravy.