

SETMENU

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£15 – 2 COURSE

£20 – 3 COURSE

£25 – 3 COURSE WITH WINE

(half a bottle of house red, white or rosé)

- Olives and bread for the table

STARTERS

• Old J Barbecue Chicken Wings (gf)
Sour cream & chive dip.

Cauliflower Buffalo Wings (ve)
Spiced ginger beer batter, buffalo dip, vegan mayo & chive dip.

Soup du Jour (v)
Home baked bread.

HOME Whitebait
Citrus aioli, lemon, crispy seaweed.

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



All our chicken
is certified halal.

MAINS

• Special Fried Chicken
Cajun spiced, chips, coleslaw, barbecue sauce.

Beef Short Rib Ragù
*Tagliatelle, shaved Gran Moravia, rocket
(contains pancetta).*

Wild Mushroom & Puy Lentil
Shepherd's Pie (v, ve available)
Savoy mash, smoked cheddar, mushy peas.

Jack Fruit Ragù (v) (ve option available)
Tagliatelle, shaved Gran Moravia, rocket.

HOME Beef Burger
*Brioche bun, Godminster Cheddar, tomato,
lettuce, mayo, house relish & chips.*

Portobello Mushroom & Bhaji
Burger (v, ve available)
*Rosemary focaccia bun, fresh chilli sauce,
roast pepper, rocket, tzatziki & chips.*

North African Buddha Bowl (ve, gf)
*Spiced chickpeas, broccoli, courgette, yellow
pepper, spinach, kale, seeds, pomegranate,
citrus maple dressing.*

Pizzas (v, ve, gf available)
Any pizza from the menu on the next page.

DESSERTS

• HOME Cheesecake
Please ask your waiter for today's flavour.

Warm Chocolate Brownie (v, ve available)
Pistachio ice cream.

Cookies & Ice Cream (v)
*Two warm cookies, ask your waiter for
today's ice cream flavour.*

SERVED IN THE RESTAURANT.
FOR UP TO 50 PEOPLE.

Our menu changes with the season.

CAFEBAR

HOMEPIZZAS

Choose from this season's stone baked pizzas.

CLASSIC PIZZAS

Margherita (v)

Mozzarella, oregano, tomato base.

Quattro Formaggi

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

Florentina (v)

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

Four Seasons

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

La Reine

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

HOUSE PIZZAS

Greek Lamb

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

Formaggio di Capra (v)

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

Memphis BBQ (ve)

Pulled jack fruit, red onion, sweetcorn, vegan cheese, bbq base.

Roast Vegetable (ve)

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

Iberian

Chorizo, manchego, pimento, red onion, sun blushed tomato base.

Buffalo Chicken

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

Crab, King Prawn & Asparagus

Crème fraîche base, mozzarella, lemon wedge.

Beef Short Rib

Reduced jus base, red onion, mozzarella, watercress.

Italian Hot

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

Artichoke & Wild Mushroom (ve)

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