

# SET MENU

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£15 – 2 COURSE

£20 – 3 COURSE

£25 – 3 COURSE WITH WINE

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

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Olives and bread for the table

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**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.

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**MAINS**

**Special Fried Chicken**  
*Marinated in buttermilk & coated in Cajun spice. 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, mature 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.*

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**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 15–50 PEOPLE.**

*Must be pre-booked.*

*Our menu changes with the season.*

**CAFEBAR**

# HOMEPIZZAS

Choose from this season's stone baked pizzas.

## **Margherita** (v)

*Mozzarella, oregano, 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.*

## **Greek Lamb**

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

## **Curried Chicken & Bhaji**

*Curried crème fraîche & mango chutney base, mozzarella, chicken, red onion, onion bhaji, pearl peppers, coriander.*

## **Prosciutto & Goat's Cheese**

*Red pepper sauce base, prosciutto, goat's cheese, mozzarella, roasted peppers, red onion, spinach.*

## **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).*