SNACKS
Marinated Nocellara Olives (ve, gf) £4.25
Toasted almonds, herb oil
Baked Garlic Dough Balls (v) £3.50
Mixed Dip Plate (v) £8.50 (large) £5.95 (small)
Choose three from:
Hummus, tzatziki, roast pepper salsa, bora
baadjan (aubergine & yoghurt dip), guacamole.
Served with our own flat bread.
Extra dips — £1.50  Extra flatbread — £1.50

STARTERS
Soup du Jour (v) £5.25
Home baked bread & Jersey butter
HOME Whitebait £6.95
Citrus aioli, lemon, crispy seaweed.
Cauliflower Buffalo Wings (ve) £6.55
Spiced ginger bear batter. Buffalo dip (very spicy).
Sour cream & chive dip or vegan mayo.
Haitian Chicken Wings £6.75
Sour cream
Back Yard Barbecue Chicken Wings £6.75
Aioli
Baked Mashed Mushroom (ve) £6.50
Portobello mushroom, garlic, thyme, butter,
HERbalash's, Tabasco, rocket, bread for dipping
Chana Saag Pani Purí (ve) £5.25
Lamb & Pea Keema Pani Purí £5.25
with kachumber, coriander chutney, tamatar water.
Burnt Aubergine (ve) £6.50
Tahini (vegan) yoghurt, chilli, pine nuts, pomegranate,
herbs oil

SALADS & BUDDHA BOWLS
North African Buddha Bowl (ve, gf) £9.95
Spiced chickpeas, garlic roasted broccoli, courgette,
yellow pepper, spinach, kale, seeds, pomegranate,
citrus-fresh herb-maple dressing
HOME Superfood Salad (ve,gf) £9.95
Quinoa, feta, peas, broccoli, cucumber, kale, alfalfa,
seeds, maple & wholegrain mustard dressing.
Add Cajun chicken — £2.95
Add Cajun fried halloumi — £2.95
Add tabouli mackerel — £2.95
Add vegan fried chicken — £2.95
Haitian Chicken Salad £11.95
Mango, rocket, watercress, pearl peppers, cherry
tomatoes, red onion, herb dressing.
Formaggio di Capra Salad (ve) £11.50
 Goat's cheese, sun-blushed tomatoes, red peppers,
roast, pine nuts, sun-blushed tomato dressing on
onion bread bruschetta

BRUNCH & BUTTIES AVAILABLE UNTIL 16:00
Tostadas £8.25
Toasted blemmer, tomato pulp, garlic, free-range
fried eggs, Serrano ham, Manchego.
BLT £7.50
Brocho, bacon, lettuce, tomato, mayonnaise, chips.
Soup & Sandwich (v) £8.95
Choose BLT or falafel sub with a bowl of today's soup.
Shakshouka (ve, ve without egg) £9.95
Braised tomato, basil & chilli baked with free-range
eggs, garlic focaccia.
Falafel 'Meatball' Sub (ve) £8.25
Hummus, rocket, chilli, rough salsa, sub roll, chips.

MAINS
Special Fried Chicken £12.95
Marinated in buttermill & coated in Cajun spice.
Chips, coleslaw, barbecue sauce.
Vegan Fried Chicken (ve) £12.95
Chajin spiced seitan, chips, vegan sweet, BBQ sauce
HOME Fish & Chips £13.25
Silver Street beer batter, chunky chips, mushy peas & our own tartare sauce.
Brazilian Portobello Mushroom Steak £9.95
Butterbean mash, Chipotle & tomato, chimichurri
Salt Beef Hash £10.25
Poached egg, crisp Irish dry cured smoked bacon,
HOME Pickled Red Cabbage
Suquet de Peix (Catalan fish stew) £12.25
Fiske, clams, mussels, prawns, Tomato, anise liqueur,
pickled fennel
Braised Beef Feather Blade £13.95
Pommes Anna potatoes, pickled Shimeji mushrooms,
buttered kale, Madeira jus.
Mejadra £12.75
Spiced Persian rice, lentil & fried onion pilaf with:
Harissa Chicken £12.75
tahini (vegan) yoghurt, harissa oil. OR
Burnt Aubergine (ve) £12.50
(tahini (vegan) yoghurt, tomato and chilli.
BURGERS & SANDWICHES
HOME Beef Burger £11.95
Brocho bun, tomato, lettuce, mayonnaise,
our house relish & chips.
Make it a double for an extra — £2.50
Beyond Meat Burger (ve) £12.95
Plant based burger, vegan bun, tomato, lettuce,
vegan mayo, house relish, chips.
Burger Additions
Add halloumi — £1.95
Add mature cheddar cheese — £1.50
Add vegan cheese — £1.50
Add salt beef — £1.95
Add bacon — £1.00
Upgrade chips to sweet potato wedges — £1.50
Bajan Chicken Cutter £11.50
Bajan spiced char grilled chicken thigh, salt bread,
gem lettuce, beef tomato, lime mayo.
Bajan Red Snapper Cutter £12.50
Bajan spiced, fried red snapper, salt bread, gem
lettuce, beef tomato, lime mayo.
SIDES
Baked Garlic Dough Balls (v) £2.95
House Salad (v) £3.75
Steamed & Buttered Vegetables (ve) £3.50
Cajun Sweet Potato Wedges (ve) £5.75
Sourdough & chive dip.
Chips (v)
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 salt beef — £1.95

WORKERS’ LUNCH* MON-FRI UNTIL 16:00
Any pizza, Buddha bowl or salad with a drink £9.95
Choose from soft drink / small glass of house wine /
28 Day Aged Eye of Topside Beef £12.95
Roast potatoes, carrots, shallots & squash,
steamed broccoli, braised red cabbage, Yorkshire
pudding, red wine gravy. Served medium.
Seasonal Roast £12.95
Roast potatoes, carrots, shallots & squash,
steamed broccoli, savoy cabbage with pancetta &
crunchy, Yorkshire pudding, red wine gravy.
Nut Roast (v) £12.95
Roast potatoes, carrots, shallots & squash,
steamed broccoli, braised red cabbage, Yorkshire
pudding, veggie gravy.

PIZZAS
Margherita (v) £8.50
Mozzarella, oregano, tomato base.
Florentina (v) £10.25
Mozzarella, spinach, Kalamata olives, free-range egg,
tomato base.
Four Seasons £10.25
Spinach, mushrooms, Kalamata olives, anchovies,
tomato base.
La Reine £10.95
Serrano ham, Kalamata olives, mushrooms,
roast, shaved Gran Moravia, tomato base.
Greek Lamb £11.50
Slow cooked leg, 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) £10.50
Goat's cheese, roast peppers, sun-blushed tomatoes,
mozzarella, tomato base.
Roast Vegetable (ve) £10.50
 Aubergine, courgette, red onion, peppers, cherry plum
tomatoes, pine nuts, rosemary, fresh oregano, tomato base
(no cheese). A donation of 50p is made to the Pay It
Forward fund on your behalf.
Creole Crab & Prawn £13.50
Cajun tomato base, pepper, red onion, ni’duja,
mozzarella.
Back Yard Barbeque Salt Beef £10.95
Jalapeños, red onion, smoked cheddar, mozzarella,
(bbb base).
Italian Hot £10.95
Mozzarella, salami Milano, ‘nduja, jalapeños,
tomato base.
Artichoke & Wild Mushroom (ve) £11.20
Artichoke, wild mushrooms, sun-blushed tomatoes
truffle oil, tomato base (no cheese).
Gluten free base add £1.75
Vegan cheese add £1

EXTRAS Add a little extra to your pizza
Premium ingredients £1.95
Buffalo chicken, slow cooked lamb, king prawns,
artichokes, sliced chorizo, tandoori marke, Serrano
ham, salt beef, wild mushrooms.
All other ingredients £1.50

SUNDAY DINNER
SUNDAYs 12:00-21:00
Get here early. Sometimes we run out!
28 Day Aged Eye of Topside Beef £12.95
Roast potatoes, parsnips, carrots, shallots & squash,
steamed broccoli, braised red cabbage, Yorkshire
pudding, red wine gravy. Served medium.
Seasonal Roast £12.95
Roast potatoes, parsnips, carrots, shallots & squash,
steamed broccoli, savoy cabbage with pancetta &
crunchy, Yorkshire pudding, red wine gravy.
Nut Roast (v) £12.95
Roast potatoes, parsnips, carrots, shallots & squash,
steamed broccoli, braised red cabbage, Yorkshire
pudding, veggie gravy.

CAFEBAR
Ask your server for this week's desserts.

All 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 handmade 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.
**WINE**

**WHITE**

- The Rambler White, 2019 (20%) £3.50/£5/£6.70/£20
- Western Cape, South Africa (20%) £3.50/£5/£6.70/£20
- Packled with tangy fruits and lovely blossom notes.

- The Last Stand Chardonnay, South East Australia (20%) £3.50/£5/£7/£20
- Pure unaked Aussie Chardonnay full of white flowers, citrus and spice.

- Masti Vernaccio Pinot Grigio, Trentino, Italy (20%) £3.90/£5/£7/£24
- Made from Trebbiano DOLC, it's a step above the rest.

- Vila Nova Vinho Verde, Portugal (11.5%) £3.90/£5/£7/£24
- Recently voted the best Vinho Verde in the world, a must try!

- The Cloudy Fabriac Sangiovese, Marlborough, New Zealand (13.5%) £4.20/£6.25/£8.40/£26
- What would we do without Marlborough Sangiovese... you don't have to worry about that here.

- Domaine de Vedelhan Serica Vignier, Pays d' Oc, France (13.5%) £28
- Janes Robinson liked this wine to a Condrieu, only much more affordable.

- Sol Finca Arantei Albarino, Rias Baixas, Spain (12.5%) £30
- Albarino from a single vineyard is a rare thing, so with this wine you're in for a special treat.

**RED**

- The Rambler Barbera, Italy (13.5%) £3.50/£5/£6.70/£20
- How is this wine good for this price! Barbera is a red light that's perfect for pizzas and pastas.

- Borsao Garnacha, Campo de Borja, Spain (13.5%) £3.40/£5/£7/£21
- A multi award winning wine that is deep, rich and packed with dark fruits.

- Peculiar Mr Pat Merlot, South East Australia (13.5%) £3.50/£5/£7/£22
- Check out internet sensation Patrick the Wombat, now also famous on this beautiful bottle of smooth and fruity Merlot.

- Sierra Grande Pinot Noir, Valle Central, Chile (13%) £3.90/£5/£7/£24
- A delicate and elegant Pinot Noir with ripe fruit flavours of wild strawberry and plum.

- Benjamin Malbec, Mendoza, Argentina (13%) £4/£5/£8/£10/£25
- A bright and intense Malbec, from the high-altitude vineyards of Mendoza.

- Artesa Organic Rioja, Spain (14%) £52
- Lovely organic Rioja from a 5th generation family owned winery.

**ROSE’**

- Rame Rosado, Campo de Borja, Spain (13.5%) £3.50/£5/£6.70/£20
- Rose cherry and strawberry aromas, delicious and fresh.

- Another Story White Zinfandel Rosé, California, USA (11%) £3.40/£5/£6.70/£21
- Just like strawberry ice cream, sweet and luscious.

- Boutinot ‘Les Cerisiers’, Côtes du Rhône Rosé, Rhone, France (12.5%) £24
- An elegant, truly gastronomic Provence style rosé from the Southern Rhône.

**FORTIFIED & DIGESTIF**

- Fernando de Castillo, Classic Cream, Jerez, Spain NV (75 cl) £3.75/£4.75
- This Cream is produced from an aged Chistos sweetered with 20% PX.

- Fernando de Castillo, Antique PX, Jerez, Spain NV(15%) £5.75/£8.50
- A must try (aren't they all?). Truly one of the world's greatest wines.

- Wiese & Krohn, Colheita Port, Douro, Portugal NV (15%) £30
- A must try (aren't they all?). Truly one of the world's greatest wines.

- Arronc medio, Chihuahua, Mexico (12%) £27
- A work of art – beautifully aged (for more than 30 years) tawny port. Special.

**FIZZ**

- Durello – Peach / Strawberry / Raspberry.
- Bellini
- Durello – Peach / Strawberry / Raspberry.

**COCKTAILS**

**SHORT**

- Espresso Martini
  - Aperol, Vanilla, Kahlua, Hazelnut Syrup, Double Espresso
  - £8.75

- Vesper Martini
  - Belvedere Vodka, Tanqueray Gin, Lillet Blanc, Lemon Twist
  - £8.75

- Manhattan
  - Bulleit Rye, Lillet Rouge, Maraschino Cherry Brine, Bitters
  - £8.75

- Boulevardier
  - Bulleit Rye, Campari, Lillet Rouge, Orange Twist.
  - £8

- Negroni
  - Campari, Beefer Gin, Lillet Rouge.
  - £8.75

**SOUR**

- Margarita
  - Olmeca Tequila, Courtin, Fresh Lime, Gomez Syrup. Salted?
  - £8

- Daquiri – Classic / Raspberry / Strawberry
  - Havana Club 3 Años, Gomez Syrup, Fresh Lime.
  - £8.75

- Manchester Mojito
  - Old J Spiced Rum, Gomez Syrup, Fresh Mint, Fresh Lime.
  - £8.75

- Bloody Mary
  - Absolute Vodka, Tomato Juice, Worcestershire Sauce, Spices, Celery Stick.
  - £8

**LONG**

- Mojito – Classic / Raspberry / Strawberry
  - Havana Club 3 Años, Gomez Syrup, Fresh Mint, Fresh Lime.
  - £8.75

- Manchester Mojito
  - Old J Spiced Rum, Gomez Syrup, Fresh Mint, Fresh Lime.
  - £8.75

- Bloody Mary
  - Absolute Vodka, Tomato Juice, Worcestershire Sauce, Spices, Celery Stick.
  - £8

**GIN PERFECT SERVES**

- Served with Fever-Tree Indian Tonic, Fruit and Botanicals designed to enhance the gins specific flavour profile. (Stilina Tonic also available)

- Manchester Gin
  - Orange Twist, Fresh Rosemary
  - £7.75

- Manchester Raspberry
  - Fresh Mint, Sprig
  - £7.75

- Manchester Three Rivers
  - Orange Twist, Fresh Rosemary, Cardamom Pods
  - £7.75

- Forest Gin
  - Grapefruit Twist, Fresh Rosemary
  - £7.75

- Bathtub
  - Orange Twist, Juniper Berries, Cinnamon
  - £7.75

- Hendrick’s
  - Cucumber, Juniper Berries
  - £6.75

- Sipsmith
  - Lemon Twist, Juniper Berries
  - £7.45

- Tanqueray 10
  - Fresh Pink Grapefruit, Juniper Berries
  - £8.75

- Monkey 47
  - Lime Twist, Cinnamon, Cardamom Pods
  - £7.45

- Bloom
  - Fresh Pink Grapefruit, Ginger
  - £7.45

**MINERALS**

- Fentimans 275ml
  - £3

- Victorian Lemonade, Ginger Beer, Dandelion & Burdock, Elderflower, Mandarin & Seville Orange.

- San Pellegrino
  - £2.80

- Limeade, Aranciata, Aranciata Rossa, Limone E Menta.

- Fentimans
  - £2.10

- Glass of Juice
  - £2.10

- Orange, pineapple, cranberry, apple.