

BUILD YOUR OWN MARKET PLATES AND SALAD BOWLS

MARKET PLATES

includes bread and house salad

Chargrilled Steak gf 13.75

Pasture raised, served medium rare with chimichurri

Chargrilled Halloumi gf v 12.25 Ras-al-Hanout, pomegranate molasses

Falafel with Tahini ve 12.25 Falafel, jalapeño salsa, tahini sauce

 $\textbf{Little Fern Saag Dahl} \ gf \ ve \quad 13.75$

With sweet potato, spinach, coconut, kale pakora, mint yoghurt dipping sauce

NOW CHOOSE YOUR SALAD

House salad, mixed leaves, HOME pickled cabbage, dukkah $\,$ - $\,$ free

Double house salad (with no bread) - free Seasonal salad, ask your server + £1

Teriyaki Salmon 13.75

Ginger, lime, soy dressing

Chargrilled Greek Chicken Souvlaki gf 13.25

Oregano, thyme, sumac, preserved lemon, olives, fresh parsley, capers, pomegranate molasses

Piri piri Chicken gf 12.75

Free range, chargrilled, marinaded boneless thighs, hot piri piri sauce and coriander

NOW CHOOSE YOUR BREAD

Don't want bread? Double your house salad - free Granary five seed - free Small flatbread - free Large flatbread + $\pounds 1$

ELEVATE YOUR PLATES & SALAD BOWLS WITH TASTY EXTRAS FOUND BELOW

SALAD BOWLS

Choose a salad - add a protein and any extras to make it your own *Bread not included

HOME Superfood af v 11.90

Quinoa, sweet potato, feta, peas, broccoli, cucumber, kale, seeds, pickled radish, with maple and wholegrain mustard dressing

The Mexican af ve 11.90

Black bean adobo, Pico de gallo, avocado red cabbage, wild rice, charred corn, pickled radish, coriander, lime

Avocado Super Poke ve 11.90

Edamame, sweet potato, avocado, wild rice, red cabbage, mango salsa, cucumber, pickled radish, Poke soy dressing, seaweed

North African Buddha $\,$ gf ve $\,$ 11.90

Moroccan spiced chickpeas, garlic roasted broccoli, courgette, spinach, roast pepper, toasted seeds, pomegranate, harissa and lime dressing

CHOOSE YOUR PROTEIN

	Small	Large		Small	Large
Chargrilled Steak gf Chargrilled Greek Chicken Souvlaki gf Piri Piri Chicken gf	4.20 4.20	8.50 7.90 7.90	Teriyaki Salmon Falafel with Tahini ∨e Grilled Halloumi ∨	3.90 3.90	8.50 7.50 7.50

ELEVATE YOUR PLATES & SALAD BOWLS WITH TASTY EXTRAS

Sweet potato wedges v 2.00

Aioli, bravas sauce

Topped guacamole ve 2.00

Pico de gallo, lime and coriander vegan yogurt

Turkish green bean salad gf ve 2.00 Green beans, garlic, tomato sauce

Morroccan topped hummus gf ve 2.00

Spiced chickpeas, cumin, sumac

Tarka Dahl gf ve 2.00 Spiced lentil curry

Black Bean adobo gf ve 2.00 Smokey, spicy, sautéed black beans

DIPS AND SAUCE 1.00

Roasted garlic aioli v, beet and walnut ve, n'duja mayo, jalapeño salsa ve, hot honey v, mint yoghurt ve, sour cream and chive v, bravas ve

SUNDAY DINNER all 17.90 Sundays 12-8pm

All served with roast potatoes, parsnips, carrots, butternut squash purée, steamed broccoli, braised red cabbage, Yorkshire pudding, red wine gravy.

28 Day Aged Topside of Beef Served medium

Seasonal Roast Ask your server

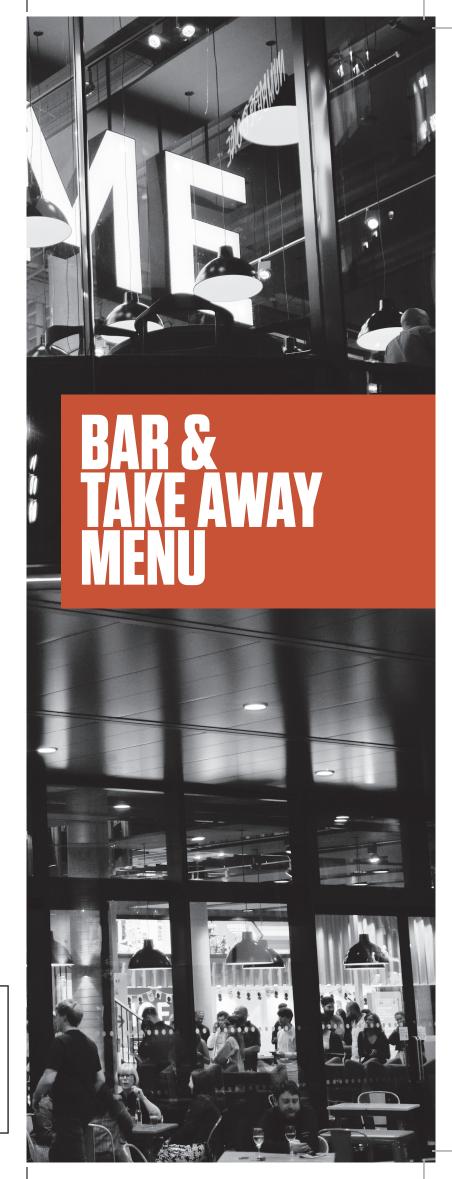
Confit Half Chicken

Wild Mushroom Nut Loaf v

As above with vegan gravy, (ve without Yorkshire Pudding)

Kid's Roast Deal 8.95

Including soft drink and ice cream choice



HOME COMFORTS

FAVOURITES FROM OUR LONG ESTABLISHED MENU

POUTINE

Braised beef brisket and pancetta 8.75

Chips, cheese curds, gravy

Jackfruit Ragù v 8.25

Chips, cheese curds, veggie gravy

BAR SNACKS

HOME Chicken Wings 9.50

Choose Korean BBQ, buffalo sauce or hot honey

Cauliflower Buffalo Wings v or ve 8.25

Spiced ginger beer batter, buffalo hot sauce, sour cream and chive dip or vegan roasted garlic aioli

Sticky Cauliflower Wings v 8.25

Spiced ginger beer batter, hot honey and mint yoghurt dipping sauce

Cajun Corn Ribs ve gf 7.50

Cajun ve butter, ve mint yoghurt dipping sauce

BURGERS & MAINS

Gluten Free buns available

BLT/VLT gf available 8.40

Bacon or vegan bacon, lettuce, tomato, mayonnaise (ve)

HOME Fish & Chips 19.25

HOME beer batter, chunky chips, HOME mushy or garden peas and tartare sauce

HOME Cheeseburger 12.50

Two smashed beef patties, American cheese, lettuce, tomato, and burger relish

Philly Cheeseburger 14.50

Two smashed beef patties, American cheese, braised beef brisket and pancetta, caramelised onion and watercress

HOME Cheese & Bacon Burger 13.80

Two smashed beef patties, bacon, American cheese lettuce, tomato, and burger relish

Beyond HOME ve 13.80

Vegan cheese, lettuce, tomato, and burger relish

Chargrilled Piri Piri Chicken Burger 13.50

Piri Piri mayo, coleslaw, sour cream and chive dip

*qf burger buns available

FRIES & SIDES

Fries or Chunky Chips ve 4.50

We salt our chips. Ask your server if you'd like them plain

Fries or Chunky Chips for two $\mbox{ve } 7.50$

We salt our chips. Ask your server if you'd like them plain

Add Truffle oil and gran moravia Add Bravas and aioli 150 Add Szechuan pepper salt, chilli

Cajun Sweet Potato Wedges ve 6.6

Sour cream and chive dip or vegan roasted garlic aioli

Coleslaw gf ve 2.95

House Salad gf ve 4.90

Mixed leaves, HOME pickled cabbage, dukkah

IL CIRCOLO

THE BEST OF OUR 30 YEAR STRONG. HAND STRETCHED SOURDOUGH PIZZAS

PIZZA Gluten free bases available

Margherita v 12.95

Mozzarella, oregano, tomato base

Calabria 16.95

Calabrian sausage, n'duja, roast peppers, buffalo mozzarella, rocket, pesto, mozzarella, tomato base

Florentina v 14.95

Mozzarella, spinach, Kalamata olives, soft free-range egg, tomato base Staff Recommendation - add smoked bacon

Four Seasons 15.95 Chorizo, mushrooms, Kalamata olives, anchovies, mozzarella, tomato base Staff Recommendation - add artichokes

La Reine 15.95

Serrano ham, Kalamata olives, mushrooms, mozzarella, rocket, shaved Gran Moravia, tomato base Staff Recommendation - add artichokes

Buffalo Chicken 15.95

Chicken thigh strips, red onion, mozzarella, sour cream and chive dip, aged jalapeño sauce base Staff Recommendation - add n'duja

Greek Lamb 6 16.95

Slow roasted lamb, feta, olives, red onion, yoghurt-mint dressing, pomegranate molasses, garlic oil base, mozzarella A donation of 50p is made to the Pay It Forward Fund on your behalf

Formaggio di Capra v 15.95

Goat's cheese, roast red peppers, sun-blushed tomatoes, mozzarella, tomato base Staff Recommendation - add Serrano ham

Tonno 14.95

Tuna, capers, black olives, red onion, mozzarella, tomato base Staff Recommendation - add anchovies

Roast Vegetable ve 14.95



Aubergine, courgette, red onion, peppers, cherry tomatoes, crisp fried onions, rosemary, fresh oregano, tomato base, no cheese Staff Recommendation - add anchovies

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

Italian Hot 16.95

Mozzarella, salami Milano, n'duja, jalapeños, tomato base Staff Recommendation - add buffalo mozzarella

Artichoke & Wild Mushroom ve Artichoke, wild mushrooms, sun-blushed tomatoes

truffle oil, tomato base, no cheese Staff Recommendation - add vegan cheese

Gluten Free Base add 1.25 add 0.75 Vegan Cheese 1.95 **Premium Extras** Buffalo chicken / Artichokes / Sliced Chorizo / Serrano Ham /

Braised Beef Brisket and Pancetta / Wild Mushrooms

All other extras 1.50

vegetarian gf gluten free



All our chicken is certified hala

A discretionary service charge of 10% will be added to all tables

Due to the handcrafted nature of our menu items, the variety of procedures used in our kitchen and our reliance on our suppliers, we cannot guarantee that our food will not contain traces of allergens. Please ask your server for more information.





Join us on the journey @home_barandkitchen

