

HOME BAR & KITCHEN

HOME BISTRO CLASSICS

- HOME Fish & Chips** 18.75
HOME beer battered Hake, chips, mushy or garden peas and tartare sauce
- Slow Braised Beef Short Rib Ragu** 19.50
Pappardelle pasta, shaved Gran Moravia
- Sausage & Mash** 17.90
Our butchers pork sausages, Jersey butter mash, garden peas and red wine onion gravy
- H.M.Pasties Cheese & Onion Pie** v 17.90
Our own slow cooked Boston baked beans and chips
hmpasties.co.uk
- Catalan Bean Stew** ve 16.90
Crisp cauliflower, bravas sauce and salsa verde
- HOME Cheeseburger** 16.90
Two smashed beef patties, American cheese, lettuce, tomato, dill pickle and spiced HOME relish, served with chips
- HOME Piri Piri Chicken Burger** 16.90
Coleslaw, spiced HOME relish, served with chips

little fern EAT WELL

SALAD BOWLS

- North African Buddha** gf ve 9.90
Spiced chickpeas, charred broccoli, courgette, spinach, roast pepper, toasted seeds, pomegranate, harissa and lime dressing
- Avocado Super Poke** ve 9.90
Edamame beans, sweet potato, avocado, wild rice, pickled red cabbage, mango salsa, cucumber, pickled radish, Poke soy dressing
- Caesar Salad** 9.90
Romaine lettuce, anchovies, croutons, gran moravia, classic caesar dressing
- The Mexican** gf ve 9.90
Black bean adobo, pico de gallo, avocado, pickled red cabbage, golden rice, charred corn, coriander, lime

Boost your bowl with protein

- 3.90/7.90 small or large

Chargrilled Chicken Souvlaki gf | **Piri Piri Chicken** gf
Falafel with Tahini ve | **Grilled Halloumi** gf v
- 7.90 large only

Chargrilled Steak gf
Teriyaki Salmon

MARKET PLATES

healthy food simply served, with house salad and HOME flatbread

- Chargrilled Steak** 13.75
Pasture raised, served medium rare with chimichurri
- Chargrilled Greek Chicken Souvlaki** 13.25
Oregano, thyme, sumac, preserved lemon, olives, fresh parsley, capers, pomegranate molasses
- Falafel with Tahini** ve 12.25
Falafel, jalapeño salsa, tahini sauce
- Teriyaki Salmon** 13.75
Ginger, lime, soy dressing
- Chargrilled Halloumi** v 12.25
Ras-el-Hanout, pomegranate molasses
- Piri Piri Chicken** 12.75

- Boost your plate or bowl** 1.75
Guacamole gf ve | Moroccan hummus gf ve | Black bean adobo gf ve | Mango salsa gf ve |
Pickled red cabbage gf ve | Coleslaw gf ve | Cajun sweet potato wedges, aioli and bravas sauce gf ve

STARTERS AND SMALL PLATES

- Soup of the Day** ve 6.80
Ask your server for todays recipe
- Barbakan Bread** ve 3.90
With olive oil and balsamic vinegar
- Marinated Nocellara Olives** ve gf 6.80
Toasted almonds, herb oil
- Buffalo Cauliflower Wings** v or ve 8.25
Spiced ginger beer batter, sour cream and chive or vegan aioli
- Garlic Bread** ve 6.80
Tear & Share sour dough, garlic butter
- Sofrito Garlic Bread** ve 8.80
Tear & Share sour dough, garlic butter with rustic Spanish tomato sauce
- Mozzarella Garlic Bread** v 9.80
Tear & Share sour dough, garlic butter with mozzarella
- Hummus Flatbread** ve 8.50
Flatbread, hummus topped with black onion and sunflower seeds, sumac and red pesto

IL CIRCOLO PIZZA

- Greek Lamb**  16.95
Slow roasted lamb, feta, Kalamata 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
- La Reine** 15.95
Serrano ham, Kalamata olives, mushrooms, mozzarella, rocket, shaved Gran Moravia, tomato base
Staff Recommendation - add red pepper
- Margherita** v 12.95
Mozzarella, oregano, tomato base
Staff Recommendation - add nothing
- Florentina** v 14.95
Mozzarella, garlic spinach, Kalamata olives, soft free-range egg, tomato base
Staff Recommendation - add smoked bacon
- Buffalo Chicken** 15.95
Chicken thigh strips, red onion, mozzarella base, Stilton, sour cream and chive dip
Staff Recommendation - add n'duja
- Tonno** 14.95
Tuna, capers, Kalamata olives, red onion, mozzarella, tomato base
Staff Recommendation - add anchovies

- Calabria** 16.95
Calabrian sausage, n'duja, roast peppers, buffalo mozzarella, rocket, pesto, mozzarella, tomato base

- Italian Hot** 16.95
Mozzarella, salami Napoli, n'duja, jalapeños, tomato base
Staff Recommendation - add buffalo mozzarella

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

- Formaggio di Capra** v 15.95
Goat's cheese, roast red peppers, sun-blushed tomatoes, mozzarella, tomato base
Staff Recommendation - add cooked Serrano ham

- Roast Vegetable** ve  14.95
Aubergine, courgette, red onion, peppers, cherry plum tomatoes, crisp fried onions, rosemary, oregano, tomato base, no cheese
A donation of 50p is made to the Pay It Forward Fund on your behalf
Staff Recommendation - add vegan cheese

- Dip your crust** 1.95 each or three for £5
Roasted garlic aioli ve | **Sour cream and chive** v | **HOME spiced relish** v
Jalapeño salsa ve | **Mint yoghurt** ve | **Bravas** ve | **N'duja mayo**

- Premium Extras** 1.95
Lamb | Calabrian sausage | Buffalo chicken | Sliced chorizo
Serrano ham | N'duja | Tuna | Anchovies | Kalamata olives

All other extras 1.50

Gluten Free Base add 1.50 | **Vegan Cheese** add 1.00

SIDE PLATES

- Sharing Fries** v 7.50
HOME spiced relish
- Fries** ve 4.50
Ask your server if you prefer no salt

Add Truffle oil and gran moravia v 1.50
Add Bravas and aioli ve 1.50
- Sweet potato wedges** gf ve 6.90
Aioli, bravas sauce
- Halloumi Popcorn** gf v 6.90
With hot honey
- Mash** gf v 4.00
- Gravy** 2.75
Onion | Beef | Vegan
- Boston baked beans** 3.50
- House Salad** gf ve 4.90
- Caesar Salad** 4.90
Romaine lettuce, anchovies, croutons, gran moravia, classic caesar dressing
- Coleslaw** gf ve 3.00



WHITE	175ml	250m	BTL
Morador Viura Spain, 12.5% Aromas of ripe apricot, peach and lychee lead into a smooth, fresh, dry and well-balanced palate with delicate fruity notes.	6.75	8.9	25
Fiori Sul Muro Pinot Grigio Italy, 12% Easy drinking delightful white wine with soft ripe fruits and an appetising dry finish.	7.75	9.9	28
Boulders Beach Sauvignon Blanc South Africa, 13.5% Refreshingly crisp with aromas and flavours of green fig and citrus, with a hit of lemon-grass.	7.75	9.9	28
Via Alta Chardonnay Chile, 13% A fresh, tropical fruit flavoured Chardonnay. This wine displays lots of refreshing citrus acidity to give a great lift on the palate.	8.75	10.9	30
We also serve 125ml measurements, just ask your server!			
SPARKLING	125ml		BLT
Famiglia Botter Prosecco Italy, 11% Apple, floral, honey	6.75		38

COCKTAILS £8.5

- Margarita**
Olmeca Tequila, Cointreau, lime juice, sugar syrup. Served on the rocks. Salted
- Spicy Mango Margarita**
Olmeca Tequila, Cointreau, spicy mango syrup, lime juice, a pinch of chilli powder, chilli salt rim
Served on the rocks
- Pornstar Martini**
Absolut Vanilla, passionfruit liqueur, pineapple juice, lime juice, passionfruit purée and prosecco on the side
- French Martini**
Absolut Vanilla, Chambord, raspberry purée, pineapple juice, raspberry dust sprinkled on top
- Espresso Martini**
Absolut Vodka, Kahlua, espresso and sugar syrup
- Classic Mojito**
Havana Club 3 Años, sugar, fresh mint, fresh lime, soda
- Raspberry Mojito**
Havana Club 3 Años, Chambord, raspberrry purée, sugar, fresh mint, fresh lime, soda
- Godfather**
Monkey Shoulder Whiskey, Disaronno, maraschino cherry
- Negroni**
Roku Gin, Lillet Rouge, Campari
- Amaretto Sour**
Disaronno, lemon juice, sugar syrup, maraschino cherry, angostura bitters
- Whisky Sour**
Makers Mark, lemon juice, sugar syrup, maraschino cherry, Angostura Bitters
- Pisco Sour**
Pisco ABA, lemon juice, sugar syrup, angostura bitters
- Long Island Iced Tea**
Absolut Vodka, Beefeater Gin, Havana Club 3 años, Olmeca Tequila, Cointreau, sugar syrup, lemon juice, cola
- Aperol Spritz**
Aperol, Prosecco, soda

MOCKTAILS £6

- Virgin French Martini**
Raspberry purée, pineapple juice, cranberry juice
- Strawberry Cream Soda**
Strawberry purée, vanilla syrup, lime juice, lemonade
- Apple & Eve**
Elderflower cordial, apple juice, fresh mint, fresh lime, soda

RED	175ml	250ml	BTL
Morador Tempranillo Spain, 13% Clean and intense aromas of ripe cherry develop in to a fresh palate of berry fruit with a delicate hint of vanilla.	6.75	8.90	25
Luna Azul Merlot Chile, 13% Aromas of cassis and liquorice, with flavours of plum, sweet spice and a hint of chocolate.	7.75	9.90	28
Illusion Malbec France, 12.5% Fresh and full, with sweet, juicy and ample tannins and a very elegant finish.	7.75	9.90	28
Balauri Pinot Noir Romania, 12.5% Gorgeous flavours, almost syrupy in its concentration. Dark, rich and potent, with layers of complex black cherry, raspberry and cinnamon.	8.75	10.90	30
ROSÉ	175ml	250ml	BTL
Morador Rosado Grenache Spain, 12.5% A bright raspberry pink colour with an intensely freshnose of ripe strawberry fruit and flowers gives way to a well-balanced and tasty palate, dry and delicious.	6.25	8.90	25
I Castelli Pinot Grigio Italy, 12% Slightly mineral, soft and persistent with fruity notes and light aromatics. SWA Bronze Award.	7.75	9.90	28

DESSERTS 7.00

HOME made in-house
We make our own desserts, cakes and tarts in-house, here at HOME.

Cheesecake of the day
Ask your server

Panettone bread & butter pudding
Chocolate soil & vanilla ice cream

Banana sticky toffee pudding [ve](#)
With vanilla ice cream

Sticky toffee pudding [gf](#)
Toffee sauce, vanilla ice cream

Chocolate truffle tourte [gf](#) [ve](#)
Fruits of the forest sorbet

Mrs Dowsons Ice cream selection
£2.25
Vanilla [ve](#) [available](#), chocolate, strawberry, salted caramel, fruits of the forest [ve](#), banana & toffee, pistachio

Expresso Martini tiramisu Tourte
Raspberrry coulis

LIQUEUR COFFEE 7.50

All served with double cream

Irish whisky Jamesons	brandy Martel
Kahlua Coffee Coffee Liqueur	Baileys Baileys!

**Non-boozy hot chocolate and coffees
with all the extras are also available**

LIQUEUR HOT CHOCOLATES 7.50

All served with whipped cream	
Jamesons Orange Hot Chocolate Terry's Chocolate Orange shavings	
Amaretto Hot Chocolate Chocolate shaving & marshmallows	
Baileys Hot Chocolate Chocolate shavings & marshmallows	
Absolut Vanilla Hot Chocolate Chocolate shavings and marshmallows	

SUNDAY DINNER all 18.90

- 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
Confit Half Chicken
Seasonal Roast Ask your server
- Wild Mushroom Nut Loaf** v
Roast potatoes, parsnips, carrots, butternut squash purée, steamed broccoli, braised red cabbage, Yorkshire pudding, vegan gravy, (ve without Yorkshire Pudding)
- Kid’s Roast Deal** 8.95
Including soft drink and ice cream choice

WORKER’S LUNCH 13.95

- Mon - Fri until 4pm**

Any pizza or salad bowl with a small protein and a drink.

Choose a small glass of our house wine, half a pint of HOME lager, half a pint of HOME pale ale, a draught soft drink or juice, or a hot drink

Not available in conjunction with any other offer

JOIN US
ON THE JOURNEY
@home_barandkitchen

