

little fern

AND
IL CIRCOLO

AT

HOME
BAR & KITCHEN



SHARING PLATES

Hummus Flatbread ve 8.50

Buffalo Cauliflower Wings v or ve 8.25

Spiced ginger beer batter, sour cream and chive or vegan aioli

MARKET PLATES includes bread and house salad

Chargrilled Steak gf 13.75

Pasture raised, served medium rare with chimichurri

Chargrilled Greek Chicken Souvlaki gf 13.25

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

Falafel with Tahini ve 12.25

Falafel, jalapeño salsa, tahini sauce

Gaucho Cauliflower Steak gf ve 11.95

Chargrilled Argentinian-spiced cauliflower steaks with chimichurri

Teriyaki Salmon 13.75

Ginger, lime, soy dressing

Chargrilled Halloumi gf v 12.25

Ras-el-Hanout, pomegranate molasses

Piri Piri Chicken gf 12.75

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

Hawaji Spiced Burger 12.50

Two grass fed spiced beef patties, melted cheese, poppy seed bun with Yemini yoghurt and chilli tomato sauces

NOW CHOOSE YOUR SALAD

House salad, mixed leaves, HOME pickled cabbage, dukkah
Double house salad (with no bread)

NOW CHOOSE YOUR BREAD

Choice Barbakan bread or small flatbread
Large flatbread + £1

ELEVATE YOUR MARKET PLATES & SALAD BOWLS WITH TASTY EXTRAS AT THE BOTTOM

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

Atlas Mountain Cous Cous Salad gf v 11.90

Spiced chickpeas, pomegranate, red onion, parsley, coriander and sumac, toasted almonds, chargrilled courgette and red pepper

The Mexican gf 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

North African Buddha gf ve 11.90

Spiced chickpeas, charred broccoli, courgette, spinach, roast pepper, toasted seeds, pomegranate, harissa and lime dressing

CHOOSE YOUR PROTEIN

		Small	Large
Chargrilled Steak gf	8.50		
Teriyaki Salmon	8.50		
Cauliflower Steak gf ve	6.90		
Hawaji Spiced Burger (from Market Plates)	9.90		
Chargrilled Greek Chicken Souvlaki gf	4.20	4.20	7.90
Piri Piri Chicken gf	4.20	4.20	7.90
Falafel with Tahini ve	3.90	3.90	7.50
Grilled Halloumi gf v	3.90	3.90	7.50

TASTY EXTRAS

Fries gf ve 3.95

Ask your server if you prefer no salt

Add Truffle oil and gran moravia 1.50

Add Bravas and aioli 1.50

Sweet potato wedges v 2.00

Aioli, bravas sauce

Topped guacamole gf ve 2.00

Pico de gallo, lime & coriander vegan yogurt

Moroccan topped hummus gf ve 2.00

Spiced chickpeas, cumin, sumac

Black Bean adobo gf ve 2.00

Smokey, spicy, sautéed black beans

DIPS AND SAUCE 1.00

Roasted garlic aioli **v**, sour cream and chive **v**, jalapeño salsa **ve**, mint yoghurt **ve**, bravas **ve**, n'duja mayo

SHARING PLATES

Tear & Share Sour Dough Garlic Bread ve 6.80

With rustic Spanish sofrito tomato sauce 8.80

With mozzarella 9.80

½ and ½ 9.80

Marinated Nocellara Olives ve gf 6.80

Toasted almonds, herb oil

PIZZA

Greek Lamb  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

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

Florentina v 14.95

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

Staff Recommendation - add smoked bacon

Buffalo Chicken 15.95

Chicken thigh strips, red onion, mozzarella, sour cream and chive dip, aged jalapeño sauce base

Staff Recommendation - add n'duja

Tonno 14.95

Tuna, capers, black 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 Milano, 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 artichokes

Hummus Pizza ve 14.95

Bravas sauce, red onion, grilled courgette, chickpeas, hummus base

Staff Recommendation - add Aubergine

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, fresh oregano, tomato base, no cheese

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Staff Recommendation - add vegan cheese

ELEVATE YOUR PIZZA WITH THE TASTY EXTRAS BELOW, OR  TASTY EXTRAS

Premium Extras 1.95

Buffalo chicken | Artichokes | Sliced Chorizo | Serrano Ham | Braised Beef Brisket | Wild Mushrooms

All other extras 1.50

GLUTEN FREE BASES AND VEGAN CHEESE AVAILABLE

Gluten Free Base add 1.25 | **Vegan Cheese** add 0.75

v vegetarian | ve vegan | gf gluten free



All our chicken is certified halal

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.**



50p from this pizza goes to HOME charity

HOME

BAR & KITCHEN

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

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

Mon - Fri until 4pm

13.95

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

DESSERTS

HOME made in-house

We make our own desserts, cakes and tarts in-house, here at HOME. Have a nosey at our cake display or ask your server about this week's sweet things.

