



BUILD YOUR OWN MARKET PLATES AND SALAD BOWLS

MARKET PLATES

includes bread and house salad

Chargrilled Steak of 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

Little Fern Saag Dahl of ve 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 + £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 gf v 11.90

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

The Mexican of 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

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		8.50	Teriyaki Salmon		8.50
Chargrilled Greek Chicken Souvlaki gf	4.20	7.90	Falafel with Tahini ve	3.90	7.50
Piri Piri Chicken gf	4.20	7.90	Grilled Halloumi gf v	3.90	7.50

ELEVATE YOUR PLATES & SALAD BOWLS WITH TASTY EXTRAS

Sweet potato wedges v 2.00

Aioli, bravas sauce

Topped guacamole gf 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

IL CIRCOLO

THE BEST OF OUR 30 YEAR STRONG, HAND STRETCHED PIZZAS

PIZZA

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

Tonno 14.95

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

La Reine 15.95

Serrano ham, Kalamata olives, mushrooms, mozzarella, rocket, shaved Gran Moravia, tomato base

Staff Recommendation - add red pepper

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 cooked Serrano ham

Calabria 16.95

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

Four Seasons 15.95

Chorizo, mushrooms, Kalamata olives, anchovies, mozzarella, tomato base

Staff Recommendation - add artichokes

Roast Vegetable ve 14.95

Aubergine, courgette, red onion ppers, cherry plum tomatoes, crisp fried onions, rosemary, fresh 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

Italian Hot 16.95

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

Artichoke & Wild Mushroom ve 16.50

Artichoke, wild mushrooms, sun-blushed tomatoes truffle oil, tomato base, no cheese Staff Recommendation - add vegan cheese

Gluten Free Base

add 1.25

Vegan Cheese

add 0.75

Premium Extras

1.95

Buffalo chicken / Artichokes / Sliced Chorizo / Serrano Ham / Braised Beef Brisket and Pancetta / Wild Mushrooms

All other extras 1.50

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.



FAVOURITES FROM OUR LONG ESTABLISHED MENU

SMALL PLATES & SHARING

Marinated Nocellara Olives ve gf 6.80

Toasted almonds, herb oil

HOME Soup ve 7.50 Sliced bloomer and vegan butter

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

Homemade Tortillas & Dips ve large 12.50

regular 8.75

Beetroot and walnut, Moroccan topped hummus, jalapeno salsa, guacamole. Served with our home made crispy tortillas

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

HOME Chicken Wings 9.50

Choose Korean BBQ, buffalo sauce or hot honey

Cajun Corn Ribs ve af 7.50

Cajun ve butter, ve mint yoghurt dipping sauce

COMFORTS & BURGERS

HOME Fish & Chips 19.25

 $\ensuremath{\mathsf{HOME}}$ beer batter, chunky chips, $\ensuremath{\mathsf{HOME}}$ mushy or garden peas and tartare sauce

BLT/VLT gf available 8.40

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

HOME Cheeseburger 12.50

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

Philly Cheeseburger 14.50

Two smashed beef pattles, 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

*gf 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 ve 7.50

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

Add Truffle oil and gran moravia 1.50
Add Bravas and aioli 1.50
Add Szechuan pepper salt, chilli 1.50

Cajun Sweet Potato Wedges ve 6.60

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

Seasonal Salad of ve 5.25

Ask your server

v vegetarianve vegangf gluten free



All our chicken is certified halal

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



