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Marinated Nocellara Olives ve gf Toasted almonds, herb oil	5.95	HOME Soup ve HOME baked bread and Jersey butter	7.25
Tear & Share Sour Dough Garlic Bread ve With rustic Spanish sofrito tomato sauce With mozzarella ½ and ½	<b>5.95</b> 7.95 8.95 9.50	Cauliflower Buffalo Wings v or ve  Spiced ginger beer batter, buffalo hot sauce  Sour cream and chive dip or vegan roasted garlic aioli	9.25
Dips & Homemade Tortillas ve  Beetroot and walnut, hummus, chilli salsa, guacamole	large 11.95 small 8.25	Garlic King Prawn Bruschetta  Smoked paprika, garlic-anchovy butter, fresh herbs	9.50
Served with our home made crispy tortillas Extra dips / Extra tortillas	1.50 / 1.70	Salt and Pepper Squid  Roasted garlic aioli, Malden sea salt	9.50
Padron Peppers v Roasted garlic aioli, Malden sea salt	7.25	HOME Chicken Wings Choose Korean BBQ or buffalo sauce	8.25

# THRILLS, GRILLS N' DELI PLATES

SUPER TASTY AND HEALTHY MEALS - BUILD YOUR DISH AND BOOST WITH ADD-ONS TO MAKE IT YOUR OWN

Grilled Halloumi v	10.50
Ras-al-Hanout, pomegranate molasses	
Falafel with Tahini ve Falafel, tomato salsa, tahini sauce	10.95

**OPPOTEIN BASED** 

Flat Iron Steak	12.50
Pasture raised, served medium rare	

Chalk Stream Hot Smoked Trout	12.50
Paprika Spiced Garlic King Prawns	12.50

Flame Grilled Greek Chicken Leg		
Oregano, thyme, sumac, preserved lemon,		
	,	

Olives,	110311	рагысу,	сарстэ,	pomegranate	molasse
Haris	sa Cl	hicken			

Free range marinaded boneless thighs, flame grilled, chopped herbs and red pepper

# 2 CHOOSE YOUR CARBS

Oven baked flatbread or multi-grain bread

## Seasonal salad

with chimichurri

Ask your server for details

Double your salad if you don't want bread

# SALAD BASED

Our delicious main course salads are designed for you to add your own choice of protein that suits you best.

#### North African Buddha ve 8.90 Spiced chickpeas, garlic roasted broccoli, courgette,

spinach, roast pepper, seeds, pomegranate, harissa and lime dressing

## **HOME Superfood v** Quinoa, sweet potato, feta, peas, broccoli, cucumber, kale, seeds, maple, and wholegrain mustard dressing

# Avocado Super Poke ve

8.90

8.90

7.50

Basmati rice, carrots, sweetcorn, avocado, fresh mango, cucumber, lemon-wasabi dressing and sriracha mayo

#### 2 CHOOSE YOUR PROTEIN Small Large 7.90 Flat Iron Steak

Flame Grilled Greek Chicken		6.90
Harissa Chicken	4.90	6.90
Grilled Halloumi v	3.90	4.90
Falafel with Tahini ve	3.00	4.90
Chalk Stream Hot Smoked Trout	3.00	7.50

Paprika Spiced Garlic King Prawns 4.00

# ADD-ONS

O ADD-ONS				
Beetroot and walnut dip ve	1.50	Moroccan spiced hummus ve	1.50	
Cajun sweet potato wedges ve	2.00	Guacamole ve	1.50	
Red cabbage slaw ve	1.50	Chilli Salsa ve	1.50	

10.95

11.50

# DIZZAS Gluten free base available

PIZZAS Gluten free base available		MAINS	
Margherita v  Mozzarella, oregano, tomato base	10.25	Slow Roasted Lamb  Tadka dal, kale pakora, coconut yoghurt, pumpkin seed dukkha	19.25
Florentina v Mozzarella, spinach, Kalamata olives, soft free-range egg, tomato base	12.75	Chargrilled Hispi Cabbage ve Tadka dal, kale pakora, coconut yoghurt, pumpkin seed dukkha	16.25
Four Seasons Chorizo, mushrooms, Kalamata olives, anchovies, mozzarella, tomato base	13.75	Steak Frites Medium rare cooked flat iron steak, chips, Café de Paris butter	20.25
<b>Lα Reine</b> Serrano ham, Kalamata olives, mushrooms, mozzarella, rocket, shaved Gran Moravia, tomato base	13.75	Wild Mushroom & Puy Lentil Shepherd's Pie v, gf Savoy champ mash, smoked cheddar, mushy peas. (vegan option available)	15.50
Buffalo Chicken	13.75	Special Fried Chicken	17.50

MAINS

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

#### 13.50 Formaggio di Capra v Goat's cheese, roast red peppers, sun-blushed tomatoes, mozzarella, tomato base

# Roast Vegetable ve Aubergine, courgette, red onion, peppers, cherry plum tomatoes, crisp fried onions, rosemary, fresh oregano,

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

# Lancashire Cheese & Onion v

Béchamel base, caramalised onion, lancashire, chedder, mozzarella

# Greek Lamb Slow roasted lamb, feta, olives, red onion, yoghurt-mint

dressing, pomegranate seeds, garlic oil base, mozzarella A donation of 50p is made to the Pay It Forward Fund on your behalf

# Smoked Haddock & Leek

Italian Hot

All other extras

Crème fraîche base, emmental, soft free-range egg

## Mozzarella, salami Milano, 'nduja, jalapeños, tomato base

## Artichoke & Wild Mushroom ve Artichoke, wild mushrooms, sun-blushed tomatoes truffle oil, tomato base, no cheese

Serrano ham, pulled beef brisket, wild mushrooms

Gluten Free Base	add 1.00
Vegan Cheese	add 0.50
Premium Extras	1.95
Buffalo chicken, artichokes, sliced chorizo,	

# Add chicken gravy Korean Vegan Fried Chicken ve Chilli spiced seitan, Korean BBQ sauce, chips, kimchi slaw, sesame, and spring onion

chips, coleslaw, barbecue sauce

Marinated in buttermilk and coated in Cajun spice,

2.00

15.75

16.95

1.50

14.25

15.25

16.50

15.25

14.95

## **HOME Fish & Chips** HOME beer batter, chunky chips, HOME mushy or garden peas and tartare sauce tomato base, no cheese

14.25

14.95

14.95

14.25

14.50

1.50

13.50

# BURGERS gf bun available

All served with chips

Philly Cheeseburger

Beyond HOME ve

er apgrade to sweet petate	rreages
HOME Cheeseburger	

300
Two smashed beef patties, American cheese, lettuce,
tomato, and burger relish

c c gc.	
Two smashed beef patties, bacon, American chee	se
lettuce, tomato, and burger relish	

HOME Cheese & Bacon Burger

Royale with Cheese	16.25
Two smashed beef patties, Serrano ham, goat's cheese, caramelised onions, rocket	

Two smashed beef patties, cheese, braised bris	sket,
gravy, fried onion and watercress	

leriyaki burger 15.95
Two smashed beef patties, bacon, grilled mushroom, fried onions
and peppers, American cheese, lettuce, tomato, teriyaki sauce

Vegan cheese, lettuce, tomato, and burger relish	
Beyond Royale v	16.
Goat's cheese, vegan bacon, caramelised onions, rocket (Swap goat's cheese for vegan chesse ve)	

Chargrilled Harissa Chicken Burger

Harissa mayo, coleslaw, hot sauce dip, chips

## **WORKER'S LUNCH**

#### Mon - Fri until 4pm

11.95

10.75

10.25

10.25 or 10.75

Any Brunch item, Pizza, Buddah bowl with small protein or Salad with small protein, and a drink

Choose a small glass of our house wine, half a pint of Dortmunder, 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

### **BRUNCH**

#### Available until 4pm

Tostada Toasted bloomer, tomato pulpa, garlic,

free-range fried eggs, Serrano ham, Manchego

#### **BLT/VLT** gf available

10.25

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

#### Shakshouka v

Eggs poached in a North African spiced tomato and pepper sauce

#### Falafel ve or Chicken Kebab

Hummus, rocket, chilli, rough salsa, flatbread, yoghurt-mint dressing

#### Soup & Sandwich ve available

12.75 Choose either a V/BLT or a falafel kebab with today's soup

#### **SIDES**

Chips ve We salt our chips. Ask your server if you'd like them plain	3.95
Add mozzarella and Gran Moravia cheese Add hot salsa	1.00 1.00
Chunky Chips ve	3.95
HOME Salad ve	4.50
Cajun Sweet Potato Wedges ve Sour cream and chive dip or vegan roasted garlic aioli	5.95
Crispy Onion Rings with Aioli ve	4.75
Chargrilled Hispi Cabbage ve With coconut cream	4.50

### SUNDAY DINNER

all 15.95

#### Sundays 12-9pm

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

Slow Roast Lamb Loin

Confit Half Chicken

#### 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



Join us on our instagram journey at @home\_barandkitchen

#### **DESSERTS**

**HOMEmade in-house** 

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







vegetarian

ve vegan gf 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.

