

#### FAVOURITES FROM OUR LONG ESTABLISHED MENU

## **POUTINE**

**Braised Brisket** 7.75 Chips, cheese curds, gravy

Jackfruit Ragù v 7.25

Chips, cheese curds, veggie gravy

## **BAR SNACKS**

**HOME Chicken Wings** 8.25

Choose Korean BBQ or buffalo sauce

Cajun Sweet Potato Wedges ve 5.95

Sour cream and chive dip or vegan roasted garlic aioli

Fries or Chunky Chips ve 4.50

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

Add Truffle oil and gran moravia 1.00

Add Bravas and aioli 1.00

Add Szechuan pepper salt, chilli, onions 1.00

Cauliflower Buffalo Wings v or ve 9.50

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

#### **BURGERS & MAINS**

Gluten Free buns available

All served with chips

or upgrade to sweet potato wedges for 1.50

**BLT/VLT gf available** 11.25

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

**HOME Cheeseburger** 15.25

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

Philly Cheeseburger 17.50

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

**HOME Cheese & Bacon Burger** 16.25

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

Beyond HOME ve 16.25

Vegan cheese, lettuce, tomato, and burger relish

Chargrilled Piri Piri Chicken Burger 15.95

Piri Piri mayo, coleslaw, hot sauce dip, chips

\*gf burger buns available

All served with fries

or upgrade to sweet potato wedges 1.50

# IL CIRCOLO

#### THE BEST OF OUR 30 YEAR STRONG, HAND STRETCHED PIZZAS

## PIZZA

Gluten free bases available

Margherita v 11.90

Mozzarella, oregano, tomato base

NEW Calabria 15.95

Italian sausage, n'duja, roast peppers, buffalo mozzarella, rocket, pesto

Florentina v 13.75

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

14.75 Four Seasons

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

**La Reine** 14.75

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

**Buffalo Chicken** 14.75

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

Greek Lamb 6 15.95



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

Formaggio di Capra v 14.50

Goat's cheese, roast red peppers, sun-blushed tomatoes, mozzarella, tomato base

**NEW Tonno** 13.75

Tuna, capers, black olives, red onion, mozzarella, tomato base We recommend adding anchovies for an extra 1.50

Roast Vegetable ve 6 13.95



Aubergine, courgette, red onion, peppers, cherry plum tomatoes, crisp fried onions, rosemary, fresh oregano, tomato base, no cheese

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Italian Hot 15.25

Mozzarella, salami Milano, n'duja, jalapeños, tomato base Add veggie salami for a veggie option

Artichoke & Wild Mushroom ve 15.50

Artichoke, wild mushrooms, sun-blushed tomatoes truffle oil, tomato base, no cheese

add 1.00 Gluten Free Base add 0.50 Vegan Cheese Premium Extras 1.95

Buffalo chicken, artichokes, sliced chorizo, Serrano ham, pulled beef brisket, wild mushrooms

All other extras 1.50

vegetarian ve vegan gf gluten free



All our chicken is certified halal

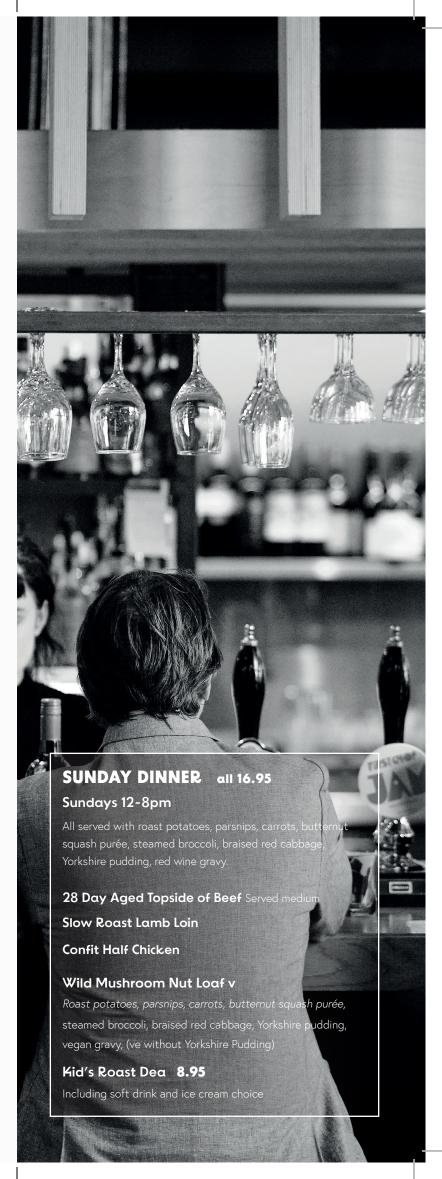
A discretionary service charge of 10% will be added to all tables.

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.





Join us on the journey @home\_barandkitchen





### BUILD YOUR OWN MARKET PLATES AND SALAD BOWLS

## MARKET PLATES

includes bread and house salad

Chargrilled Steak 13.50

Pasture raised, served medium rare with chimichurri

Chargrilled Halloumi v 11.95
Ras-al-Hanout, pomegranate molasses
Falafel with Tahini ve 11.95
Falafel, jalapeño salsa, tahini sauce
Little Fern Saag Dahl 13.50

With sweet potato, spinach, coconut, kale pakora, yoghurt-mint

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** 13.50 Ginger, lime, soy dressing

Chargrilled Greek Chicken Souvlaki 12.95

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

Piri piri Chicken 12.50

Free range marinaded boneless thighs, chargrilled, chopped herbs and red pepper

## 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** v 9.90

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

The Mexican 9.90

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

Avocado Super Poke ve 9.90

Edamame, sweet potato, avocado, wild rice, red cabbage, mango salsa, cucumber, pickled radishes, lemon wasabi dressing, sriracha mayo, seaweed

North African Buddha ve 9.90

Spiced chickpeas, garlic roasted broccoli, courgette, spinach, roast pepper, seeds, pomegranate, harissa and lime dressing

#### CHOOSE YOUR PROTEIN

	Small	Large		Small	Large
Chargrilled Steak Chargrilled Greek Chicken Souvlaki Piri Piri Chicken	3.90 3.90	7.90 7.50 7.50	Teriyaki Salmon Falafel with Tahini ve Grilled Halloumi v	3.60 3.70	7.90 6.90 7.20

## ELEVATE YOUR PLATES & SALAD BOWLS WITH TASTY EXTRAS

Sweet potato wedges 2.00

Bravas sauce

**Topped guacamole** 2.00 Pico de gallo, sour cream, coriander

Taze Fasulye 2.00

Turkish green bean, garlic, tomato sauce

**Morroccan topped hummus** 2.00 Spiced chickpeas, cumin, sumac

**Tarka Dahl** 2.00 Spiced lentil curry

**Black Bean adobo** 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

