

STARTERS AND SMALL PLATES

Soup of the Day ve 6.80
Ask your server for today's recipe

Bread ve 4.90
With olive oil and balsamic vinegar

Marinated Olives ve gf 6.80

Buffalo Cauliflower Wings v or ve 8.25
Spiced ginger beer batter, sour cream and chive or vegan aioli

NEW Italian Ribs gf 7.95
Tomato, fennel, red wine, oregano, rosemary

NEW Greek Mac and Cheese v 5.75
Nutmeg & cinnamon, crumbled feta

Patatas Bravas ve 4.95
Crisp roast potatoes, bravas sauce, aioli

Melanzana Parmigiana v 5.95
Baked aubergine, tomato sauce, mozzarella, gran moravia

Garlic Bread ve 6.80
Tear & Share sour dough, garlic butter

Sofrito Garlic Bread ve 8.80
Tear & Share sour dough, garlic butter & 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, basil oil and red pesto

CLASSICS HOME BISTRO

HOME Fish & Chips 18.75
HOME beer battered Hake, chips, mushy or garden peas and tartare sauce

Wild Mushroom & Puy Lentil Shepherds Pie v 15.95
Minted peas

NEW Philly Cheesesteak Sandwich 14.75
Sliced steak, sauteed onion, green pepper, emmental, sub roll, fries and our burger relish

Catalan Bean Stew ve 15.25
Crisp cauliflower, bravas sauce and basil oil

HOME Cheeseburger 15.50
Two beef patties, American cheese, lettuce, tomato, dill pickle and spiced HOME relish, served with fries

HOME Piri Piri Chicken Burger 15.75
Coleslaw, spiced HOME relish, served with fries

NEW Portobello Mushroom Sandwich v 14.90
Spinach, Garlic, Stilton, thyme, Sub roll, fries

SALAD BOWLS little fern

North African Buddha gf ve 12.00
Spiced chickpeas, charred broccoli, courgette, spinach, roast pepper, toasted seeds, pomegranate, harissa and lime dressing

Avocado Super Poke ve 12.00
Edamame beans, sweet potato, avocado, wild rice, pickled red cabbage, mango salsa, cucumber, pickled radish, Poke soy dressing

NEW Burrata Caprese v gf 14.00
Whole burrata, tomato, basil, rocket, baby spinach, candied walnuts, balsamic reduction, olive oil

Caesar Salad 12.00
Romaine lettuce, Cantabrian anchovies, croutons, gran moravia, classic caesar dressing

Boost Your Bowl small or large 3.90/7.90 large only 7.90

Chargrilled Chicken Souvlaki gf | **Piri Piri Chicken** gf | **Falafel with Tahini** ve | **Grilled Halloumi** gf v | **Italian Ribs** gf | **Pan Fried Hake** Caper Butter

MARKET PLATES little fern Healthy food, served with house salad and HOME flatbread

NEW Italian Ribs 13.50
Tomato, fennel, red wine, oregano, rosemary

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

NEW Pan Fried Hake 13.75
Caper butter

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 | **Mango salsa** gf ve | **Pickled red cabbage** gf ve | **Coleslaw** gf ve | **Cajun sweet potato wedges** gf ve

PIZZA IL CIRCOLO

Margherita v 9.95
Mozzarella, oregano, tomato base
Staff Recommendation - add nothing!

American 13.95
Pepperoni, mozzarella, tomato base

Four Seasons 14.75
Chorizo, mushrooms, Kalamata olives, anchovies, mozzarella, tomato base

La Reine 15.95
Serrano ham, Kalamata olives, mushrooms, mozzarella, rocket, shaved Gran Moravia, tomato base
Staff Recommendation - add red pepper


Florentina v 13.95
Mozzarella, garlic spinach, Kalamata olives, soft free-range egg, tomato base
Staff Recommendation - add smoked bacon

Buffalo Chicken 16.95
Chicken thigh strips, red onion, mozzarella base, Stilton, sour cream and chive dip
Staff Recommendation - add 'nduja

Tonno 14.95
Tuna, capers, Kalamata olives, red onion, mozzarella, tomato base
Staff Recommendation - add anchovies

Italian Hot 15.95
Mozzarella, salami Napoli, 'nduja, jalapeños, tomato base
Staff Recommendation - add buffalo mozzarella

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  12.95
Aubergine, courgette, red onion, peppers, cherry plum tomatoes, crisp fried shallots, 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

Gluten Free Base add 1.50 | Vegan Cheese add 1.00

Personalise Your Pizza

1.95 each

Pepperoni
Buffalo Chicken
Sliced Chorizo
Serrano Ham
'Nduja
Tuna
Anchovies
Kalamata olives

All other extras 1.50

Dip Your Crust

1.95 each or 3 for £5

Roasted garlic aioli ve
Sour cream and chive v
'Nduja Mayo
HOME spiced relish v
Bravas ve
Jalapeño salsa ve

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

Gravy 2.75
Beef | Vegan

House Salad gf ve 4.90

Coleslaw gf ve 3.00

Greek Mac and Cheese v 5.75

DRINKS

WHITE

	175ml	250ml	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	BTL
Famiglia Botter Prosecco 38 Italy, 11% Apple, floral, honey	6.75	

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

BEER

DRAUGHT	ABV	1/2	Pint
Home Lager (Ve)	4%	2.8	5.6
Dortmunder Vier Lager	4%	2.9	5.8
New England Pale	3.4%	3	5.9
Manchester Union Lager	4.8%	3.1	6.2
Brightside Maverick Ipa (Gf/Ve)	4.8%	3	6
Jubel Peach Lager (Gf/Ve)	4%	3.1	6.2
Home Cider (Ve)	4.5%	2.9	5.8
Camden Stout	4%	3.1	6.2
Lucky Saint Lager	0.5%	2.7	5.4

CASK

Home Ale (Gf/Ve)	3.8%	2.75	5.5
Timothy Taylors Landlord	4.3%	2.9	5.8

Guest ales change - ask your server!

BOTTLES AND CANS

BEER		330ml
Corona	4.5%	5.2
Peroni	5%	5.2

Guest craft can/bottle - ask your server!

CIDER

Rekorderlig Strawberry & Lime	4%	5.2
Rekorderlig Wild Berries	4%	5.2

NO/LOW ALCOHOL

Free Damm Lager	0.0%	4.5
Schöfferhofer Grapefruit	2.5%	5.5

COCKTAILS £8.5

Margarita

Tequila, Cointreau, lime juice, sugar syrup. Served on the rocks. Salted

Spicy Mango Margarita

Tequila, Cointreau, spicy mango syrup, lime juice, a pinch of chilli powder, chilli salt rim
Served on the rocks

Pornstar Martini

Vanilla, passionfruit liqueur, pineapple juice, lime juice, passionfruit purée and prosecco on the side

French Martini

Vanilla, Chambord, raspberry purée, pineapple juice, raspberry dust sprinkled on top

Espresso Martini

Vodka, Kahlua, espresso and sugar syrup

Classic Mojito

Run, sugar, fresh mint, fresh lime, soda

Raspberry Mojito

Rum, Chambord, raspberry purée, sugar, fresh mint, fresh lime, soda

Godfather

Bourbon, Amaretto, maraschino cherry

Negroni

Gin, Lillet Rouge, Campari

Amaretto Sour

Amaretto, lemon juice, sugar syrup, maraschino cherry, angostura bitters

Whisky Sour

Bourbon, lemon juice, sugar syrup, maraschino cherry, Angostura Bitters

Pisco Sour

Pisco ABA, lemon juice, sugar syrup, angostura bitters

Long Island Iced Tea

Vodka, gin, rum, tequila, triple sec, 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

SUNDAY DINNER all 18.90

Sundays 12 till it's gone!

28 Day Aged Topside of Beef Served medium
Confit Half Chicken

Seasonal Roast Ask your server

All served with roast potatoes, parsnips, carrots, butternut squash purée, steamed broccoli, braised red cabbage, Yorkshire pudding, red wine gravy.

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

LIQUEUR COFFEE 7.50

Irish | Coffee Liqueur | Brandy | Baileys

All served with double cream

DESSERTS from 7.00

Ask your server for today's the menu

JOIN US
ON THE JOURNEY

@home_barandkitchen

