

DESSERTS £6

Sticky toffee pudding & ice cream

Coconut rice pudding and whiskey prunes

Soft centred chocolate cake, chocolate sauce
vanilla ice cream

Burnt orange crème caramel pot

Selection of sorbets

Duo of Cheese

COFFEE £6.90

Filter coffee/Hot chocolate	£2.75
Espresso single/dble	£2.75/2.90
Americano	£2.80
Cappuccino/Latte	£3.10
Mocha	£3.20

SUKI TEA £3

Belfast Brew	Lemongrass & Ginger
Chamomile	Spiced citrus
Earl Grey	Green & Ginseng
Peppermint	Mango Tango

DESSERT COCKTAILS £8

TOBLERONEY Kahlua, baileys, Frangelico, cream & chocolate

EXPRESO MARTINI Vodka, Kahlua and fresh espresso

CHOCOLATE OLD FASHIONED Chocolate twist on the bourbon
based classic

LIQUEUR COFFEES

Irish Coffee
Baileys coffee
Calypso coffee
French coffee
Amaretto coffee

HOME LUNCH

Please note a discretionary service charge of 10% is added to all bills. All tips and gratuities are pooled and paid out fairly to front of house and kitchen staff by an independent tronc master. This is in line with the current recommended industry best practice.

Home Restaurant retains no percentage for admin.

For More information on our policies you can visit our website www.homebelfast.co.uk

Menu items may contain or come into contact with GLUTEN, CELERY, EGGS, PEANUTS, CRUSTACEANS, FISH, LUPIN, MOLLUSCS, MUSTARD, TREE NUTS, SESAME SEEDS, SOYA and MILK. For more information, please speak with a manager.

Please inform your server of any allergies or dietary requirements

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LUNCH

STARTERS

SOURDOUGH BAGUETTE	butter and green olive tapenade	£4.50
NOODLE SOUP	chicken, sweetcorn, shiitake, rice noodles	£6.75
SHARING MEZZE PLATTER	caramelized onion hummus, herb frittata, lamb kofta, pakora, feta fritters, aubergine chermoula, veggies, lettuce cups, pitta bread	£12.00
ONION SOUP	chive cream, rosemary croutons	£5.50
CONCHIGLIONE PASTA	sticky red wine figs, blue cheese, candied walnuts, spinach & parmesan	£7.00
CAULIFLOWER PAKORA	coriander yoghurt, mango chutney	£7.00
PORK, CELERY AND PEANUT WONTONS	chilli soy sauce, braised chinese leaf	£6.00
GOATS CHEESE BRUSCHETTA	beetroot, apple, dill, poppy seeds, watercress	£6.50
SEASONAL SUPER SALAD	tahini lemon dressing, add chicken or prawns	£6.75/£2.75
SZECHUAN BLACK PEPPER TOFU	Asian slaw, fermented black bean sauce	£7.25
OKONOMIYAKI	Japanese pancake, crispy prawns, spring onion, coriander, crispy onions, umami sauce, Japanese mayo	£7.50

MAINS

ROAST DUCK BREAST	braised chicory tart, cavolo nero, orange, anise jus	£15.00
HOME BEEF BURGER	cheddar, tomato, red onion, lettuce, burger sauce, fries & salad	£11.50
COD FINGERS	crushed peas, yoghurt tartare, burnt lime, fries	£11.50
PUMPKIN RAVIOLI	sage, hazelnut gremolata, truffle dressing, parmesan	£11.50
AUBERGINE KATSU CURRY	pickled radish & brown rice	£11.50
ROAST CHICKEN	sumac, lemon, charred spring onion, braised borlotti beans, romesco sauce	£14.00
LAMB TAGINE	green olive, apricot, spiced almond cous cous	£14.50
CO. TYRONE DRY AGED RIBEYE	red wine shallots, confit garlic butter, fries	£26.25
MUSHROOM AND AUBERGINE BURGER	smoked chilli BBQ sauce, pickled red cabbage, fries	£11.50
FISH OF THE DAY	blackened corn, seaweed butter, gnocchi	£15.00

VEGETARIAN LUNCH

STARTERS

SOURDOUGH BAGUETTE	butter and green olive tapenade	£4.50
SHARING MEZZE PLATTER	caramelized onion hummus, herb frittata, pakora, feta fritters, aubergine chermoula, veggies, lettuce cups, pitta bread	£12.00
ONION SOUP	chive cream, rosemary croutons	£5.50
CAULIFLOWER PAKORA	coriander yoghurt, mango chutney	£7.00
GOATS CHEESE BRUSCHETTA	beetroot, apple, dill, poppy seeds, watercress	£6.50
SEASONAL SUPER SALAD	tahini lemon dressing	£6.75
SZECHUAN BLACK PEPPER TOFU	Asian slaw, fermented black bean sauce	£7.25
OKONOMIYAKI	Japanese pancake, spring onion, coriander, crispy onions, umami sauce, Japanese mayo	£7.50

MAINS

PUMPKIN RAVIOLI	sage, hazelnut gremolata, truffle dressing	£11.50
AUBERGINE KATSU CURRY	pickled radish & brown rice	£11.50
SZECHUAN BLACK PEPPER TOFU	Asian slaw, fermented black bean sauce	£10.75
MUSHROOM AND AUBERGINE BURGER	smoked chilli BBQ sauce, pickled red cabbage, fries	£11.50
SEASONAL SUPER SALAD	tahini lemon dressing	£8.75
CAULIFLOWER STEAK	braised puy lentils, salsa verde & piccalilli	£10.75
MEZZE PLATTER	caramelized onion hummus, herb frittata, pakora, feta fritters, aubergine chermoula, veggies, lettuce cups, pitta bread	£12.00

SIDES £3.95

FRIES
SUPER SALAD
BROWN RICE PILAF
SWEET POTATO FRIES,
BUTTERED SEASONAL VEG

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