

# HOME

## AUGUST SET MENU

2 COURSES £15

3 COURSES £20

### STARTERS

MISO HUMMUS & VEGGIES (GF, VG, V)

CUMIN & LENTIL SOUP (GF, VG, V) avocado salsa & coriander crema

CRISPY DUCK CONFIT FRITTERS (GF) pomegranate & tomato salsa

PUMPKIN RAVIOLI (V) with garlic chilli oil

CHICKPEA AND SWEET POTATO DHAL (GF, VG, V) saffron mint yoghurt, pitta

### MAINS

HOME SUMMER SUPER SALAD (GF, VG, V) white & black quinoa, cauliflower rice, spring onion, goji berries, beetroot,  
green goddess dressing with choice of either chargrilled chicken or chickpea falafel

HOME BEEF BURGER (GF) cheddar, tomato, red onion, home burger sauce, gem lettuce,  
seeded brioche bap, fries and salad

PUMPKIN RAVIOLI (V) with garlic chilli oil

AUBERGINE SCHNITZEL (V) saffron, almond & pistachio pilaf rice

CHICKPEA AND SWEET POTATO DHAL (GF, VG, V) saffron mint yoghurt, pitta

### DESSERTS

STICKY TOFFEE PUDDING salted caramel sauce & vanilla ice cream

APPLE TARTE TATIN with crème anglaise

SELECTION OF ICE CREAM (GF, VE) vegan options available

CHEESE DU JOUR with crackers and quince jelly

**Please inform your server of any allergies or dietary requirements**

*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.*