

HOME

DINNER MENU

WHILE YOU WAIT & SHARING BOARDS

SOURDOUGH BREAD AND BUTTER (GF)	£4
MISO HUMMUS & VEGGIES (GF, VG, V) /add Thai spiced pork	£6/£8
CHARCUTERIE(GF) prosciutto, salami, chorizo, marinated peppers, olives, roasted almonds, sourdough	£12.50
MEZZE BOARD(GF, VG, V) falafel, hummus, veggies, vine leaves, baba ganoush, peppers, olives, sourdough	£12.50

STARTERS

CUMIN & LENTIL SOUP(GF, VG, V) avocado salsa & coriander crema	£6.50
CHICKEN & PRAWN POTSTICKERS tomato xo sauce/ add fries	£7.50/10.50
CRISPY DUCK CONFIT FRITTERS pomegranate & tomato salsa/ add fries	£8/11.50
BURRATA & HERITAGE TOMATOES (V, GF) basil pesto, green olive dressing, sourdough	£8
HOME SUMMER SUPER SALAD (GF, VG, V) white & black quinoa, cauliflower rice, spring onion, goji berries, beetroot, green goddess dressing /add chargrilled chicken or chickpea falafel	£6.50/ £9.50
PUMPKIN RAVIOLI (V) with garlic chilli oil	£7.50
CHICKPEA AND SWEET POTATO DHAL (GF, VG, V) saffron mint yoghurt, pitta	£7.50

MAINS

HOME SUMMER SUPER SALAD (GF, VG, V) white & black quinoa, cauliflower rice, spring onion, goji berries, beetroot, feta & green goddess dressing /add chargrilled chicken or chickpea falafel	£8.50/£11.50
PUMPKIN RAVIOLI (V) with garlic chilli oil	£12
CHICKPEA AND SWEET POTATO DHAL (GF, VG, V) saffron mint yoghurt, pitta	£12
CHINESE STEAMED HAKE (GF) sesame roasted broccoli and udon noodle broth	£15.50
HOME BEEF BURGER (GF) cheddar, tomato, red onion, home burger sauce, gem lettuce, seeded brioche bap, fries and salad	£12.50
AUBERGINE SCHNITZEL (V) saffron, almond & pistachio pilaf rice & cherry tomato sauce	£11.50
MOURNE MOUNTAIN LAMB RUMP (GF) pomme puree, caponata & green olive jus	£15.50
28 DAY DRY AGED Co. TYRONE RIBEYE red wine shallots, fries	£25.50

SIDES £4

Sweet potato fries	Mash
Fries	Green veg
Super salad	Green salad

Please inform your server of any allergies or dietary requirements

DEAR HOME CUSTOMER, WE ARE CURRENTLY RUNNING ON A SMALLER TEAM THAN USUAL, WE LOOK FORWARD TO OFFERING YOU A MORE EXTENSIVE MENU AND DRINK LIST AS SOON AS WE CAN! THANKS FOR YOUR SUPPORT!

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.

WINE SPECIALS

PLENO TEMPRANILLO, NAVARRA, SPAIN		£16.50
PLENO VIURA, CHARDONAY, NAVARRA, SPAIN		£16.50
GRAN PASSIONE SPUMANTE, BRUT, SPARKLING WINE, ITALY		£18

WHITE WINE

DEAKIN ESTATE CHARDONNAY, VICTORIA , AUSTRALIA	£6.25	£19
COSMINA PINOT GRIGIO, BANAT, ROMANIA	£6.25	£21
DOMAINE DE LA RIESTE COLOMBARD, SAUVIGNON BLANC	£7.25	£22
SPRING CREEK RIESLING, MALBOROUGH, NEW ZEALAND		£24
DOMAINE MORIN LANGARAN PICPOUL DE PINET, LANGUEDOC, FRANCE		£24.50
THE JUMPER SAUVIGNON BLANC, MALBOROUGH, NEW ZEALAND		£24.50
DOMAINE DES LAURIERS VIOGNIER, LANGUEDOC, FRANCE		£26
PAZO DE SEOANE ROSAL ALBARINO 2017, GALICIA, SPAIN		£33
DOMAINE TOLLOT-BEAUT BOURGOGNE BLANC 2017, BURGUNDY, FRANCE		£50

SPARKLING

LA PIEVE SPUMANTE PROSSECO N.V., TREVISO, VENETTO, ITALY	£8	£27
TATtinger, NV BRUT RESERVE, CHAMPAGNE, FRANCE		£60

RED WINE

DEAKIN ESTATE CABERNET SAUVIGNON, VICTORIA, AUSTRALIA	£6.25	£19
CALEO PRIMITIVO, PUGLIA, ITALY	£6.25	£21
RIOJA VEGA, SEMI CRIANZA, RIOJA ALTA, SPAIN	£7.25	£22
TERRAPURA MERLOT, CENTRAL VALLEY, CHILE		£18
COSMINA PINOT NOIR, BANAT, ROMANIA		£20
NOSTRADA SYRAH, MONASTRELL, JUMILLA, SPAIN		£21
PORTA 6 RED BLEND, LISBOA, PORTUGAL		£22
PASQUA MORAGO 'APPASSITE', VENETO, ITALY		£25
FINCA LA LINDA, MALBEC, 2018 MENDOZA, ARGENTINA		£27
FOUNDERS BLOCK SHIRAZ 2016, COONAWARRA, SOUTH AUSTRALIA		£29.50
MCALINDON CREU CELTA 2016, PRIORAT SPAIN		£45

ROSE

TRASHUMANTE, NAVARRA, SPAIN	£6.25	£19
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