

HOME

LUNCH MENU

WHILE YOU WAIT & SHARING BOARDS

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

STARTERS

CELERIAC, PARSNIP & APPLE SOUP (GF) rosemary croutons & sage oil	£6.50
POTTED PORK AND HAM HOCK (GF) red onion chutney & sourdough	£7
PUMPKIN RAVIOLI garlic chilli oil	£7.25
WHIPPED GOATS CHEESE (GF) pickled beetroot, chicory, orange, candied walnuts, balsamic	£7.25
HOME SUPER SALAD (GF) white & black quinoa, cauliflower rice, spring onion, goji berries, beetroot, green goddess dressing /add chargrilled chicken or chickpea falafel	£6.50/£9.50
SMOKED SALMON (GF) celeriac remoulade, crispy pickles, soft egg & watercress	£7.95
CRISPY PRAWN COCKTAIL (GF) Marie rose mayo with avocado, sundried tomato, cucumber and baby gem	£7.25

MAINS

TURKEY BALLOTINE & ROAST HAM roast potatoes, stuffing, carrot & parsnip mash, sprouts, braised red cabbage, chipolatas, cranberry & red wine jus	£16.50
CHICKPEA AND SWEET POTATO DHAL (GF) tempura green beans & saffron rice	£13
ROAST COD (GF) New England corn & clam chowder with mash	£16.50
HOME BEEF BURGER (GF) Dubliner cheddar, tomato, onion, gherkins, home burger sauce, gem lettuce, seeded brioche bap, fries and salad	£13
PAN FRIED SEABASS (GF) orzo pasta, tomato, spinach, broccoli & crab sauce vierge	£16.50
AUBERGINE SCHNITZEL saffron, almond & pistachio pilaf rice & cherry tomato sauce	£13
BRAISED BEEF BOURGUIGNON (GF) confit carrot & mash	£16

SIDES £4

Sweet potato fries	Champ
Tuscan fries	Seasonal veg
Super 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.