

# HOME

## LUNCH VEGETARIAN MENU

### WHILE YOU WAIT & SHARING BOARDS

SOURDOUGH TEAR & SHARE BREAD AND BUTTER (GF, VE)	£4
MISO HUMMUS & VEGGIES (GF, VE)	£6
MEZZE BOARD(GF, VE) falafel, hummus, veggies, vine leaves, baba ganoush, peppers, olives, sourdough	£12.50

### STARTERS

CELERIAC, PARSNIP & APPLE SOUP(GF,VE) rosemary croutons & sage oil	£6.50
WHIPPED GOATS CHEESE (GF) pickled beetroot, chicory, orange, candied walnuts & balsamic	£7.25
HOME SUPER SALAD (GF, VE) white & black quinoa, cauliflower rice, spring onion, goji berries, beetroot, green goddess dressing /add chickpea falafel	£6.50/£9.50
PUMPKIN RAVIOLI garlic chilli oil	£7.25
CHICKPEA AND SWEET POTATO DHAL (GF,VE) tempura green beans & saffron rice	£7.25

### MAINS

SOUTHERN FRIED AUBERGINE BURGER Dubliner cheddar, tomato, onion, gherkins, home burger sauce, gem lettuce, seeded brioche bap, fries and salad	£13
HOME SUPER SALAD (GF, VE) white & black quinoa, cauliflower rice, spring onion, goji berries, beetroot, green goddess dressing /add chickpea falafel	£9/£12
PUMPKIN RAVIOLI garlic chili oil	£13
CHICKPEA AND SWEET POTATO DHAL (GF,VE) tempura green beans & saffron rice	£13
AUBERGINE SCHNITZEL saffron, almond & pistachio pilaf rice & cherry tomato sauce	£13

(VE denotes vegan option available)

### 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.