

## N I B B L E S

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Mixed olives **4**

Salted & spiced caramelized mixed nuts **4**

Baked sharing Camembert (serves two) **13.5**

Garlic doughballs **6.5**

Garlic pizza bread **6.25** add cheese **6.95**

## S M A L L P L A T E S & S T A R T E R S

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Classic bruschetta with cherry tomatoes, buffalo mozzarella, basil pesto sauce (v) - **6.5**

Crispy squid with a chilli and black ink aioli - **8.5**

Spicy chicken wings with blue cheese dip - **7.90**

Deep fried brie, blueberry compote - **8**

Grilled tiger prawns, sourdough bread, garlic butter, chilli and white wine sauce - **9.90**

Stuffed Portobello mushroom with mascarpone and blue cheese, pesto and micro herb - **7.5**

Feta and lentil salad with beetroot crisp - **6.5**

Seasonal soup of the day (v) - **6.5**

Smoked salmon, sourdough, horseradish cream and caperberries - **9.9**

## M A I N C O U R S E S

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Chuck & rib burger, swiss cheese, burger relish, pickle, fries - **16.5**

Beyond Meat burger, vegan bun, vegan cheese, pickles, lettuce, vegan mayo, fries (v, vg, gf) - **15.5**

Korean BBQ chicken, tenderstem broccoli, fries and yogurt dressing - **15.9**

Penne pasta with chicken & mushroom - **14.5**

Home beer battered haddock, mushy minted peas & tartare served with chunky chips - **16**

8oz Aberdeen Angus rib eye, confit onions, peppercorn sauce, served with chunky chips - **24.5**

Feta and lentil salad, beetroot crisp - **12**  
add chicken **4** add salmon **5**

Duck breast, wild berry sauce, fondant potatoes & salted kale - **17.5**

## P I Z Z A

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Classic Margherita - San Marzano tomato & mozzarella (v) - **10.5**

Quattro formaggi - four cheese (v) - **11.5**

Diavolo - San Marzano tomato, fennel, salami, peppers, chilli oil, black olives & mozzarella - **12.5**

Moroccan lamb skewers on a bed of wild rice. pomegranate and garlic yogurt - **19.5**

Pan roasted salmon with beetroot puree, cucumber, gem and spinach gnocchi - **18.5**

Seafood linguini with clams, squid, crab, fine herbs and baby spinach - **16.5**

Thai beef salad; baby gem and mixed leaf salad, rare beef medallion, chilli, toasted sesame seed, pepper and Thai dressing - **17.5**

Wild mushroom risotto (v, gf) *vegan option available* - **15.5**

Salmon & haddock fishcake served with chips & peas - **14.5**

Chicken, cream & mushrooms with sauté potatoes - **16.5**

Lasagne al forno di carne - **14**

Pie of the day, mashed potato and seasonal greens - **14.5**

## S I D E S *all at 5*

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Chunky chips / Skinny fries / Side salad / Chilli tenderstem broccoli/Roasted tomato and basil salad

## S W E E T S

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Dessert of the day (please ask your server) - **7.5**

Chocolate & peanut butter brownie with a salted caramel ice cream *vegan/gluten free option available* - **7.5**

Chocolate and hazelnut filled doughnuts, cinnamon & muscovado, caramel sauce - **8.5**

Selection of 3 cheeses - grapes, classic crackers, homemade chutney - **9.9**

Cheesecake of the week (please ask your server) - **7.5**

Ice cream - 2 scoops (please ask your server for flavours) - **5**



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## 2 4 1 C O C K T A I L S

241 on selected cocktails  
Monday to Friday 5pm-7pm  
Saturday 9pm-11pm

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## N E W S E A S O N S E T L U N C H M E N U

Enjoy two delicious courses for £14.95  
Monday-Friday 12-3pm

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## 3 0 % O F F M A I N C O U R S E S

30% off main courses every Monday

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## S U N D A Y R O A S T

Join us for our famous Sunday roast with all the trimmings  
Available all day every Sunday

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## P L A N N I N G A N E V E N T ?

We cater for all occasions.  
Contact [info@homebarandkitchen.com](mailto:info@homebarandkitchen.com) for more information