

A LA CARTE



BAR SNACKS

Mixed Olives 4 - Salted & spiced caramelized mixed nuts 4 - Tomato, basil, manchego croquettes, salsa verde 7

STARTERS & SMALL PLATES

Classic bruschetta, Cherry tomatoes, garlic, basil (v)	6
Pan roasted squid, Rocket, chilli fingers, chickpeas, black olives	7.5
Spicy chicken wings with blue cheese dip	7
Chilled Cucumber and Celery Soup, rustic bread (v,gf)	6.5
Marinated heritage tomatoes Cherry vinegar, Roquefort, split beans, basil dressing (v,gf)	8.5
Spirits of Ecstasy Gin cured salmon, Crumpets, horseradish cream, pickled red onion, herb salad	9
Bresaola, Celeriac Remoulade Cracked black pepper, chives, lemon, olive oil (gf)	8
Grilled peach Panzanella Peach, Shallot rings, croutons, basil, cider vinegar dressing (v,gf)	8.5

PIZZA

Gluten Free Bases available 75p

Classic Margherita -San Marzano Tomato & Mozzarella (v)	9.50
Diavolo - San Marzano Tomato, Fennel Salami, Peppers, Chilli Oil, Black Olives & Mozzarella	12.5
Quattro formaggi - Four Cheese (v)	10.5
Portobello - Mozzarella & Portobello Mushroom, truffle Oil (v)	9

SIDES ALL £5

Chunky Chips, Skinny fries, Garlic glazed jersey royals

BIG PLATES

Chuck & rib burger, swiss cheese, burger relish, pickle, fries	14.5
Beyond meat burger, Vegan bun, vegan, cheese, pickles, lettuce, vegan mayo, fries (v,vg,gf)	14
Flat Iron corn fed chicken, parmesan, rocket served with jersey royal potatoes & a chicken jus	14.5
Vegan Kale Caesar, Olives, Crispy Chickpeas, Crunchy Parsnip & nutritional yeast (v/vg)	11
Home beer battered Pollock, mushy minted peas & tartare served with chunky chips	14.5
10oz Aberdeen Angus rib eye, Confit onions, peppercorn sauce, served with chunky chips	22.5
Spiced Barnsley lamb chop, creamy polenta, grilled Mediterranean vegetables, tomato and cucumber dressing	19.5
Pan roasted Newlyn halibut pea puree, fresh peas, gem lettuce with a chicken jus	20
Seafood Linguini with Bottarga, fine herbs, baby spinach & lime	15
Onglet beef salad, black garlic, red onion, gem lettuce, cherry tomatoes, crispy shallot, walnuts	14
Quinoa risotto with heritage asparagus, thyme & lemon (v,vg,gf)	14

SWEETS

Vanilla crème brulee served with homemade shortbread	6.5
Chocolate brownie with berry coulis & vanilla ice cream	6
Chocolate and Hazelnut filled doughnuts, Cinnamon & Muscovado, Caramel Sauce	8
Selection of 3 cheeses Grapes, classic crackers, homemade chutney	9.5

Please make us aware of any allergies or intolerance's you might have. Vegan alternatives are available - please ask your server.

HOME BAR & KITCHEN - 16 HIGH RD, ICKENHAM, UXBRIDGE UB10 8LJ

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KIDS MENU

Home breaded Cod Goujons, Garden Peas with Salad or Chips	7.5
Organic Grilled Chicken Breast, Baby Herbed Potatoes & Green Beans	9.5
Mini Margherita Pizza	7
Kids Prime Beef Burger in a fresh Bun, Tomato, Lettuce, Swiss Cheese & Fries	7.5
Penne Pasta, Tomato Sauce, fresh Basil & Parmesan	6.5

DESSERTS

Nutella filled Mini Doughnuts, Caramel Sauce	5.50
Dark Chocolate Brownie, Vanilla Ice Cream	5.5
Scoop of Ice Cream 2.5 (gf)	

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