

We use great ingredients, locally sourced where possible. We focus on offering innovative dishes and at value for money. All our dishes are designed with sharing in mind and as a guide suggest 3 plates plus a couple of sides for two guests. But as always it's dependant on how hungry and delicious you find our food.

V - Vegetarian GF - Gluten free OP - Option VEG - Vegan

SNACKS & WHILE YOU WAIT

OYSTERS (2) GF mignonette tabasco & lemon £7	SALT BAKED FOCACCIA BREAD V olive oil and balsamic £6.5	OLIVES MARINADE V, GF herbs, lemon & chilli £5.6	FRIED DOUGH BALLS V aioli £5.6	SWEETCORN VEG GF dry roasted £3.85
---	---	--	--	--

SMALL PLATES. Perfect for starters, sharing or just as a main meal

WHIPPED FETA V dukkah, flat breads £7.95 extra flat bread £2.75	ROASTED BALSAMIC TOMATOES VEG smooth citrus tofu, focaccia wafers, aleppo pepper £7.8	TRUFFLE PUFFS panko crumb, cheesy buttery mash pecorino, truffle mayonnaise £8.8
SMOKED DARK PORK RIBS black treacle, stout glaze pickled chillies, green onion £14.9	FISH BAO BUNS (2) crispy panko crumbed haddock kimchee, miso ketchup, pickled chilli £13	PORK BELLY BITES GF cumin salt, chimichuri £9.1
BLACKENED CHICKEN GF jerk spices, corn salsa £14.5	TIGER PRAWNS & SQUID GF Op nduja butter, focaccia sponge parsley £15.95	HARISSA ROASTED CAULIFLOWER VEG Op tabbouleh, crumbled feta yoghurt, pomegranates £14.9

CHOP HOUSE, Larger dishes, still good for sharing & individual

GLAZED SALMON soy, honey, ginger, sesame, salted cabbage, edamame beans £17.2	FRENCH FILLET OF BEEF GF peppercorn crust, sweet onion jewels, green salad £37	HOME GREEN BURGER Veg plant patty, pickles, sirachi, cheese crispy onions, pretzel bun £14.5	HOME BURGER GF Op beef patty, pickles, sirachi, cheese rarebit, crispy onions, pretzel bun £14.8
CHICKEN SCHNITZEL herb crumb peanut satay, Asian slaw £15.75	LAMB TAGINE GF op tahini yoghurt, crispy chick peas, almonds, gremolata, yoghurt flatbread £22	BEEF SHORTRIB fresh pappardelle pecorino, ragu, gremolata £16.8	BAVETTE STEAK GF 7oz med rare, chimichurri brushed garlic butter £17.6



NOT JUST A SIDE DISH

BABY ROASTED POTATOES , rosemary & garlic £4.3 GF Veg
SKINNY FRIES £3.95 GF Veg
TRUFFLE FRIES , parmesan, truffle oil, chives £5.8 GF
POUTINE , hot fries, rich beef gravy, organic curd £6.3 GF
TABBOULEH , cous cous, crumbled feta, pomegranate, mint £4.3 V
ROASTED HISPI CABBAGE miso, honey glaze £6.5 Veg GF
TENDERSTEM BROCCOLI , toasted almonds, pecorino £4.6 GF
HOME RED SALAD , sweet tomatoes, red onion, radicchio, balsamic & lemon £4.95 GF Veg
HOME GREEN SALAD , baby gem, courgette fennel watercress, herb dressing £4.95 GF Veg
SAUCES , aioli sirachi mayo truffle mayo £2.7 GF

HOT DRINKS. SEMI SKIMMED / OAT / ALMOND MILK

Coffee is supplied & roasted by Coffee Exchange, Clitheroe

CAFETIERE COFFEE (More than 1 cup) milk on the side	£4.9
CAPPUCCINO	£3.8
LATTE	£3.8
FLAT WHITE	£3.8
AMERICANO milk on the side?	£3.6
ESPRESSO , single double	£2.8 / £4
CORTADO , espresso, touch of milk	£3.8
MOCCA , a blend of coffee & chocolate	£3.8
ICED COFFEE	£3.8
SHOT OF VANILLA / CARAMEL / HAZELNUT	£0.65
HOT CHOCOLATE liquid chocolate, marshmallows	£4.5
POT OF TEA	£3.9
YORKSHIRE ENGLISH BREAKFAST	
EARL GREY	
FRUIT TEA	
GREEN TEA	
TEA & FRESH MINT	

BRUNCH DRINKS AND COCKTAILS

FRESH SQUEEZED ORANGE JUICE	£3.5
PRESSED CLOUDY APPLE JUICE	£3.5
BLOODY MARY tomato juice, vodka, HOME spice mix	£8
MIMOSA prosecco & fresh squeezed orange juice	£7
GINGER SHOT , fresh ginger, lemon, apple juice	£4
SUMMER ST CLEMENTS prosecco, elderflower & fresh OJ	£8

BRUNCH SERVED UNTIL 2:30PM (1PM SUNDAY)

OUR FULL BREAKFAST Provenance cumberland sausage, Home's black pudding cured maple bacon, fried egg, hash brown cake smoked chipotle beans, sourdough toast	£16.1	
HASH & EGGS , fried chorizo, potatoes & eggs	£9.2	GF
TUMERIC FRIED EGGS on HASH BROWN tamarind dressed rocket, red onion, chillie red & green onions	£8.2	GF OP
SMASHED AVOCADO & POACHED EGG rocket, sourdough, olive oil, chilli flakes	£9.7	GF OP
ADD SMOKED SALMON ADD SMOKED BACON	£3.9 £3.1	
STEAK AND EGGS flat iron, fried eggs, Mojo Verdi sauce	£18	GF
SMOKED BACON AND FRIED EGG STACK maple syrup, toasted pretzel bun	£8.7	GF OP
ARNOLD BENNETT OMLETTE béchamel, smoked haddock, cheese bake	£11	
SHAKSHOUKA , baked eggs, roasted sweet pepper & tomatoes, eastern spices, focaccia	£10.4	V
WOODLAND MUSHROOMS ON TOAST cream, thyme, lemon, sourdough	£9.2	Veg OP GF op
ADD FRIED/POACHED EGG ADD SMOKED BACON	£1.5 £3.1	
FRENCH TOAST , yogurt, maple syrup and berries	£8.7	V
ADD SMOKED BACON	£3.1	
HOME'S GRANOLA , roasted figs & berries, honey	£8	Veg Op
VERY CHEESY CHIPOTLE BEANS , s'dough, chimichurri	£7.7	V
HOT FRIED DOUGH BALLS rolled in cinnamon and sugar, nutella dip	£6.5	Veg op

BRUNCH ON THE SIDE

HASH BROWN CAKE	£3.15	GF
TOASTED SOURDOUGH strawberry jam or Marmalade	£3.15	
Extra SMOKED SALMON	£3.9	GF
Extra CRISPY BACON	£3.1	GF
Extra PROVENANCE PINWHEEL SAUSAGE	£3.75	GF
Extra BLACK PUDDING	£3.75	
Extra POACHED OR FRIED EGG	£1.5	GF
MUSHROOMS , peppered, butter, thyme	£3	GF
CHIPOTLE BAKED BEANS	£3	GF

LUNCH & EARLY DINER MENU

£18.9 per guest

Lunch Wednesday to Friday 12 midday - 2:30pm
Dinner Wednesday & Thursday 5pm to 7.30pm

CHOOSE 3 DISHES FROM BELOW PER GUEST
includes BAKED SOURDOUGH, rosemary olive oil rub
&
glass of Home Wine (125ml) | cokes/lemonade/soda
Beer (1/2pt)

for parties | groups of 5+ guests, we may need to
combine dishes to share

SHAKSHOUKA Veg Op
baked egg, feta, roast toms, sweet peppers

HARISSA ROASTED CAULIFLOWER Veg Op
tabbouleh, yogurt, pomegranates

FISH BAO BUN
panco crumbed haddock, kimchee
pickled chilli, green onion

SCORED SQUID
nduja herb butter

FRIED DOUGH BALLS V
aioli

TRUFFLE PUFFS V
panko cheesy buttery mash
truffle mayo

GLAZED SALMON
soy, honey, ginger, sesame, salted cabbage edamame
beans

BLACKENED CHICKEN
jerk spices corn salsa, lime creme

SMOKED DARK PORK RIBS
black treacle stout glaze
pickled chillies, green onions