

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

<b>OYSTERS (2)</b> GF	<b>SALT BAKED FOCACCIA BREAD</b> V	<b>OLIVES MARINADE</b> V, GF	<b>DOUGH BALL BITES</b> V	<b>SWEETCORN</b> VEG GF
mignonette, tabasco & lemon £7	olive oil and balsamic £6.5	herbs, lemon & chilli £5.6	aioli £5.6	dry roasted £3.85

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

<b>WHIPPED FETA</b> V	<b>ROASTED BALSAMIC TOMATOES</b> VEG	<b>TRUFFLE PUFFS</b>	<b>PORK BELLY BITES</b> GF
dukkah, flat breads £7.95 extra flat bread £2.75	smooth citrus tofu, focaccia wafers, aleppo pepper £7.8	panko crumb, cheesy buttery mash pecorino, truffle mayonnaise £8.8	cumin salt, chimichuri £9.1
<b>DUCK &amp; WATERMELON SALAD</b>	<b>BLACKENED CHICKEN</b> GF	<b>SMOKED DARK PORK RIBS</b>	<b>BEEF BAO (2) BUNS</b>
pulled confit duck, green onions chilli cashews, sweet Thai dressing, mint £13.8	jerk spices, corn salsa £14.5	black treacle, stout glaze pickled chillies, green onion £14.9	pulled barised short-rib, korean glaze kimchee, crispy onions, pickled chillies £13
<b>WARM CRAB CAPELLINI</b>	<b>TIGER PRAWNS &amp; SQUID</b> GF Op	<b>HARISSA ROASTED CAULIFLOWER</b> VEG Op	
angel hair pasta, sweet tom's, pangrattato olive oil chilli parsley dressing £15.25	nduja butter, focaccia sponge parsley £15.95	tabbouleh, crumbled feta yoghurt, pomegranates £14.9	

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

<b>GLAZED SALMON</b>	<b>MISO COD</b>	<b>HOME GREEN BURGER</b> Veg	<b>HOME BURGER</b> GF Op
soy, honey, ginger, sesame, salted cabbage, edamame beans £17.2	mirin, saki & miso marinade roasted cauliflower leaves, sesame £17.9	plant patty, pickles, sirachi, cheese crispy onions, pretzel bun £14.5	beef patty, pickles, sirachi, cheese rarebit, crispy onions, pretzel bun £14.8
<b>CHICKEN SNITZEL</b>	<b>LAMB CHOPS</b> GF	<b>PEPPERED BEEF FILLET</b> GF	<b>FLAT IRON STEAK</b> GF
herb crumb peanut satay, Asian slaw £15.75	tahini yoghurt, crispy capers mint olive oil £16	caramelised onion jewels watercress, fennel salad £35	brushed garlic butter chimichuri, med-rare £17.6



### NOT JUST A SIDE DISH

<b>BABY ROASTED POTATOES</b> , rosemary	£4.3	GF   Veg
<b>SKINNY FRIES</b>	£3.95	GF   Veg
<b>TRUFFLE FRIES</b> , parmesan, truffle oil, chives	£5.8	GF
<b>POUTINE</b> , hot fries, rich beef gravy, organic curd	£6.3	GF
<b>JERSEY ROYALS &amp; ASPARAGUS</b> , steamed & griddled chive emulsion, shaved pecorino	£8	GF   V
<b>TABBOULEH</b> , cous cous, crumbled feta, pomegranate, mint	£4.3	V
<b>CHARRED FRENCH BEANS</b> , chilli & ginger	£4.2	GF   Veg
<b>ROAST HISPI CABBAGE</b> miso, honey glaze, sesame	£5.1	Veg
<b>HOME RED SALAD</b> , sweet tomatoes, red onion, radicchio, balsamic & lemon	£4.95	GF   Veg
<b>HOME GREEN SALAD</b> , baby gem, courgette fennel watercress, herb dressing	£4.95	GF   Veg
<b>SAUCES</b> , aioli   sirachi mayo   truffle mayo	£2.7	GF

## HOT DRINKS. SEMI SKIMMED / OAT / ALMOND MILK

Coffee is supplied & roasted by Coffee Exchange, Clitheroe

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

## BRUNCH DRINKS AND COCKTAILS

<b>FRESH SQUEEZED ORANGE JUICE</b>	£3.5
<b>PRESSED CLOUDY APPLE JUICE</b>	£3.5
<b>BLOODY MARY</b> tomato juice, vodka, HOME spice mix	£8
<b>MIMOSA</b> prosecco & fresh squeezed orange juice	£7
<b>GINGER SHOT</b> , fresh ginger, lemon, apple juice	£5
<b>SUMMER ST CLEMENTS</b> prosecco, elderflower & fresh OJ	£8

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

<b>OUR FULL BREAKFAST</b> Provenance cumberland sausage, Home's black pudding cured maple bacon, fried egg, hash brown cake smoked chipotle beans, sourdough toast	£16.1	
<b>HOME BREAKFAST MUFFIN</b> , beef sausage patty cheese melt, stokes brown sauce, fried egg	£9.2	V OP
<b>SMOKED HAM HOCK &amp; POACHED EGG</b> , English muffin, mustard hollandaise	£9.2	GF OP
<b>SMASHED AVOCADO &amp; POACHED EGG</b> rocket, sourdough, olive oil, chilli flakes	£9.7	GF OP
<b>ADD SMOKED SALMON   ADD SMOKED BACON</b>	£3.9   £3.1	
<b>STEAK AND EGGS</b> flat iron, fried eggs, Mojo Verdi sauce	£18	GF
<b>SMOKED BACON AND FRIED EGG STACK</b> maple syrup, toasted pretzel bun	£8.7	GF OP
<b>SMOKED HADDOCK KEDGEREE &amp; POACHED EGG</b> lightly curried basmati rice, cocunut milk	£12.6	
<b>SHAKSHOUKA</b> , baked eggs, roasted sweet pepper & tomatoes, eastern spices, focaccia	£10.4	V
<b>WOODLAND MUSHROOMS ON TOAST</b> cream, thyme, lemon, sourdough	£9.2	Veg OP GF op
<b>ADD FRIED/POACHED EGG   ADD SMOKED BACON</b>	£1.5   £3.1	
<b>FRENCH TOAST</b> , yogurt, maple syrup and berries	£8.7	V
<b>ADD SMOKED BACON</b>	£3.1	
<b>GRANOLA POKE</b> honey, yogurt, berries, banana, apple, seeds	£8	Veg Op
<b>HOT FRIED DOUGH BALLS</b> rolled in cinnamon and sugar, nutella dip	£7.5	Veg op

## BRUNCH ON THE SIDE

<b>HASH BROWN CAKE</b>	£3.15	GF
<b>TOASTED SOURDOUGH</b> strawberry jam or Marmalade	£3.15	
<b>MUSTARD HOLLANDAISE SAUCE</b>	£2.5	GF
<b>Extra SMOKED SALMON</b>	£3.9	GF
<b>Extra CRISPY BACON</b>	£3.1	GF
<b>Extra BEEF SAUSAGE PATTY</b>	£3.75	
<b>Extra BLACK PUDDING</b>	£3.75	
<b>Extra POACHED OR FRIED EGG</b>	£1.5	GF
<b>MUSHROOMS</b> , peppered, butter, thyme	£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, with 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 GF Op

**HARISSA ROASTED CAULIFLOWER** Veg Op  
tabbouleh, yogurt, pomegranates

**BEEF BAO BUN**  
braised short-rib, Korean glaze  
kimchee, crispy onions, pickled chilli

**SCORED SQUID** GF  
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** GF  
jerk spices corn salsa

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