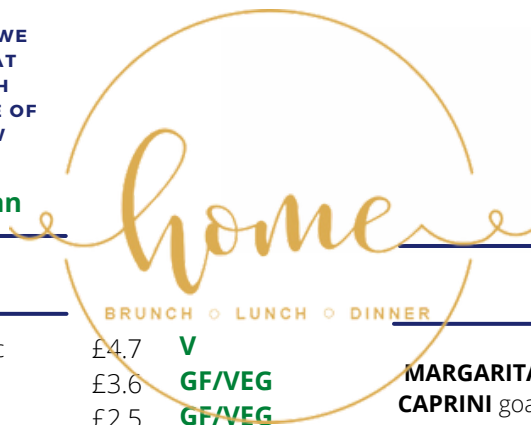


WE USE GREAT INGREDIENTS, LOCALLY SOURCED WHERE POSSIBLE. WE FOCUS ON OFFERING MOUTH WATERING, INNOVATIVE DISHES AND AT GREAT VALUE FOR MONEY. OUR SMALL PLATES ARE DESIGNED WITH SHARING IN MIND AND AS A GUIDE SUGGEST 3 PLATES PLUS A COUPLE OF SIDES FOR TWO GUESTS. BUT AS ALWAYS IT'S DEPENDANT ON HOW HUNGRY AND DELICIOUS YOU FIND OUR FOOD

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



Please ask to see our separate  
Sunday lunch menu

## SNACKS

**HOME FOCACCIA BREAD**, rosemary & salt baked, olive oil and balsamic  
**OLIVES MARINADE**, herbs, lemon and chilli  
**CRISPY SALTED CORN**

£4.7 V  
£3.6 GF/VEG  
£2.5 GF/VEG

## SMALL PLATES (FROM MIDDAY)

**SESAME ROASTED SALMON**, fragrant salad, sweet chilli cashews

£10.5 GF

**FISH BAO BUNS**, pamko sesame crumbed coley, pickled carrot, miso ketchup

£9.6

**SHRIMP CEVICHE**, black tostada, fresh shrimp, lime chilli, coriander, cherry tomatoes, cucumber and avocado

£9.8 VEG OP

**TEMPURA SQUID**, srirachi mayonnaise.

£8.5

**TRUFFLE PUFFS**, Panko crumb, cheesy buttery mash, black truffle, truffle mayonnaise

£8.4 V

**HARISSA ROASTED CAULIFLOWER**, tabbouleh, feta, yoghurt, pomegranates

£9.5 V/VEG OP

**KOREAN GLAZED PORK RIBS**, pickled chillies and green onion

£12.2 GF

**CHARRED CRETE STYLE LAMB CHOPS** tahini yoghurt, mint oil, thyme, oregano, rosemary, lemon rub

£16 GF

**BRAISED BEEF SHORTRIB**, parpadelle pasta, pecorino, gremolata

£14.75 GF OP

**HOME BURGER**, 7oz beef patty, melted cheese rarebit, crispy onions, secret sauce, pickles, toasted pretzel bun

£12 GF OP

**MOROCCAN SPICED CHICKEN**, tabbouleh, crumbed feta, pomegranate

£10.2

**FLAT IRON STEAK**, brushed garlic butter, chimichuri

£16 GF

**STICKY PORTABRAISE OX CHEEK**, truffle egg, straw potatoes

£14

## PIZZA ( FROM MIDDAY)

**MARGARITA**, tomato, mozzarella and basil

£9

V / VEG OP  
V

**CAPRINI** goats cheese, caramelised onions, mozzarella, tomato

£11

**CALABRESE** Spicy salami, red onions, peppers, chilli, mozzarella, tomato

£11

**HOME PIZZA**, ham and salami, mushrooms, olives, mozzarella, tomato

£11

**NDUJA SAUSAGE**, gorgonzola and wild honey

£12

**LAMB MERGUEZ**, 'spiced' tahini yoghurt dressing, fresh tomatoes,

£12

**GARLIC BREAD/ADD MOZZARELLA**

£7/£9

V/VEG OP

**RED N HOT**, tomato base, garlic, red onion, fresh chillies, oregano

£9

V/VEG OP

## ON THE SIDE

**BABY ROASTED POTATOES** with rosemary

£3.9

GF

**FRIED DELICIOUS DOUGH BALLS**

£3.9

**SKINNY FRIES**

£3.5

**TRUFFLE FRIES**, parmesan, truffle oil, chives

£4.2

add AOLI/ SRIRACHI MAYO/ TRUFFLE MAYO

£2

GF

**HOME RED SALAD**, sweet tomatoes, red onion, lettuce, balsamic, lemon

£3.8

GF/VEG

**HOME GREEN SALAD**, lettuce, courgettes, fennel, watercress, herb dressing

£3.8

GF/VEG

**CHARRED BROCCOLI**, chilli and ginger

£3.6

GF/VEG

**TABBOULAH**, crumbed feta, pomegranate

£3.9

V

## SOMETHING SWEET

**AFFOGATO**, biscoff ice cream doused with double espresso

£4

VEG OP

**FRED/GINO AND GORDON TOO, SWEET LEMON PIZZA** lemon curd, lemoncello baked, fresh lemons, creme fraiche and fresh basil

£6

**HOME TIRAMISU**, boozy and indulgent. Not for young ones

£4.5

**DELICIOUS DOUGH BALLS**, rolled in sugar and cinnamon, nutella dip

£4.5

**PEPS' PANACOTTA**, with biscotti

£4.5

GF



## Ask about our bottomless brunch!

must be booked in advance

### HOT DRINKS. SEMI SKIMMED/SOYA/OAT MILK AVAILABLE

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

Our coffee is supplied and roasted by Coffee Exchange from Clitheroe

<b>CAFETIERE COFFEE</b> (More than 1 Mug) warm milk on the side	£4.5
<b>COFFEE SELECTION</b>	
<b>CAPPUCCINO LATTE</b>	£2.95
<b>FLAT WHITE</b>	
<b>AMERICANO</b> milk on the side?	
<b>ESPRESSO</b> , single   double	£2.50/£3
<b>MOCCA</b>	
<b>ICED COFFEE SHOT OF VANILLA / CARAMEL / HAZELNUT</b>	£0.5
<b>HOT CHOCOLATE</b> , with liquid chocolate, milk & marsh mellowes	£2.95
<b>POT OF TEA</b>	£2.95
<b>YORKSHIRE</b>	
<b>HARROGATE 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, special mix, celery stick	£8
<b>VIRGIN MARY</b> , no vodka	£4
<b>MIMOSA</b> , prosecco & fresh squeezed orange juice	£7
<b>SUMMER ST CLEMENTS</b> , Prosecco, elderflower & fresh orange	£8

<b>HOME BREAKFAST MUFFIN</b> , sausage patty, cheese melt, stokes brown sauce, fried egg	£6.5	<b>V</b>
<b>SMOKED HAM HOCK &amp; POACHED EGG</b> , English muffin, mustard hollandaise	£7.2	<b>GF OP</b>
<b>SMASHED AVOCADO &amp; POACHED EGG</b> sourdough, olive oil & lemon, chilli flakes	£7.5	<b>V/GF OP</b>
<b>ADD SMOKED SALMON</b>	£2.5	
<b>ADD SMOKED BACON</b>	£2.5	
<b>STEAK AND EGGS</b> , 7oz hanger steak, fried eggs, Mojo verdi sauce	£15	<b>GF</b>
<b>SMOKED BACON AND FRIED EGG STACK</b> , maple syrup, toasted pretzel bun	£7	<b>GF OP</b>
<b>KEDGEREE</b> , smoked haddock, baked curried rice, cream and poached egg	£9	<b>GF</b>
<b>FRENCH TOAST</b> , yoghurt, maple syrup and berries	£6.8	<b>V</b>
<b>ADD SMOKED BACON</b>	£2.5	
<b>GRENOLA POKE</b> , yoghurt, mixed berries, banana, apple seeds	£7	<b>V</b>

### BRUNCH ON THE SIDE

<b>HASH BROWN CAKE</b>	£2.3
<b>TOASTED SOURDOUGH / BLOOMER</b>	£1.5
<b>ADD</b> Jenyons strawberry jam or Marmalade	£1
<b>MUSTARD HOLLANDAISE SAUCE</b>	£2
<b>EXTRA SMOKED SALMON</b>	£2.5
<b>EXTRA CRISPY BACON</b>	£2.5
<b>EXTRA SAUSAGE PATTY</b>	£2.5
<b>EXTRA POACHED OR FRIED EGG</b>	£1.2

IMPORTANT INFORMATION: All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen.

Our dish descriptions do not include all of the ingredients used to make the dish. Full allergen information is available on line within the website. Or please call us to discuss as the Management can advise of all ingredients used within these menus.