

We use great ingredients, locally sourced where possible. We focus on offering innovative dishes and at 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.

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

ROSEMARY, SALT BAKED FOCACCIA BREAD   V

olive oil and balsamic  
£4.7

OLIVES MARINADE   V

herbs, lemon and chilli  
£4.3

DOUGH BALL BITES   V

aioili  
£5.5

WHIPPED FETA,   V

duka, flat breads  
£5.5

SWEETCORN   VEG

dry roasted  
£3

BRUNCH   LUNCH   DINNER

SMALL PLATES. Perfect for sharing as starers or as your main meal. Graze away to your hearts content

SEARED SALMON

sweet glazed, salted cabbage  
endamme, sesame dressing  
£10.9

GRILLED SARDINES

Persian spice marinade, feta whip  
pepper & tomato relish, flat bread  
£8.8

TIGER PRAWNS & SQUID   GF

nduja butter  
£12

FISH BAO BUNS

panko sesame crumbed Haddock  
pickled carrot, miso ketchup  
£9.6

SEARED TUNA   GF

Smoked almond  
romesco sauce  
£13.8

TRUFFLE PUFFS   V

panko crumb, cheesy buttery mash  
truffle mayonnaise  
£8.4

BLACKENED CHICKEN   GF

jerk spices, corn salsa  
£11.75

CRISPY DUCK

fragrant watermelon salad  
sweet chilli cashews  
£10.9

HARISSA ROASTED CAULIFLOWER   VEG OP

tabbouleh, feta, yoghurt, pomegranates  
£9.5

HOME BURGER   GF OP

beef patty, pickles, sirachi  
melted cheese rarebit, crispy onions  
toasted pretzel bun  
£12

CHARRED CRETE STYLE LAMB CHOPS   GF

tahini yoghurt, thyme, oregano & mint oil  
rosemary & lemon rub, fried capers  
£16

KOREAN GLAZED PORK RIBS

pickled chillies and green onion  
£12.2

FLAT IRON STEAK   GF

brushed garlic butter  
chimichurri  
£16

RIB EYE 10oz   GF

dry aged  
beef onion, tarragon butter  
£24

VEGETABLES | SALAD SIDES | SAUCES

BABY ROASTED POTATOES   GF|Veg

rosemary  
£3.9

TRUFFLE FRIES   V

parmesan, truffle oil, chives  
£4.8

ROAST HISPI CABBAGE   GF|Veg

miso & honey glaze  
£4.1

HOME RED SALAD   GF|Veg

sweet tomatoes, red onion, lettuce, balsamic, lemon  
£4.2

SAUCES   V

Ailoi | Srirachi mayo | Truffle mayo  
£2

JERSEY ROYALS   GF|Veg

herb butter  
£4.5

SKINNY FRIES   V

£3.8

TABBOULAH   V

crumbled feta, pomegranate  
£3.9

HOME GREEN SALAD   GF|Veg

lettuce, courgettes, fennel, watercress, herb dressing  
£4.2

CHARRED FRENCH BEANS   GF|Veg

chilli & ginger  
£3.8

**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.



## Ask about our bottomless brunch!

must be booked in advance

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

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 mallows	£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	£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 OJ	£8

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

<b>OUR FULL BREAKFAST</b> , Tom's sausage patty, cured maple bacon, Tom's black pudding fried egg, hash brown, smoked chipotle beans, sourdough	£14	
<b>HOME BREAKFAST MUFFIN</b> , sausage patty, cheese melt, stokes brown sauce, fried egg	£7.5	GF OP
<b>SMOKED HAM HOCK &amp; POACHED EGG</b> , English muffin, mustard hollandaise	£7.2	
<b>SMASHED AVOCADO &amp; POACHED EGG</b> , rocket, sourdough, olive oil, chilli flakes	£7.95	V/GF OP
<b>ADD SMOKED SALMON   ADD SMOKED BACON</b>	£2.75 / £2.5	
<b>STEAK AND EGGS</b> , 7oz flat iron, fried eggs, Mojo verdi sauce	£16.5	GF
<b>SMOKED BACON AND FRIED EGG STACK</b> , maple syrup, toasted pretzel bun	£7.6	GF OP
<b>SHAKSHOUKA</b> , baked eggs, roasted sweet pepper & tomatoes, eastern spices	£8	V
<b>FRENCH TOAST</b> , yoghurt, maple syrup and berries <b>ADD SMOKED BACON</b>	£6.8   £2.5	V
<b>GRENOLA POKE</b> , yoghurt, mixed berries, banana, apple seeds	£7	V
<b>HOT FRIED DOUGH BALLS</b> , rolled in cinnamon and sugar, nutella dip	£4.5	V

### BRUNCH ON THE SIDE

<b>HASH BROWN CAKE</b>	£2.5
<b>TOASTED SOURDOUGH</b> , strawberry jam or Marmalade	£2.25
<b>MUSTARD HOLLANDAISE SAUCE</b>	£2
<b>Extra SMOKED SALMON</b>	£2.75
<b>Extra CRISPY BACON</b>	£2.5
<b>Extra SAUSAGE PATTY</b>	£3.75
<b>Extra BLACK PUDDING</b>	£3.5
<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.