

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 GF

herbs, lemon and chilli
£4.3

DOUGH BALL BITES V

aioili
£5.5

WHIPPED FETA, V

duka, flat breads
£5.5

SWEETCORN

dry roasted
£3



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

TRUFFLE PUFFS V

panko crumb, cheesy buttery mash
truffle mayonnaise
£8.4

GOATS CHEESE CANNOLI V

filo pastry roll, dill, mint, spinach, sesame
hazelnut, honey dressing
£9.4

TIGER PRAWNS & SQUID GF

nduja butter
£12

FISH BAO BUNS

panko sesame crumbed Haddock
pickled carrot, miso ketchup
£9.6

GRILLED SARDINES on TOAST

Rosemary focaccia
smoked almond romesco sauce
£9.2

SEARED SALMON

sweet glazed, salted cabbage
endamme, sesame dressing
£10.9

BLACKENED CHICKEN

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

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

HOME BURGER GF OP

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

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.

HOT DRINKS. SEMI SKIMMED/SOYA/OAT MILK AVAILABLE

Our coffee is supplied and roasted by Coffee Exchange from Clitheroe

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

BRUNCH SERVED UNTIL 2:00PM (1PM SUNDAY)

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

BRUNCH ON THE SIDE

HASH BROWN CAKE	£2.5
TOASTED SOURDOUGH, strawberry jam or Marmalade	£2.25
MUSTARD HOLLANDAISE SAUCE	£2
Extra SMOKED SALMON	£2.75
Extra CRISPY BACON	£2.5
Extra SAUSAGE PATTY	£3.75
Extra BLACK PUDDING	£3.5
Extra POACHED OR FRIED EGG	£1.2

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