

## BAR SNACKS

Padron peppers 7 - Mixed olives 5 - Organic popcorn chicken 9.5 - Crispy artichokes, parmesan 8.5 -  
Garlic doughballs 6.5 - Artisan bread basket 6.5

## STARTERS & SMALL PLATES

Seasonal soup of the day served with warm artisan bread (v)	9
Tomato, basil & manchego croquettes, salsa verde aioli (v)	9.5
Sesame salt and aleppo chili calamari, squid ink & mirin aioli	11.5
Whole baked Camembert, (for 2) honey truffle dressing & crunchy endive served with crostini (v)	18
Garlic King Prawns, in white wine, butter & parsley served on ciabatta bread	15
Holy f**k chicken wings with blue Monday dip	11
Melanzane Parmegiana, layers of Aubergine-parmesan & tomato baked in the oven (v)	13

## PIZZA

Gluten Free Bases available +1.5	
Classic Margherita - San Marzano tomato & mozzarella (v)	15
Diavolo - San Marzano tomato, fennel, salami, peppers, chilli oil, black olives & mozzarella	18.5
Nduja - mozzarella, tomato, spicy sausage, pancetta & rocket	18.5
Portobello - mozzarella, portobello mushroom, truffle oil (v)	18
Fiorentina pizza - fior di latte, San Mazano tomato, baby spinach, black olive & free range Cotswold egg	18
Home Pizza - Marinara Base, rocket and homemade Pesto	16

## SALADS

Vegan kale Caesar, olives, crispy chickpeas, crunchy parsnip, & nutritional yeast (v/vg/gf) add chicken breast for 6	14
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## BIG PLATES

Home burger, Swiss cheese, burger relish & pickle served with fries	18.5
Charcoal grilled chicken shish, served with Afghani pilau and garlic yogurt (gf)	19
Seabass Siciliano, served with potatoes, broccoli, cherry tomatoes, capers, olives, onion, parsley & white wine sauce	26
30 day aged Rib-Eye Steak with glazed cherry tomatoes, portobello mushrooms, chunky chips & Bourbon peppercorn sauce	36
Wild Mushroom & Squash Risotto, sautéed wild mushrooms, roasted squash, wilted spinach & crispy parmesan (v)	18
Fish & Chips, cask IPA beer battered fresh North Atlantic Cod, with chunky chips & mint mushy peas with home made tartar	19

## SIDES all 6.5

Polenta chips & yogurt dressing
Dressed salad
Truffle fries with Parmesan
Tenderstem broccoli with lemon pepper dressing
Peas & Pancetta

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Planning an event here, or at your home or office? We have a dedicated events team,  
email: [events@mlglondon.com](mailto:events@mlglondon.com) for further information

