

A LA CARTE MENU

STARTERS & SMALL PLATES

Seasonal soup of the day served with warm artisan bread (C,GL) Vegan	9.5
Tomato, basil & Manchego croquettes, salsa verde aioli (D,E,GL,SD) V	9.5
Scallops wrapped in Kataifi, with basil tahini & pomegranate molasses (D,GL,M,SE)	12.5
Chargrilled halloumi with black aubergine sauce & toasted sesame seeds (D,SE,) GL Free, V	11
Creamy Burrata di Puglia, Datterini tomatoes, herb oil and pistachio (D,N) GL Free, V	12
Holy f**k chicken wings with blue cheese dip (D,M,SO,SD)	11.5
Organic Popcorn Chicken with sweet chilli mayo (E,GL)	10.5

PIZZA

Gluten Free Bases available +1.5

Classic Margherita - San Marzano tomato & fior di latte (D,GL) V	15
Diavoletta - San Marzano tomato, fior di latte, fennel salami, spicy Nduja sausage, & rocket (D,GL)	18.5
Salsiccia - San Marzano tomato, fior di latte, herby Italian sausage & friarielli (D,GL)	18.5
Fungi Bianca - Fior di latte, portobello mushroom, truffle oil (D,GL) V	18
Melanzane - Fior di latte, San Marzano tomato, smoky aubergine & parmigiano (D,GL)V	17
Home Pizza - Creamy parmesan & pistachio base, mortadella, Burrata di Puglia(D,GL,N)	19

SALAD

Vegan kale Caesar, olives, crispy chickpeas, crunchy parsnip, & nutritional yeast (N) Vegan	14.00
Additional "Chicken breast" 6	
Beetroot and Endive salad, with orange, feta cheese, rocket, pistachio & honey mustard dressing (D,M,N) V	15.00
Additional "Crispy bacon" 4	

BIG PLATES

Home burger, wagyu beef, baby gem, tomato, cheese, relish & pickle, served with fries (D,GL,M)	20
Chicken Kiev stuffed with spinach & mozzarella, with broccoli & bearnaise (D,E,SD) GL Free	21
Venison Ragù, slow cooked, served over pappardelle & finished with Pecorino Sarda (D,GL,SD)	23
Fish & Chips, cask IPA beer battered fresh North Atlantic Cod, with chunky chips & mint mushy peas with homemade tartar (D,E,F,GL,SD)	19
Mussels, steamed in white wine, garlic and parsley sauce, served in pizza bread bowl or with fries (GL,MO,SD)	22
Wild Mushroom Risotto, arborio rice cooked in homemade mushroom puree, topped with wild mushrooms & parmesan crisps (D,SD) GL Free	18
Fillet mignon, Scottish angus fillet with caramelised onion puree and creamy dauphinoise potatoes(D)	38
Cauliflower steak, steamed cauliflower finished with black aubergine puree & tahini sauce (SE)Vegan, GL Free	21

SIDES

Dauphinoise potatoes ? (D)	
Dressed salad with honey mustard dressing ? (M)	
Truffle fries with Parmesan 8.5 (D)	
Herbed hummus with grissini ? (SE,GL) Vegan	
Grilled Tenderstem broccoli with garlic chilli oil ?	

C=Celery, GL=Gluten, CR=Crustaceans, E=Eggs, F=Fish, L=Lupin, D=Milk, MO=Mollusc, M=Mustard, N=Nuts, P=Peanuts, SE=Sesame Seeds, SO=Soya, SD=Sulphur Dioxide

