

STARTERS

Baked Garlic Dough Balls (v)	£2.75
Garlic Bread (v) <i>Garlic butter.</i>	£2.65
Nocellara Olives (v,gf) <i>Toasted almonds, basil oil.</i>	£3.95
Soup du jour (v) <i>Home baked bread & Breton butter.</i>	£4.75
Baked King Prawns <i>Tomato, chorizo, chilli, feta, home baked bread & Breton butter.</i>	£6.75
Melanzane Parmigiana (v) <i>Chargrilled aubergine, mozzarella, gran moravia cheese, tomato pulpa, garlic, pine nuts, garlic bread.</i>	£5.25
Mixed Dip Plate £7.95 (large) £5.50 (small) Choose three from the following: <i>Hummus; roast garlic beetroot & cumin; cream cheese & fresh herbs; olive tapenade (contains anchovy); tzatziki; roast pepper salsa; borani bademjan (aubergine & yoghurt dip); Guacamole. Served with flatbread.</i> Extra dips —£1.50	
Albondigas <i>Spanish beef & pork meatballs, tomato & chorizo sauce, flat bread.</i>	£6.75
Chicken Wings (gf) Choose your flavour:- •Buffalo (very spicy). Sour cream & chive dip. •Old J barbecue. Sour cream & chive dip. •Salt & Pepper. Sweet chilli dip.	£5.95
Smoked Haddock Pate <i>Granary toast, Breton butter.</i>	£5.95
Persian Share Board (v) <i>Hummus, borani bademjan, tzatziki, falafel, vine leaves stuffed with rice, tomato & herbs, marinated feta, tabbouleh, nocellara olives, flatbread.</i> Add halloumi — £1.75 Extra dips —£1.50	£15.50

SALADS

HOME Superfood Salad (v) (gf) <i>Quinoa, broccoli, avocado, peas, feta, cucumber, seeds, alfalfa, fresh herbs, maple syrup & wholegrain mustard dressing.</i> Vegan option available. Add Cajun chicken — £2.50 Add Cajun fried halloumi — £2.20 Add poached salmon — £2.90	£7.95
Toasted Pearl Cous Cous Salad <i>Rocket, feta, sun blushed tomato, roast vegetables, pesto-lime dressing.</i>	£8.50
Duck Salad <i>Watercress, rocket, spring onion, chilli, cherry plum tomato, pepper, sesame seeds, peanuts, plum-hoisin dressing.</i>	£8.95
Goat's Cheese & Sun Blushed Tomato (v) <i>Baked goat's cheese, toasted bloomer, mixed leaves, sun blushed tomatoes, toasted pine nuts, olives, sun blushed tomato dressing.</i>	£8.50

BRUNCH (Available until 16:00)

Tostada <i>Toasted sourdough, tomato pulpa, garlic, free-range fried eggs, Serrano ham, manchego.</i>	£6.95
Devilled Mushrooms on Toast (v) <i>Wilted spinach, goat's cheese, spicy cayenne pepper.</i>	£7.75
Eggs Benedict <i>Free-range poached eggs, bacon, hollandaise, oven bottom muffins.</i>	£7.25
Eggs Florentine (v) <i>Free-range poached eggs, spinach, hollandaise, oven bottom muffins.</i>	£7.25
Bacon or Sausage Sandwich <i>Lettuce, tomato, mayonnaise, chips.</i>	£6.95
Croque Monsieur/Madame <i>Ham, mornay sauce, Dijon mustard, smoked cheddar.</i> For a Croque Madame add a free-range fried egg.	£6.95/£7.95

MAINS

Spiced Butternut Squash & Spinach Lasagne (v) <i>Taleggio, mozzarella, rocket & gran moravia salad, garlic bread.</i>	£9.50
Cajun Fried Chicken <i>Marinated in buttermilk & coated in Cajun spice. Chips, barbecue sauce.</i>	£10.75
Beef Short Rib Ragù <i>Pappardelle pasta, shaved gran moravia.</i>	£9.95
Wild Mushroom & Puy Lentil Shepherd's Pie <i>Savoy champ mash, smoked cheddar, pickled red cabbage.(v,gf)</i>	£9.50
10oz Hanger Steak <i>Chips, red wine & shallot jus.</i>	£14.50
New England Seafood Chowder <i>Smoked haddock, salmon, mussels, cream, pancetta, peas, potato, granary bread & Breton butter.</i>	£11.95
Pork & Leek Sausages <i>Mashed potatoes, caramelised apples & onions.</i>	£9.75
Melanzane Parmigiana (v) <i>Chargrilled aubergine, mozzarella, gran moravia cheese, tomato pulpa, garlic, pine nuts, garlic bread.</i>	£8.95
BURGERS & SANDWICHES	
Chargrilled Lamb Burger <i>Seeded brioche bun, mayonnaise, tomato-chilli chutney, chips.</i> Make it a double for extra —£3.50	£11.95
HOME Beef Burger <i>Seeded brioche bun, beef tomato, lettuce, mayonnaise, our house relish & chips.</i> Make it a double for an extra —£2.50.	£9.95
Cajun Chicken Grill <i>Soft white bun, chilli flakes, beef tomato, lettuce, lime mayo, chips</i> Make it a double for an extra —£2.50.	£9.95
Falafel Burger (v) (Vegan option available) <i>Seeded brioche bun, beef tomato, lettuce, roast pepper salsa, tzatziki, chips.</i>	£9.95
Reuben Sandwich <i>Salt beef, emmental, sauerkraut, Russian dressing on rye cornichons, chips.</i>	£9.75
Burger Additions Add halloumi — £1.75 Add crabtree cheese — £1.50 (Handmade Alpine unpasteurised cheese from Cheshire) Add beef short rib — £1.50 Add bacon — £1.00 Upgrade chips to sweet potato wedges — £1.50	

SIDES

House Salad (v)	£3.75
Steamed & Buttered Greens (v)	£3.50
Cajun Sweet Potato Wedges (v) <i>Sour cream & chive dip.</i>	£5.75
Mash with Cream & Butter (v)	£3.50
Chips (v) <i>We salt our chips, ask your server if you want them plain.</i>	£3.50

SUNDAY DINNER

Join us at HOME on Sundays from 11.00-21.00. Our beef and lamb is supplied from a different north-west farm every month. Ask your server for this months details. (Sometimes we run out! – so get down early)

28 Day Aged Eye of Topside Beef <i>Goose fat roasted potatoes, parsnips, carrots, shallots & squash, steamed broccoli, braised red cabbage, Yorkshire pudding, red wine gravy. Served medium.</i>	£12.95
English Leg of Lamb <i>Goose fat potatoes, parsnips, carrots, shallots & squash, steamed broccoli, savoy cabbage with pancetta & cream, Yorkshire pudding, red wine gravy.</i>	£12.95
Wild Mushroom & Chestnut Wellington(v) <i>Roasted potatoes, parsnips, carrots, shallots & squash, steamed broccoli, braised red cabbage, Yorkshire pudding, veggie gravy.</i>	£12.50

CLASSIC PIZZAS

Margherita (v) <i>Mozzarella, oregano, tomato base.</i>	£6.95
Quattro Formaggi <i>Goat's cheese, gorgonzola, smoked cheddar, mozzarella, tomato base.</i>	£8.25
Florentina (v) <i>Mozzarella, spinach, Kalamata olives, free-range egg, tomato base.</i>	£8.25
Four Seasons <i>Chorizo, mushrooms, Kalamata olives, anchovies, mozzarella, tomato base.</i>	£8.75
La Reine <i>Serrano ham, Kalamata olives, mushrooms, mozzarella, rocket, shaved gran moravia, tomato base.</i>	£9.25
Americana <i>Mozzarella, sliced chorizo, jalapeños, tomato base.</i>	£9.95

HOUSE PIZZAS

Gorgonzola Tartufi <i>Gorgonzola, walnuts, truffle honey, crème fraîche base.</i>	£9.75
Greek <i>Beef & pork koftas, feta, olives, red onion, yoghurt-mint dressing, mozzarella, tomato base.</i>	£9.25
Formaggio di Capra (v) <i>Goat's cheese, roast peppers, sun blushed tomatoes, mozzarella, tomato base.</i>	£8.25
Roast Vegetable (vegan) <i>Aubergine, courgette, caramelised onions, peppers, cherry plum tomatoes, pine nuts, rosemary, fresh oregano, tomato base (no cheese).</i>	£8.75
Polpette <i>Beef & pork meatballs, fresh chilli, red onion, mozzarella, tomato base.</i>	£9.25
Buffalo Chicken <i>Fried chicken thigh strips, red onion, mozzarella, sour cream & chive dip, aged jalapeño sauce base (very hot).</i>	£9.25
Smoked Haddock <i>Leeks, free-range egg, emmental, chopped parsley, lemon juice, crème fraîche base.</i>	£9.25
Artichoke & Wild Mushroom (vegan) <i>Artichoke, wild mushrooms, sun blushed tomatoes truffle oil, tomato base (no cheese).</i>	£9.95
Anatra <i>Peking duck, spring onion, coriander, cucumber, mozzarella, plum-hoisin sauce base.</i>	£9.95
Gluten free base available	£1.75
Extras <i>Add a little extra to your pizza</i>	
Premium Ingredients <i>Beef & pork koftas, Buffalo chicken, gorgonzola, Peking duck, artichokes, sliced chorizo, smoked haddock, Serrano ham, wild mushrooms.</i>	£1.95
All other ingredients	£1.50

WORKERS LUNCH DEAL (Monday - Friday until 16:00)

Choose any pizza or salad with a soft drink / small glass of house wine / half pint Dortmund / half pint HOME For £8.50
*Not available in conjunction with other discounts

A discretionary service charge of 10% will be added to all parties of six or more.

All of our ingredients are sourced from local suppliers & we do not use any genetically modified ingredients or produce.

Please ask your server for allergen information. Due to the handcrafted nature of our menu items, the variety of procedures used in our kitchen & our reliance on our suppliers, we cannot make any guarentees that our food will not contain traces of allergens.

WINE

WHITE	125ml/175ml/250ml/Bottle
Il Meridione, Cataratto, Italy, 2013/14 (12.5% abv) <i>Aromatic original from Sicily.</i>	£2.95/£4.25/£5.70/£16.80
Cape Heights, Viogner, South Africa, 2013 (14% abv) <i>During a tasting this was our highest scoring white - a serious bargain!</i>	£3.25/£4.75/£5.95/£17.80
Tierra Alta, Sauvignon Blanc, Chile, 2014 (12.5% abv) <i>Stunning Sauvignon for the money.</i>	£3.25/£4.75/£5.95/£17.80
Vinazza, Garganega/Pinot Grigio, Italy, 2014 (12% abv) <i>A cunning blend using grapes more commonly found in higher quality Soaves.</i>	£3.50/£4.75/£6.75/£19.80
Emiliana Riesling, Chile, 2012 (12.5% abv) <i>Light & delicate with notes of pear and melon.</i>	£22.00btl
The Listening Station Chardonnay, Australia, 2014 (14.5% abv) <i>Bright & vibrant unoaked Chardonnay from cool Western Australia.</i>	£20.00btl
The Cloud Factory Sauvignon Blanc, New Zealand, 2014 (12% abv) <i>A pulsating Marlborough. Full flavoured & as expressive as Sauvignon gets.</i>	£24.00btl
Domaine de la Motte Petit Chablis, France, 2012 (12.5% abv) <i>Outstanding Chablis with the Burgundian 'tastevinage' stamp of approval.</i>	£29.00btl
Pouilly Fume 'Le fusil de Chasse' France, 2013 (12.5% abv) <i>Sancerre has had a couple of difficult vintages, so we've chosen this elegant neighbour with fine zest & a hint of smokiness. Lovely stuff!</i>	£30.00btl
Meursault 'Domaine Berthelemot' France, 2012 (12.5% abv) <i>Just a stunning white Burgundy.</i>	£46.00btl

RED	125ml/175ml/250ml/Bottle
Bodegas Borsao, Garnacha, Spain, 2014 (13.5% abv) <i>It would be difficult to find a more highly praised & awarded wine than this Garnacha.</i>	£2.95/£4.25/£5.70/£16.80
Cape Heights, Merlot, South Africa, 2014 (15% abv) <i>Perfectly ripe juicy Merlot.</i>	£3.25/£4.50/£6.50/£18.80
Sierra Grande, Pinot Noir, Chile, 2014 (13.5% abv) <i>We've found it! The Holy Graii! Pinot that tastes like Pinot for less than £20!</i>	£3.50/£4.75/£6.75/£19.80
Soldiers Block, Shiraz, Australia, 2013 (14.5% abv) <i>Blockbuster value Shiraz from the best vintage in Oz for 20 years.</i>	£3.75/£4.95/£6.90/£20.80
Emiliana, Adobe Organic & Fairtrade Cabernet Sauvignon, Chile, 2013 (13.5%) <i>Classic Cabernet from the world's leading producer of organic wines.</i>	£22.00btl
Pablo Y Walter, Malbec, Argentina, 2013 (14.5% abv) <i>Colour, life, Mendoza.. Malbec!</i>	£23.00btl
Some Young Punks 'Passion Has Red Lips' Cabernet Shiraz, Australia 2013 (14.5% abv) <i>Super concentrated, iconic wine with outrageously unique labeling. Style & substance.</i>	£27.00btl
Bibi Graetz, Casamatta Rosso, Italy, 2012 (14% abv) <i>A beautiful representation of Sangiovese that would put many Chiantis to shame.</i>	£27.00btl
Chateau les Giraudels de Milon, St Emillion Grand Cru, France, 2005 (14% abv) <i>We've secured a small parcel of this little bit of Bordeaux history from the warm 2005 vintage that's drinking perfectly.</i>	£30.00btl
Chateauneuf du Pape, Domaine Chante Cigale, France, 2012 (15% abv) <i>Smooth, elegant & complex wine from one of Chateauneuf's rising stars Alex Favier.</i>	£37.00btl
Amarone della Valpolicella Classico 'Satinato', Italy, 2012 (15% abv) <i>An opulent, velveteen Amarone crafted in a modern accessible style. Nice bottle too!</i>	£40.00btl

ROSÉ	125ml/175ml/250ml/Bottle
Cape Heights Limited Release Rosé, South Africa, 2014 (14.5%) <i>Luscious rosé packed with Cape fruit.</i>	£2.95/£4.25/£5.70/£16.80
Bodegas Borsao, Garnacha, Campo de Borja, Spain, 2014 (13.5% abv) <i>Overflowing with ripe strawberry fruit.</i>	£16.80btl
Montevista, Sauvignon Blanc Rosé, Chile, 2014 (12.5% abv) <i>Wonderfully crisp & refreshing. Rosé for Sauvignon lovers.</i>	£19.00btl

FORTIFIED & DIGESTIF	75ml/125ml
Tabali, Late Harvest Muscat, Chile, 2011 (12.5% abv) <i>This gently sweet marvel is a real find.</i>	£3.75/£4.75
Fernando de Castilla, Classic Cream, Spain, NV (17% abv) <i>This Classic Cream is produced from an aged Oloroso sweetened with 20% PX It's Christmas in a glass.</i>	£3.75/£4.75
Fernando de Castilla, Antique PX, Spain, NV (15% abv) <i>A must try (aren't they all?). Truly one of the world's greatest wines.</i>	£5.75/£8.50
Wiese & Krohn, Colheita Port, Portugal, 1982 (21% abv) <i>A work of art – beautifully aged (for more than 30 years) tawny port. Special.</i>	£8.50/£12.50

PROSECCO	125ml/Bottle
Prosecco Emotivo, Italy, NV (11.5%abv) <i>Classic Prosecco with a bright straw colour and lively aromas of intense vine fruits.</i>	£6.00/£24.00
Emotivo Rosé, Italy, NV (11.5%abv) <i>Packed full of fresh red berries. A great drier style fizz.</i>	£6.00/£24.00

CHAMPAGNE	125ml/Bottle
Champgne de Castelnau Brut Reserve, France, NV (11.5%) <i>Notes of gingerbread, almonds and hazelnuts blended with peach and ripe apricot. The soul of a vintage wine in the body of a non-vintage.</i>	£8.50/£43.00
Perrier Jouet Brut, France, NV (11.5%abv) <i>Deliciously floral, slightly honeyed fruit aroma.</i>	£11.00/£60.00
Perrier Jouet Rosé, France, NV (11.5%abv) <i>Hints of strawberry and red fruits on the nose and a rich long palate. A work of art inside & out.</i>	£75.00

COCKTAILS

Manchester Mojito <i>Old J Spiced Rum, fresh mint, fresh lime, gomme.</i>	£6.50
Espresso Martini <i>Vanilla Absolut, Kahlua, espresso, gomme.</i>	£6.50
Mojito <i>Havana 3yr rum, fresh mint, fresh lime, gomme, .</i>	£6.50
Bellini <i>Prosecco with your choice of peach, strawberry or raspberry.</i>	£6.50
Long Island Ice Tea <i>Absolut Vodka, Beefeater Gin, Olmeca Tequila, Old J Rum, Triple Sec, fresh lime, cola.</i>	£7.00
Cosmopolitan <i>Cointreau, Absolut Citron , cranberry, fresh lime & orange peel twist.</i>	£6.50
The Godfather <i>Jack Daniels, Amaretto, Old J Spiced Rum, cola.</i>	£6.50

NON-ALCOHOLIC COCKTAILS

Strawberry Cream Soda <i>Strawberry purée, fresh lime, gomme, homemade cream soda.</i>	£3.75
Berry Burst <i>Raspberry purée, strawberry purée, fresh lemon, apple juice.</i>	£3.75

GIN PERFECT SERVES

<i>Served with Fentimans Tonic, fruit and botanicals designed to enhance the gin's specific flavour profile.</i>	
Bathtub <i>Lemon wedge, juniper berries & cinnamon.</i>	£8.00
Hendricks <i>Cucumber & Bulgarian roses.</i>	£6.50
Sipsmiths <i>Lemon peel & juniper berries.</i>	£6.50
Tanqueray 10 <i>Grapefruit & juniper berries.</i>	£6.50
Monkey 47 <i>Lemongrass, angelica, cardamom, cinnamon, cranberries, juniper berries & lemon wedge.</i>	£8.00
Bloom <i>Ginger & grapefruit.</i>	£6.50
Death's Door <i>Coriander seeds, fennel seeds & lemon peel.</i>	£7.00
Caorunn <i>Angelica root & apple.</i>	£6.50

MINERALS

Fentimans <i>Victorian lemonade, ginger beer, dandelion & burdock, elderflower. All botanically brewed using herbs & plant roots, from start to finish. Brewed in Stockport, each bottle takes up to seven days to make.</i>	£2.60
Cola/Diet Cola/Lemonade	£1.80
Tonic/Slimline Tonic/Ginger Beer/Tomato 200ml	£2.00
Mineral Water - Still/Sparkling 330ml	£1.80
Glass of Juice <i>Orange, pineapple, cranberry, apple.</i>	£1.80
Red Bull 275ml	£3.00

BEER

CASK ALES	½pint/pint
HOME (4.0 abv)	£1.90/£3.80
Silver Street Session (3.9% abv)	£1.90/£3.80
Timothy Taylor Landlord (4.3% abv)	£2.10/£4.20
Guest Ale...	From £2.00/£4.00
<i>Ask your server.</i>	

We have a wider selection of, real ales, bottled beers, ciders & spirits. Please ask your server for our drinks menu.