

All of our dishes are homemade using the freshest, locally sourced produce.



Reserve an area for drinks, or book a table for lunch or dinner  
[info@homebarandkitchen.com](mailto:info@homebarandkitchen.com)

### Weekend Menu

Try one of our famous homemade gin serves

## BRUNCH

Saturday 10am-2pm | Sunday 10am-12pm

<b>Full English</b> £8.00	<b>Veggie breakfast</b> £8.50	<b>Home Made chorizo</b> £9.00
<i>Saddleback sausage, eggs of your choice, beans, grilled tomato, mushroom &amp; toast</i>	<i>Egg of your choice, grilled tomatoes, veggie sausage, beans, avocado, spinach &amp; toast</i>	<i>Served with roasted peppers and baked eggs</i>
<b>Baked spinach &amp; parmesan omelette</b> £8.00	<b>French toast</b> £6.25	<b>Avocado, chilli, lime and coriander on toast</b> £9.00
<i>Served with smoked salmon and rocket</i>	<i>Served with salted caramel sauce &amp; ice cream</i>	<i>Served with polenta crusted tomatoes and poached eggs</i>

## ROAST

Only Available On Sundays

<b>28 day hung Dexter topside roast beef</b> £15.50	<b>1/2 a free range chicken</b> £14.95	<b>Slow roast pork belly</b> £14.95
<i>With all the trimmings</i>	<i>Served with bread sauce, stuffing &amp; all the trimmings</i>	<i>Served with home made apple sauce, crackling &amp; all the trimmings</i>
<b>Cornish Spring Lamb</b> £18.50	<b>Roast Veggie sausages</b> £12.95	<b>Cauliflower Cheese (side dish) (v)</b> £5.50
<i>With all the trimmings</i>	<i>Served with veg gravy &amp; all the trimmings</i>	

## SALADS

<b>Chicken Roquefort Salad</b> £8/£12	<b>Thai Beef Salad</b> £8.50/£13.50	<b>Mediterranean Vegetable &amp; goat's cheese</b> £11.00
<i>Grilled chicken, baby gem, vine tomato and crumbled roquefort cheese</i>	<i>Beef tenderloin, mixed leaf, cherry tomato and peppers with a sweet soy vinaigrette</i>	<i>Grilled Mediterranean vegetables and goat's cheese topped on a potato rosti &amp; drizzled with basil oil</i>

## SMALL PLATES

<b>Soup of the day</b> £5.00	<b>Stuffed Portobello Mushroom</b> £7	<b>Whitebait</b> £6.50
<i>served with homemade bread (v)</i>	<i>Portobello mushroom stuffed with wild mushroom duxelle with blue cheese pesto (v)</i>	<i>Dusted with flour and fried until crispy, served with homemade tartar sauce</i>
<b>Avocado &amp; crayfish Salad</b> 8.50	<b>Smoked Salmon</b> £8	<b>Large Fried Prawns</b> £7.5
<i>Ripe avocado with crayfish, baby gem, house dressing</i>	<i>Onions, caper-berries, homemade bread, creme fraiche</i>	<i>Served in garlic butter on warm ciabatta bread</i>
	<b>Spicy Chicken Wings</b> £6.50	
	<i>5 hot wings with blue cheese dip</i>	

## LARGE PLATES

<b>Chicken Milanese</b> £14.50	<b>Fish and Chips</b> £13.50	<b>The Home burger- from the robota grill</b> £13.95
<i>chicken in breadcrumbs, fried hen's egg, zucchini spaghetti &amp; roasted tomatoes (gluten free option without breadcrumbs available)</i>	<i>Beer battered cod, double cooked chips, minted pea puree &amp; house made tartar sauce</i>	<i>brisket &amp; chuck beef patty, topped with cheddar cheese &amp; house made bacon relish with skinny Fries (served well done)</i>
<b>BBQ Pulled Pork</b> £13.00	<b>Seafood Linguine</b> £14.50	<b>Rib-Eye Steak- from the robata grill</b> £22.50
<i>juicy pulled pork in a bun served with apple slaw &amp; skinny fries</i>	<i>clams, mussels, calamari, prawns in a chili, garlic &amp; parsley sauce</i>	<i>Dry aged rib-eye, cafe de Paris butter, crushed new potatoes, buttered kale &amp; crispy shallots.</i>
	<b>Moroccan Lamb Skewers</b> £14.50	
	<i>Succulent lamb skewers served with a wild rice salad</i>	

## SIDE DISHES

£4 Each

Broccoli with chili and garlic

Green salad with house dressing

Oven roasted tomato, rocket and basil salad

Truffle oil mash

Skinny fries

Double cooked chips

Wilted greens in garlic butter

# WINE LIST

## Whites

		Bottle	175ml	250ml
El Muro Blanco Macabeo	Spain	£19.95	£5.20	£6.95
San Abello Sauvignon Blanc	Chile	£24	£5.95	£7.95
Operetto Garganega Pinot Grigio	Italy	£24.50	£6.50	£8.25
La Serre Chardonnay Vin De Pays d'Oc	France	£24.50	£6.75	£8.75
Mamaku Sauvignon Blanc	New Zealand	£29	£7.95	£9.95
Cap Cete Picpoul de Pinet	France	£29.50	£7.75	£9.95
Villa Doria Gavi DOCG	Italy	£32		

## Rose

		Bottle	175ml	250ml
Operetto Pinto Grigio Blush	Italy	£24.50	£6.20	£8.20
Coteaux Varois en Provence Rose	France	£27.50	£7.25	£9.50

Domaine Teisseire

## Reds

		Bottle	175ml	250ml
El Muro Tinto Temranilloa	Spain	£19.95	£5.20	£6.95
Gable View Cabernet Sauvignon	South Africa	£25.50	£6.00	£8.00
San Abello Merlot	Chile	£26	£6.25	£8.25
Villa Appassionato Nero D'Avola Doc	Italy	£24.	£6.25	£8.50
The Paddock Shiraz	Chile	£30	£7.25	£9.25
El Colectivo Malbec	Argentina	£32	£8.00	£9.95
Rioja Crianza, Castillo de Clavijo	Spain	£31	£7.95	£9.95
Chianti DOCG	Italy	£34		

## Sparklings

		Bottle	125ml
Prosecco DOC	Italy	£27	£6.75
Moët & Chandon	France	£65	
Bollinger Rosé	France	£85	

## Soft Drinks

Coke, Diet Coke	£2.80
Lemonade	£1.80
Elderflower tonic	£2.00
Lemon tonic	£2.00
Ginger beer	£2.00
100% pressed juices – cloudy apple, Orange, pineapple, cranberry	£2.20

## Draft Beers

		Pint/ half pint
Home brewed lager	4.5%	£4.50/£2.30
Birra Moretti	4.6%	£5.50/£2.80
Kronenbourg 1664	4.0%	£4.70/£2.40
Camden Pale Ale	4.0%	£5.70/£2.90
Guinness	4.1%	£4.90/£2.50
Symmonds cider	5.5%	£4.60/£2.30
Sagres	5%	£4.95/£2.50

## Guest ales

Ask our staff to see what real ales are in stock, as they change regularly

### OUR FAMOUS GIN SERVE £9.95

*Home*

MADE RHUBARB & BLACKBERRY GIN

Served with: Franklin and Son's Sicilian lemon tonic.

Garnished with: Lemon thyme, blackberry and candied rhubarb.

PORTOBELLO ROAD GIN

Served with: Franklin and Son's tonic.

Garnished with: Coriander seeds and dry grapefruit.

*Home*

MADE CLEMENTINE & ROSEMARY GIN

Served with: Indian tonic.

Garnished with: Rosemary and flamed clementine zest.

*Home*

MADE PINK WILD BERRY GIN

Served with: Tonic water,

Garnished with: fresh raspberries, mint and blueberries.