

SMALL PLATES

PERFECT AS A STARTER OR ENJOY A SELECTION TAPAS STYLE

ARTISAN BREADS **V** 10.50
CONFIT GARLIC BUTTER, EXTRA VIRGIN OLIVE OIL.

OLIVES **VEG GF** 5.50
MARINATED IN CHILLI, GARLIC & HERBS.

BAKED CAMEMBERT **V** 11.95
WHOLE BAKED CAMEMBERT WITH ROASTED GARLIC,
ROSEMARY, SMOKED PAPRIKA HONEY AND FOCACCIA CRISPS.

WHIPPED FETA **V** 9.95
SWEET MANGO SALSA, MINT-LIME OIL AND FOCACCIA CRISPS.

CRISPY TRUFFLE PUFFS **V** 9
CHEESY BUTTERY MASH, PECORINO, TRUFFLE MAYO.

CEVICHE **GF** 11.50
FRESH SALMON, MANGO, AVOCADO, CORIANDER, LIME, SERVED
ON A BLACK CORN TOSTADA.

LAMB SKEWERS 12.95
CHARCOAL HERBY GRILLED LAMB, ROMESCO AND CRISPY
ONIONS.

CHICKEN SKEWERS **GF** 11.95
CHARCOAL CHICKEN THIGHS, CORIANDER AND MINT CREMA.

KING PRAWNS **GF** 12.95
PAN FRIED PIRI-PIRI KING PRAWNS, MANGO SALSA, LIME
WEDGE AND CORIANDER.

STEAK FLATBREAD 12.95
CHARGRILLED FLATBREAD TOPPED WITH SLICED BAVETTE
STEAK, CHIMICHURRI BUTTER, ROCKET, ROMESCO AND
MANCHEGO.

MOULES **GF OP** 12.95
RED – WHITE WINE, GARLIC, SHALLOT, CHILLI & TOMATO
SAUCE.
GREEN – HERB & GARLIC MOJO VERDE, SOURDOUGH
BAGUETTE.

KOREAN FRIED CHICKEN 11
CRISP DOUBLE-FRIED CHICKEN, STICKY GOCHUJANG GLAZE,
SESAME, SPRING ONION, CHILLIES.



BRUNCH ◦ LUNCH ◦ DINNER

OUR TEAM CREATE MOST OF OUR DISHES IN HOUSE USING GREAT
INGREDIENTS AND ALWAYS LOCALLY SOURCED WHEN POSSIBLE.

OUR BUTCHERS IN OUR OWN FOOD HALL “PROVENANCE” OF
WESTHOUGHTON. FRUIT & VEG FROM THE TAYLOR'S FAMILY IN
LANCASHIRE AND FISH BY ROB LIVESEY ON CHORLEY MARKET.

SIDES

SKIN-ON FRIES **GF OP** 4.50

TRUFFLE FRIES **V** 7
TRUFFLE OIL, GRATED PARMESAN AND PARSLEY.

EMBER POTATOES **GF** 7
CRISPY CRUSHED POTATOES, TOMATO BRAVA, ROASTED
GARLIC AIOLI, CRISPY CHORIZO CRUMB, HERB OIL.

CHARRED TENDERSTEM BROCCOLI **GF** 6.50
GARLIC, LEMON, TOASTED ALMONDS.

CHARRED HISPI **V** 8.95
BLACKENED MISO HISPI CABBAGE, ROMESCO, MANCHEGO,
CRISPY ONIONS.

HOME RED SALAD **GF** 6
SWEET TOMATOES, CUCUMBER, RED ONION, RED PEPPER,
SPINACH, ROCKET AND HOUSE DRESSING

SAUCES 3
CHIMICHURRI · PEPPERCORN · GARLIC BUTTER ·
BEARNAISE.

STEAKS

SERVED WITH HERB-CRUMB PORTOBELLO MUSHROOM, VINE-
CHERRY TOMATOES, SKIN-ON FRIES AND YOUR CHOICE OF SAUCE

80Z SIRLOIN **GF OP** 29

120Z RIBEYE **GF OP** 32

80Z FILLET **GF OP** 39

SAUCES

CHIMICHURRI · PEPPERCORN · GARLIC BUTTER · BEARNAISE

LARGE PLATES

HOME BURGER 18
60Z BEEF PATTY, MANCHEGO, CARAMELISED ONIONS, CHORIZO MAYO,
LETTUCE AND TOMATO ON A BRIOCHE BUN, SERVED WITH SKIN-ON
FRIES.

GREEN BURGER **VEG** 18
GLAZED POTATO BUN, PLANT PATTY, VEGAN CHEESE, PICKLES,
SAUTÉED ONIONS, SRIRACHA.

HALF CHICKEN **GF** 21
24-HOUR MARINATED ½ CHICKEN, STICKY SRIRACHA & HONEY GLAZE,
CHARRED LEMON AND SKIN-ON FRIES.

STEAK FRITES **GF** 21
80Z BAVETTE STEAK, FRIES, PEPPERCORN SAUCE.

SMOKY PAPRIKA LAMB RUMP **GF** 22.50
CHORIZO, WHITE BEAN STEW & SALSA VERDE.

BEEF CHEEK RIGATONI 19.50
SLOW-BRAISED BEEF CHEEK RAGÙ, RIGATONI, AGED PARMESAN.

MUSHROOM RIGATONI **V** 16.50
WILD MUSHROOM, RIGATONI, AGED PARMESAN, GARLIC AND THYME.

CHICKEN SCHNITZEL 18.50
CRISP BREADED CHICKEN, CHARRED LEMON, ROCKET AND PARMESAN,
SKIN-ON FRIES.

SEA BREAM CATAPLANA **GF** 21
LIGHTLY SPICED BUTTER BEANS, TOMATO & CHILLI BASE, TOPPED
WITH CRISP SEA BREAM, FRESH PARSLEY & GARLIC AIOLI.

GF - GLUTEN FREE | V - VEGETARIAN | VEG - VEGAN | OP -
OPTION AVAILABLE

HOT DRINKS

SEMI SKIMMED / OAT / ALMOND MILK
COFFEE SUPPLIED & ROASTED BY BLUE CHERRY OF BURNLEY

CAFETIERE COFFEE	5.50
MORE THAN 1 CUP, MILK ON THE SIDE	
CAPPUCCINO	3.95
LATTE	3.95
FLAT WHITE	3.95
AMERICANO, MILK ON THE SIDE	3.70
ESPRESSO, SINGLE DOUBLE	3 4.50
CORTADO, ESPRESSO, TOUCH OF MILK	3.95
MOCHA, A BLEND OF COFFEE & CHOCOLATE	4.10
ICED COFFEE	3.95
SHOT OF VANILLA / CARAMEL / HAZELNUT	65P
HOT CHOCOLATE	4.50
LIQUID & CADBURY'S CHOCOLATE, MARSHMALLOWS	
POT OF TEA	3.90
YORKSHIRE ENGLISH BREAKFAST EARL GREY FRUIT TEA GREEN TEA	
TEA & FRESH MINT	4.50

BREAKFAST DRINKS & COCKTAILS

FRESH SQUEEZED ORANGE JUICE	3.85
PRESSED CLOUDY APPLE JUICE	3.85
GINGER SHOT, LEMON, APPLE JUICE	4
ESPRESSO MARTINI, COFFEE, VODKA, KAHlua	9.50
MIMOSA, PROSECCO & FRESH ORANGE JUICE	7.50
BLOODY MARY, TOMATO JUICE, VODKA, SPICE MIX	8.50
SUMMER ST CLEMENTS	8.50
PROSECCO, ELDERFLOWER & OJ	



BRUNCH ◊ LUNCH ◊ DINNER

BRUNCH

UNTIL 2:30PM (12PM SUNDAY)

OUR FULL BREAKFAST	16.75
PROVENANCE "OLE ENGLISH" PINWHEEL SAUSAGE, HOME'S BLACK PUDDING, CURED MAPLE BACON, FRIED EGG, HASH BROWN CAKE, SMOKED CHIPOTLE BEANS, SOURDOUGH TOAST	
SMASHED AVOCADO & POACHED EGG GF OP	10.10
ROCKET, SOURDOUGH, OLIVE OIL, CHILLI FLAKES	
ADD SMOKED SALMON SMOKED BACON	4.25 3.80
EGGS ROYALE GF OP	12
SMOKED SALMON, MUFFIN, HOLLANDAISE	
EGGS BENEDICT GF OP	11
HAM, MUFFIN, HOLLANDAISE	
STEAK AND EGGS GF	15
6OZ BAVETTE, MED RARE, FRIED EGGS, MOJO VERDE SAUCE	
STEAK SANDWICH	14
BAVETTE MED RARE, SAUCE VERDE, AIOLI, ROCKET, CARAMELISED ONIONS ON A CIABATTA BUN	
SHAKSHOUKA VEG OP	11
BAKED EGGS, ROASTED SWEET PEPPER & TOMATOES, EASTERN SPICES, WARM BREAD	
MUSHROOMS & POACHED EGG ON TOAST V	10
GARLIC AND THYME, BEARNAISE FINES HERB	
ADD SMOKED BACON	3.80
FRENCH TOAST VEG OP	9.50
YOGURT, MAPLE SYRUP AND BERRIES	
ADD SMOKED BACON	3.80

GF - GLUTEN FREE | V - VEGETARIAN | VEG - VEGAN | OP - OPTION
AVAILABLE

BRUNCH ON THE SIDE

HASH BROWN CAKE	3.50 GF
TOASTED SOURDOUGH	3.50
STRAWBERRY JAM OR MARMALADE	
SMOKED SALMON	4.25 GF
CRISPY SMOKED BACON	3.80 GF
PROVENANCE SAUSAGE PINWHEEL	4
BLACK PUDDING	3
POACHED OR FRIED EGG	1.50 GF
MUSHROOMS, BUTTER, THYME	3.50 GF
CHIPOTLE BAKED BEANS	3.50 GF

SUNDAY LUNCH PLATTER

FOR 2 TO SHARE · 24.50 PER GUEST

ROAST BEEF

SERVED PINK, WITH OUR AMAZING HOME'S OWN
HORSERADISH AND A JUG OF PROPER RICH BEEF STOCK
SAUCE

ROAST CHICKEN

ROASTED IN LEMON AND THYME, SAGE STUFFING & MAPLE
CURED BACON, CHICKEN STOCK GRAVY

SEASONAL NUT ROAST V

JUG OF RICH VEGETARIAN STOCK STYLE GRAVY

ALL SERVED WITH

GREAT YORKSHIRE PUDDINGS · ROASTED POTATOES IN
DRIPPING · CARROTS IN HONEY & BUTTER · SEASONAL
BUTTERED GREENS · CAULIFLOWER CHEESE, PARMESAN
CRUMB