

SNACKS & STARTERS

OYSTERS (2) mignonette, tabasco & lemon	£7.5	GF
ROSEMARY SALT BAKED FOCACCIA. olive oil and balsamic	£7.7	VEG
PORK BELLY BITES , cumin salt, gremolata	£9.9	GF
OLIVES MARINADE , herbs, lemon & chilli	£6.3	GF VEG
SWEETCORN , dry roasted	£3.85	GF VEG
DOUGH BALLS , aioli	£6	V
WHIPPED FETA , dukkah and flat breads. add extra flat breads £2.75	£8.75	V
TRUFFLE PUFFS panko crumb, cheesy buttery mash, pecorino, truffle mayo	£9.25	

SMALL PLATES. Perfect for sharing or just as a main meal

BRAISED BEEF CHEEKS , parsnip style risotto, natural stock reduction parsnip crisps and gremolata	£13.5	GF
PORCHETTA , pork belly, fennel, rosemary, herbs and garlic paste salted white cabbage, winter spiced Cumberland sauce	£11	GF
BAVETTE STEAK , 7oz med rare, brushed garlic butter, chimichurri	£17	GF
BLACKENED CHICKEN , boned thigh, jerk spices, corn salsa, lemon crema	£13	GF
BEETS & BUTTERNUT SQUASH , roasted in winter aromatics, mixed with a green herbaceous salad, toasted pine nuts	£9	GF VEG
GLAZED SALMON , soy, honey, ginger, sesame, pickled mooli, edamame beans	£18	
TIGER PRAWNS & SQUID , nduja butter, focaccia sponge	£17.1	GF Op

STEAK GRILL

served with Jenga triple cooked 'chips', HOME's green salad, confit red onion and a truffle beef butter

10oz SIRLOIN , lean with outside line fat, creating basting juices	£29	GF
10oz RIBEYE , still tender with more centre fat and marble for flavour	£29	GF
8oz FILLET , French style, rolled in a blend of cracked peppers	£34	GF
PEPPERCORN SAUCE , beef stock, brandy, cream	£4	GF



Our team create most of our dishes in house using great ingredients and always locally sourced when possible. From OUTPOST (breads) in Ecclestone. Our own Butchers in our own Food Hall called PROVENANCE of Westhoughton. Fruit & Veg from the Taylor's family in Lancashire and our fish by Rob Livesey on Chorley market and much more!

GF-Gluten free | V-Vegetarian | VEG-Vegan | *OP-Option

HOME'S COMFORT DISHES

LANCASHIRE HOTPOT slow braised neck of Lamb, mirepoix of winter vegetables, sweet & pickled red cabbage, warm focaccia	£15	GF Op
CHICKEN MILANESE , linguine, slow dried tomatoes in garlic & thyme tomato ragu, Parmesan, basil	£17.9	GF Op
HOME BURGER pretzel bun, beef patty, pickles, sriracha, cheese rarebit, crispy onions	£16.25	GF Op
HOME GREEN BURGER pretzel bun, plant patty, pickles, sriracha, vegan cheese, crispy onions	£15.95	GF Veg

NOT JUST A SIDE DISH

BABY ROASTED POTATOES , rosemary & garlic	£4.8	GF Veg
SKINNY FRIES	£4.35	GF Veg
TRUFFLE FRIES , parmesan, truffle oil, chives	£6.3	GF
POUTINE , hot fries, rich beef gravy, organic curd	£7	GF
BROCCOLI , stilton cheese sauce, toasted almonds	£6	GF V
ROASTED WINTER ROOTS , miso & honey	£7	V
HOME RED SALAD , sweet tomatoes, red onion radicchio, balsamic & lemon	£5.45	GF Veg
HOME GREEN SALAD , courgette, fennel, dill watercress, herb dressing	£5.45	GF Veg

Ask for details of our legendary Sunday Roast!

HOT DRINKS. SEMI SKIMMED / OAT / ALMOND MILK

Coffee is supplied & roasted by Blue Cherry in Burnley

CAFETIERE COFFEE (More than 1 cup) milk on the side	£5.5
CAPPUCCINO	£3.95
LATTE	£3.95
FLAT WHITE	£3.95
AMERICANO milk on the side?	£3.7
ESPRESSO , single double	£3 / £4.5
CORTADO , espresso, touch of milk	£3.95
MOCHA , a blend of coffee & chocolate	£4.1
ICED COFFEE	£3.95
SHOT OF VANILLA / CARAMEL / HAZELNUT	£0.65
HOT CHOCOLATE liquid chocolate, marshmallows	£4.5
POT OF TEA	£3.9
YORKSHIRE ENGLISH BREAKFAST EARL GREY FRUIT TEA GREEN TEA TEA & FRESH MINT	

BRUNCH DRINKS AND COCKTAILS

FRESH SQUEEZED ORANGE JUICE	£3.85
PRESSED CLOUDY APPLE JUICE	£3.85
BLOODY MARY tomato juice, vodka, HOME spice mix	£8.5
MIMOSA prosecco & fresh squeezed orange juice	£7.5
GINGER SHOT , fresh ginger, lemon, apple juice	£4
SUMMER ST CLEMENTS prosecco, elderflower & fresh OJ	£8.5

BRUNCH SERVED UNTIL 2:30PM (1PM SUNDAY)

OUR FULL BREAKFAST Provenance "Ole English" pinwheel sausage, Home's black pudding, cured maple bacon, fried egg, hash brown cake smoked chipotle beans, sourdough toast	£16.75	
HASH & EGGS , fried chorizo, potatoes & eggs	£10.1	G
SMASHED AVOCADO & POACHED EGG rocket, sourdough, olive oil, chilli flakes ADD SMOKED SALMON ADD SMOKED BACON	£10.5	GF OP
STEAK AND EGGS 7ox bavette, med rare, fried eggs Mojo Verdi sauce	£4.25 £3.8	
STEAK AND EGGS 7ox bavette, med rare, fried eggs Mojo Verdi sauce	£18.5	GF
KEDGEREE lightly curried baked rice, smoked haddock, poached egg	£11	
SHAKSHOUKA , baked eggs, roasted sweet pepper & tomatoes, eastern spices, focaccia	£10.95	V
WOODLAND MUSHROOMS ON TOAST cream, thyme, lemon, sourdough ADD FRIED/POACHED EGG ADD SMOKED BACON	£10	Veg OP GF op
ADD FRIED/POACHED EGG ADD SMOKED BACON	£1.5 £3.8	
FRENCH TOAST , yogurt, maple syrup and berries ADD SMOKED BACON	£9.5 £3.8	V
HOME'S GRANOLA , roast figs, berries, yoghurt & honey	£8	Veg Op
VERY CHEESY CHIPOTLE BEANS , sourdough, gremolata	£8.5	V
HOT FRIED DOUGH BALLS rolled in cinnamon and sugar, nutella dip	£7	Veg op

BRUNCH ON THE SIDE

HASH BROWN CAKE	£3.5	GF
TOASTED SOURDOUGH strawberry jam or Marmalade	£3.5	
Extra SMOKED SALMON	£4.25	GF
Extra CRISPY BACON	£3.8	GF
Extra PROVENANCE PINWHEEL SAUSAGE	£4.15	
Extra BLACK PUDDING	£3	
Extra POACHED OR FRIED EGG	£1.5	GF
MUSHROOMS , peppered, butter, thyme	£3.5	GF
CHIPOTLE BAKED BEANS	£3.5	GF

LUNCH & EARLY DINNER MENU

£18.9 per guest

Wednesday to Friday
12-2:30pm, 5pm-7:30pm
excludes Friday dinner

choose 3 Tapas style dishes & sourdough

+

Beer (1/2 pt) or **Wine** (125ml) or **Soft drink**

Upgrade your beer to a Pint £3.5

Upgrade your wine to a large (250ml) £3
Bottle of House wine £18 red / white / rose

SHAKSHOUKA	V, GF
baked egg, roasted red pepper, tomatoes, eastern spices	
DOUGH BALLS	V
aioli	
WHIPPED FETA	V
dukkah and flat breads	
TRUFFLE PUFFS	V
panko crumb, cheesy buttery mash, pecorino, truffle mayo	
BRAISED BEEF CHEEKS	GF
parsnip style risotto, natural stock reduction parsnip crisps and gremolata	
PORCHETTA	GF
pork belly, fennel, rosemary, herbs and garlic paste salted white cabbage, winter spiced Cumberland sauce	
SCORED SQUID	GF
nduja butter	
BLACKENED CHICKEN	GF
boned thigh, jerk spices, corn salsa, lemon crema	
BEETS & BUTTERNUT SQUASH	VEG
roasted aromatics, green salad, toasted pine nuts	
GLAZED SALMON	GF
soy, honey, ginger, sesame, pickled mooli, edamame beans	