

## SNACKS & STARTERS

**OYSTERS (2)** mignonette, tabasco & lemon

**ROSEMARY SALT BAKED FOCACCIA.** olive oil and balsamic

**PORK BELLY BITES**, cumin salt, gremolata

**OLIVES MARINADE**, herbs, lemon & chilli

**SWEETCORN**, dry roasted

**DOUGH BALLS**, aioli

**WHIPPED FETA**, dukkah and flat breads. **add** extra flat breads **£2.75**

**TRUFFLE PUFFS** panko crumb, cheesy buttery mash, pecorino, truffle mayo

**SCALLOPS** butternut squash puree, savoury winter spiced granola

**SALTY SWINE BITES**, sausage meat, wrapped in smoked bacon, chilli jam 🌲 **£7**

**£7.5 GF**

**ED £7.7 VEG**

**£9.9 GF**

**ED £6.3 GF|VEG**

**ED £3.85 GF|VEG**

**ED £6 V**

**ED £8.75 V**

**ED £9.25**

**ED £13.3 GF**

**ED £7**

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

**BRAISED BEEF CHEEKS** parsnip risotto style, parsnip crisps and gremolata

**ED £13.5 GF**

**PORCHETTA**, pork belly, fennel, rosemary, herbs and garlic paste

**ED £11 GF**

salted white cabbage, winter spiced Cumberland sauce

**TURKEY BALLOTINE**, wrapped in smoked bacon, sausage 🌲

**£16**

sage and apricot force. Cranberry and turkey stock sauce

**BLACKENED CHICKEN**, boned thigh, jerk spices, corn salsa, lemon crema

**ED £13 GF**

**BEETS & BUTTERNUT SQUASH**, roasted in winter aromatics

**ED £9 GF|VEG**

mixed with a green herbaceous salad, toasted pine nuts

**GLAZED SALMON**, soy, honey, ginger, sesame, pickled mooli, edamame beans **ED £18**

**TIGER PRAWNS & SQUID**, nduja butter, focaccia sponge **£17.1**

## 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 mix 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**

**£17.9 GF Op**

slow braised neck of Lamb, mirepoix of winter vegetables,

sweet & pickled red cabbage, warm focaccia

**FISH PIE "Star Gazy Style"** white fish, smoked fish, prawns

**£15**

béchamel, parmesan mash, buttered sweet peas, mint and radishes

**HOME BURGER**

**£16.25 GF Op**

pretzel bun, beef patty, pickles, sriracha, cheese rarebit, crispy onions

**HOME GREEN BURGER**

**£15.95 GF|Veg**

pretzel bun, plant patty, pickles, sriracha, vegan cheese, crispy onions

**CHICKEN MILANESE**, linguine, slow dried tomatoes in garlic & thyme **£15.00**

tomato ragu, Parmesan, basil

## NOT JUST A SIDE DISH

**BABY ROASTED POTATOES**, rosemary & garlic

**£4.8 GF|Veg ED**

**SKINNY FRIES**

**£4.35 GF|Veg ED**

**TRUFFLE FRIES**, parmesan, truffle oil, chives

**£6.3 GF ED**

**POUTINE**, hot fries, rich beef gravy, organic curd

**£7 GF**

**BROCCOLI**, crumbled stilton, toasted almonds

**£6 GF|V ED**

**ROOTS & BRUSSEL SPROUTS**, roasted with miso & honey 🌲

**£7 V**

**CAULIFLOWER CHEESE PUREE**, nduja butter, parsnip crisps 🌲

**£6.6 V Op ED**

**HOME RED SALAD**, sweet tomatoes, red onion

**£5.45 GF|Veg ED**

radicchio, balsamic & lemon

**HOME GREEN SALAD**, courgette, fennel, dill and watercress, herb

**£5.45 GF|Veg ED**

dressing

**Ask for details of our legendary Sunday Roast!**

## HOT DRINKS. SEMI SKIMMED / OAT / ALMOND MILK

Coffee is supplied & roasted by Blue Cherry in Burnley

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

## BRUNCH DRINKS AND COCKTAILS

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

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

<b>OUR FULL BREAKFAST</b> Provenance cumberland sausage, Home's black pudding cured maple bacon, fried egg, hash brown cake smoked chipotle beans, sourdough toast	<b>£16.75</b>	
<b>HASH &amp; EGGS</b> , fried chorizo, potatoes & eggs	<b>£10.1</b>	<b>GF</b>
<b>TURMERIC FRIED EGGS on HASH BROWN</b> tamarind dressed rocket, red onion, chillie red & green onions	<b>£9</b>	<b>GF OP</b>
<b>SMASHED AVOCADO &amp; POACHED EGG</b> rocket, sourdough, olive oil, chilli flakes	<b>£10.5</b>	<b>GF OP</b>
<b>ADD SMOKED SALMON   ADD SMOKED BACON</b>	<b>£4.25   £3.8</b>	
<b>STEAK AND EGGS</b> flat iron, fried eggs, Mojo Verdi sauce	<b>£18.5</b>	<b>GF</b>
<b>KEDGEREE</b> lightly curried baked rice, smoked haddock, poached egg	<b>£11</b>	
<b>SHAKSHOUKA</b> , baked eggs, roasted sweet pepper & tomatoes, eastern spices, focaccia	<b>£10.95</b>	<b>V</b>
<b>WOODLAND MUSHROOMS ON TOAST</b> cream, thyme, lemon, sourdough	<b>£10</b>	<b>Veg OP GF op</b>
<b>ADD FRIED/POACHED EGG   ADD SMOKED BACON</b>	<b>£1.5   £3.8</b>	
<b>FRENCH TOAST</b> , yogurt, maple syrup and berries <b>ADD SMOKED BACON</b>	<b>£9.5 £3.8</b>	<b>V</b>
<b>HOME'S GRANOLA</b> , roasted figs & berries, honey	<b>£8</b>	<b>Veg Op</b>
<b>VERY CHEESY CHIPOTLE BEANS</b> , sourdough, gremolata	<b>£8.5</b>	<b>V</b>
<b>HOT FRIED DOUGH BALLS</b> rolled in cinnamon and sugar, nutella dip	<b>£7</b>	<b>Veg op</b>

## BRUNCH ON THE SIDE

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

## LUNCH & EARLY DINER MENU

Wednesday to Friday 12 midday - 2:30pm  
Wednesday & Thursday 5pm to 7.30pm

**£18.9 per guest**  
**3 Tapas style dishes**

+

**Baked Sourdough**  
**rosemary & olive oil rub**

+

**Beer / Wine / Soft drink**

Choose one dish from the small plates &  
another two from either menus of "snacks  
or starters" & "not just a side dish"  
**marked with ED**

Glass of Home Wine (125ml)  
Red / White / Rose  
Cokes/lemonade/soda  
Beer (1/2pt)

**Upgrade your beer to a Pint £3.5**

**Upgrade your wine**  
**to a large (250ml) glass £3**

**Bottle of House wine £18**  
**red / white / rose**