

SNACKS & WHILE YOU WAIT

OYSTERS (2) mignonette, tabasco & lemon
SALT BAKED FOCACCIA, olive oil and balsamic
PORK BELLY BITES, cumin salt, gremolata
OLIVES MARINADE, herbs, lemon & chilli
SWEETCORN, dry roasted

£7.5 GF

£7.7 GF|VEG

£9.9 GF

£6.3 GF|VEG

£3.85 GF|VEG



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!

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

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

WHIPPED FETA, dukkah and flat breads £8.75
TRUFFLE PUFFS panko crumb, cheesy buttery mash, pecorino, truffle mayo £9.25
SCALLOPS butternut squash puree, savoury, winter spiced granola £13.3 GF
BRUSCHETTA crisp focaccia & Basque tomato, prosciutto £10
BRAISED BEEF CHEEKS parsnip risotto style, parsnip crisps and gremolata £17 GF
CHICKEN MILANESE, linguine, slow dried tomatoes in garlic & thyme tomato ragu, Parmesan, basil £14.5
PORCHETTA, pork belly, fennel, rosemary, herbs and garlic paste salted white cabbage, winter spiced Cumberland sauce £11 GF
CHICKEN BALOTINE, sm bacon wrapped chicken thigh, stuffed with spinach, herbs & gruyere, sweetcorn salsa, finished with a lemon thyme emulsion £12 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

STEAK GRILL

all steaks served with HOME's green salad, confit red onion and a truffle beef butter

7oz BAVETTE STEAK, the butchers choice (med rare) £18.5 GF
10oz RIBEYE, a tender, marbled for a richer flavour £25 GF
8oz FILLET, French style, rolled in cracked peppers £29 GF

HOME'S COMFORT DISHES

LANCASHIRE HOTPOT £19 GF|Veg
 slow braised neck of Lamb, lamb cutlet, mirepoix of winter vegetables, sweet & pickled red cabbage, toasted sourdough
FISH PIE "Star Gazy Style" white fish, smoked fish, prawns £15 GF|V
 béchamel, parmesan mash, buttered sweet peas, mint and radishes
BEASLEY'S (by Provenance) MEAT PIE £14
 a peppery styled pork & beef pie, clapsnot, (pot & swede smash) crispy onions chicken stock gravy
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

NOT JUST A SIDE DISH

BABY ROASTED POTATOES, rosemary & garlic £4.8 GF|Veg
CLAPSHOT, swede puree with buttery mash £5.5 GF|V
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, finished with Mrs Kirkham's blue cheese £6 GF|V
HISPI CABBAGE, roasted with miso & honey £7 GF|V
HOME RED SALAD, sweet tomatoes, red onion £5.45 GF|Veg
 radicchio, balsamic & lemon
HOME GREEN SALAD, courgette, fennel 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 Coffee Exchange, Clitheroe

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
MOCCA, 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 cumberland 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	GF
TURMERIC FRIED EGGS on HASH BROWN tamarind dressed rocket, red onion, chillie red & green onions	£9	GF OP
SMASHED AVOCADO & POACHED EGG rocket, sourdough, olive oil, chilli flakes	£10.5	GF OP
ADD SMOKED SALMON ADD SMOKED BACON	£4.25 £3.8	
STEAK AND EGGS flat iron, 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	£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, roasted figs & berries, honey	£8	Veg Op
VERY CHEESY CHIPOTLE BEANS, s'dough, chimichurri	£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	GF
Extra BLACK PUDDING	£4.15	
Extra POACHED OR FRIED EGG	£1.5	GF
MUSHROOMS, peppered, butter, thyme	£3.5	GF
CHIPOTLE BAKED BEANS	£3.5	GF

LUNCH & EARLY DINER MENU

£18.9 per guest

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

CHOOSE 3 DISHES FROM BELOW PER GUEST
includes BAKED SOURDOUGH, rosemary olive oil rub
&
glass of Home Wine (125ml) | cokes/lemonade/soda
Beer (1/2pt)

SHAKSHOUKA GF Op
baked egg, feta, roast toms, sweet peppers

WARM BEATS & BUTTERNUT SQUASH Veg
green salad, toasted pine nuts

GYOZA'S Veg Op
duck | prawn | chicken
sweet soy, chilli dressing & green onion

SCORED SQUID GF
nduja herb butter

BRUSCHETTA V Op
crisp focaccia, Basque tomato, prosciutto

TRUFFLE PUFFS V
panko cheesy buttery mash
truffle mayo

GLAZED SALMON
soy, honey, ginger, sesame, salted cabbage
edamame beans

CHICKEN & SM BACON BALLONTINE GF
sweet corn salsa, lemon thyme emulsion

BEEF CHEEK GF
parsnip style risotto, parmesan & gremolata