



# HOME KITCHEN

Dinner Menu 18:00 - 22:00

## SNACKS

Warm Sourdough Bread | Lescure Butter **4**

Hummus | Toasted Flat Bread **8**

Marinated Pitted Olives **4.50**

Handmade Salted Crisps **2.50**

## STARTERS

Roasted Red and Golden Beetroot | Blue Cheese | Hazelnuts | Mustard Dressing **11**

Cured Salmon | Pickled Cucumber and Apple Salad | Horseradish Cream **11.50**

Pressed Ham Hock Terrine | Piccalilli | Pork Scratchings **12**

Chilled Cherry Tomato Gazpacho | Marinated Feta | Coriander Oil | Sourdough Croutons **10**

## MAIN COURSES

28 Day Rib-Eye Steak | Tenderstem Broccoli | Cafe de Paris Butter **38**

Bois Boudran Marinated Chicken Breast | Grilled Hispi Cabbage | English Asparagus | Ranch Dressing **29**

Salt-Baked Celeriac | Truffled Celeriac Cream | Seasonal Mushrooms **21.50**

Roasted Cod | Brown Shrimp and Tarragon Butter Sauce | Fennel Salad **30**

## SIDES

Baby Gem Lettuce Salad **6.50**

Tenderstem Broccoli **6.50**

Warm English Asparagus **9**

Creamed Spinach **6.50**

Pomme Puree **6.50**

## DESSERTS

Vanilla Posset | Poached Rhubarb | Millionaire Shortbread **9.50**

Spiced Poached Pear | Warm Chocolate Sauce | Vanilla Chantilly **9**

Warm Treacle Tart | Devonshire Clotted Cream **9**

Selection of Cheeses | Pear & Saffron Chutney | Water Biscuits **14**

*Home Kitchen is a one-of-a-kind restaurant with a mission—to provide meaningful employment and valuable skills to people from vulnerable communities and those at risk of homelessness. By dining with us, you're supporting a social enterprise that helps people build a fresh start through hands-on training in hospitality. Change takes time and we appreciate your patience as our team learns and grows. Thank you for being part of this journey with us!*

**We don't add a service charge. 100% of tips go to our team. Please inform staff of any allergies or dietary needs. Prices include 20% VAT.**