

HOME SPRITZ MENU £10.50

APEROL SPRITZ

APEROL, PROSECCO & SODA WATER

ITALICUS SPRITZ

ITALICUS BERGAMOT LIQUEUR, PROSECCO & GREEN OLIVES

LEMONCELLO SPRITZ

LEMONCELLO, PROSECCO & SODA WATER

ROSADO & PEACH SPRITZ

ROSADO WINE, PEACH LIQUEUR, LEMON & SODA WATER

COCKTAILS £12.50

APRICOT & FIG WHISKEY SOUR

BLACK BUSH WHISKEY, FIG LIQUEUR, APRICOT PUREE, EGG WHITES, LEMON JUICE & FREEZE-DRIED FIG

BLOOD ORANGE MARGARITA

JOSE CUERVO REPOSADO, TRIPLE SEC, BLOOD ORANGE PUREE & LIME

WHITE PEACH & BERGAMOT MARTINI

ITALICUS, ABSOLUTE VODKA, WHITE PEACH PUREE, LEMON JUICE, EGG WHITES

MAPLE OLD FASHIONED

WOODFORD RESERVE BOURBON, MAPLE SYRUP AND CHOCOLATE BITTERS

RASPBERRY GIN FIZZ

JAWBOX GIN, RASPBERRY PUREE, LEMON JUICE, EGG WHITE, SODA WATER AND FREEZE-DRIED RASPBERRY

QUINCE CAIPIRINHA

SAGATIBA CACHAÇA, QUINCE LIQUEUR, LIME, SUGAR & DEHYDRATED PEAR

SICILIAN NEGRONI

CAMPARI, WHITLEY NEILL BLOOD ORANGE GIN, MARTINI FIERO VERMOUTH AND BLOOD ORANGE PUREE

DARK AND STORMY

KRAKEN BLACK SPICED RUM, GINGER BEER & FRESH LIME

HOME DINNER

Please note a discretionary service charge of 10% is added to all bills. All tips and gratuities are pooled and paid out fairly to front of house and kitchen staff by an independent tronc master. This is in line with the current recommended industry best practice.

Home Restaurant retains no percentage for admin.

For More information on our policies you can visit our website www.homebelfast.co.uk

Menu items may contain or come into contact with GLUTEN, CELERY, EGGS, PEANUTS, CRUSTACEANS, FISH, LUPIN, MOLLUSCS, MUSTARD, TREE NUTS, SESAME SEEDS, SOYA and MILK. For more information, please speak with a manager.

Please inform your server of any allergies or dietary requirements

WiFi Password; feelgoodfood

WHITE BY THE GLASS

	175ml	250ml	bottle
VINHOS de INVEJOSA CHARDONNAY/VERDELHO, SETUBAL, PORTUGAL 2023	£6.50	£8.75	£26.50
VIVOLO DI SASSO PINOT GRIGIO, VENETO ITALY 2023 🍷	£7.95	£9.75	£29.00
GREEN & SOCIAL VERDEJO, RUEDA, SPAIN 2023 🍷	£7.95	£10.25	£29.75
CANTINE COLOSI GRILLO, SICILY, ITALY 2023	£8.50	£11.25	£34.00
THE JUMPER SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 2024	£8.50	£11.75	£34.50
LAURIERS, PICPOUL DI PINET, LANGUEDOC, FRANCE 2023	£8.75	£11.95	£35.75

RED BY THE GLASS

WILDFLOWER PINOT NOIR, ROMANIA 2022 🍷	£6.50	£8.75	£26.50
LOS PRIMOS MALBEC, MENDOZA, ARGENTINA 2023	£7.95	£9.75	£29.50
DOMAINE LES YEUSS MERLOT, LANGUEDOC, FRANCE 2023	£8.00	£10.25	£30.00
RIOJA VEGA, SEMI CRIANZA, RIOJA, SPAIN 2022 🍷	£8.50	£11.25	£33.50
VALERINO, NERO DI TROIA, PUGLIA, ITALY 2022	£8.75	£11.75	£34.95
CHATEAUX VIEUX BARRAIL, BORDEAUX SUPERIEUR, BORDEAUX, FRANCE 2020	£8.75	£11.95	£35.50

HALF BOTTLES

RED

VINA CASABLANCA CABERNET SAUVIGNON, CHILE 375ml	£16.50
ALTOSUR MALBEC, MENDOZA, ARGENTINA 375ml	£18.00
RIOJA VEGA CRIANZA 2019, RIOJA, SPAIN, 500ml	£22.00
ROCCA DELLE MACIE CHIANTI CLASSICO, TUSCANY, ITALY 375ml	£25.50
CHATEAU de BEAUREGARD FLEURIE PONCIE, BEAUJOLAIS, BURGUNDY, FRANCE 2023	£33.00

WHITE

VINA CASABLANCA SAUVIGNON BLANC, CHILE 375ml	£16.50
DOM. CHAUVINIERE MUSCADET SUR LIE, SEVRE et MAINE, LOIRE VALLEY, FRANCE 375ml	£18.25
VILLA WOLF DRY RIESLING, PFALZ, GERMANY 375ml	£19.25
DEZAT SANCERRE, LOIRE, FRANCE 375ml	£30.00
NATHALIE et GILLES FEVRE CHABLIS, BURGUNDY, FRANCE 375ml	£33.00

ALCOHOL FREE

EDENVALE VERDEJO/SAUVIGNON BLANC, LA MANCHA, SPAIN	£5.00	£20.00
EDENVALE TEMPRA NILLO/CABERNET SAUVIGNON, LA MANCHA, SPAIN	£5.00	£20.00

SNACKS

Warm sourdough with butter and tapenade	£6.00
Chilli olives & grilled artichokes	£6.00
Cajun pork scratchings & apple sauce	£5.50
Two oysters, mignonette	£7.50

STARTERS

Summer minestrone soup, sourdough, pesto, orzo pasta	£7.00
Warm smoked duck, tamarind, fresh apple, cashews	£9.75
Ale battered Portavogie prawns, warm tartar sauce	£10.50
Hummus, braised harissa Lamb, lemon oil, flatbreads	£9.50
Burrata, marinated heirloom tomatoes, lovage, fennel pastry sticks	£10.50
Ham hock terrine, home piccalilli, toast, watercress	£9.50
Salmon gradvalax, beetroot, cucumber, horseradish, crème fraiche	£9.50
Home super salad, ancient grains, summer vegetables, Feta, organic leaves, tomato tapenade, organic leaves	£9.95

MAINS

Grange farm chicken, crispy polenta, steamed red peppers, Nduja	£22.95
Market fish (See server for details)	Market Price
Confit Pork cheeks, mustard gnocchi, spinach, wild mushroom, black garlic	£26.00
Mourne lamb Rump, smoked baby potatoes, asparagus, peas and beans, salsa verde	£24.00
Home super salad, ancient grains, summer vegetables, Feta, organic leaves, tomato tapenade, organic leaves	£16.00/£19.75
Fresh cavatelli pasta, summer vegetables, truffle dressing parmesan	£17.50
Chickpea, spinach, aubergine curry, saffron rice, raita, warm flat bread	£17.50
Pan Roast Hake, cauliflower, bisque, new potatoes, dill	£22.00
10oz Ribeye steak, roast garlic and rosemary butter, chips/add Portavogie prawns	£34.00/£4.00

Fries	£5.50	New potatoes & Pesto	£5.95
Mash	£5.95	Triple cooked chips	£5.95
Seasonal veg	£5.95	Parmesan fries & truffle mayonnaise	£6.50
Home super salad	£5.50		