

# HOME

## LUNCH MENU

2 courses £24.50  
 3 courses £29.50  
 Starters £8.00  
 Mains £17.50  
 Desserts £7.50



## SNACKS

Sourdough with butter and tapenade £6  
 Chilli olives & grilled artichokes £6  
 Cajun pork scratchings & apple sauce £5.50

STARTERS	Leek & potato velouté, smoked pancetta, crème fraiche, bread and butter (GFO) (VgO)		
	Duck wontons, hot and sour broth, Asian greens, peanuts (VgO)		
	Pea falafel, red pepper relish, olive oil (GF) (Vg)		
	Grilled mackerel nicoise salad (GF)		
	Rabbit and chorizo croquettes, celeriac and apple remoulade		
	White bean humus, carrot & celery sticks, lemon oil, flatbread (VgO)		
STARTER/ MAIN	Home super salad, ancient grains, organic leaves, asparagus, green beans, pecorino, avocado (add grilled chicken supreme to make it a main course) (GF) (VgO)		
	Spring vegetable risotto, feta and pine nuts (GF)		
	Gnocchi, cauliflower, ham, truffle, ricotta		
MAINS	Pork saltimboca, prosciutto, sage, polenta, mushrooms (GF)		
	Fish casserole, tomato, fennel, olive oil, new potatoes, toasted sourdough (GFO)		
	Katsu curry, udon noodles, tempura broccoli, sesame (add prawns or grilled chicken supreme £4.00) (Vg) (GFO)		
	Angus burger, onion and chilli jam, mature cheddar, pickles, salad, fries (GFO)		
	Harissa chicken, cous cous, peperonata, saffron yoghurt (VgO)		
DESSERTS	Sticky toffee pudding, butterscotch sauce and vanilla ice cream		
	Irish honey panna cotta, peach & almond crumble, sauternes (GFO)		
	Red fruit sorbet, local strawberries, prosecco & crispy meringue (GF) (Vg)		
	Duo of Irish cheese, crisp breads, house chutney & grapes (GFO)		
Fries	£5.50	New potatoes & herb butter	£5.95
Mash	£5.95	Triple cooked chips	£5.95
Seasonal veg	£5.95	Parmesan fries & truffle mayonnaise	£6.50
Spring salad, honey & mustard vinaigrette	£5.50		

Available Monday – Friday

Our menu changes every two weeks

VgO-Vegan option available GFO-Gluten free option available

*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](http://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.*