



PEOPLE MAKE home

BBQ SUNDAYS

GRILLS, SALADS & SKEWERS
HOME SW13 & HOME SW15
EVERY SUNDAY, MIDDAY TO 3PM

This summer, throughout the months of June, July & August we have decided to swap out our Sunday roasts with some summer grills. These will be served alongside some fresh, vibrant salads making it the perfect Sunday Summer Lunch with a bottle or rosé (or six).

TO START

- Those' cauliflower cheese croquettes 8
- Padron peppers, miso & sesame glaze 8.5
- Tuna tataki, avocado, mango & chilli salsa 14.5
- Wye valley asparagus, extra virgin olive oil, aged balsamic 13
- 'Scrap tacos' – ask us what leftovers we are using this Sunday 9.5

FROM THE GRILL

- BBQ prawns, aioli 26
- “Asian” sticky pork, pickled cucumber 24
- Tandoori chicken, coriander chutney 24
- Blistered miso aubergine (vg) 20
- Beef kofta, tzatziki 22

SUMMER SALADS

- Little gem lettuce, green beans, mustard dressing
- Roasted carrots, coriander, star anise, peas
- Courgettes, chilli, mint

*All grill items include a bit of all three salads
and if you'd like extra just shout!*

PUDDING

- Adrian's Burnt Basque Cheesecake 9.5
- or
- Double Scoop Ice Cream Cone from
The Hackney Gelato Company 6

