



DINNER

A WEE DRINK TO START

Spicy Margarita (<i>tequila, agave, chilli, lime</i>)	14
Negroni (<i>gin, campari, vermouth</i>)	14
R.Barnier Champagne (NV) 14	Ramsbury G&T 14
Showerings cider 375ml (6.8%) 7.5	Nico lager pt (4.8%) 7.75

WHILE YOU WAIT

'Those' cauliflower cheese croquettes	8
'That' focaccia with rosemary & sea salt	5
Padron peppers, miso & sesame glaze	8.5
We offer unlimited still & sparkling filtered water for £1pp as part of our ongoing commitment to sustainability	

STARTERS

Papaya & pineapple salad	12
cashew nuts, chilli & lime (vg)	
Charred heritage beetroots	13.5
whipped ricotta, cherry molasses, hazelnut	
Chipotle butter prawns	14.5
aji Amarillo & sweetcorn	
Bloody Mary steak tartare	12.5
egg yolk, crispy onions	
Charentais melon	14.5
prosciutto di San Daniele	
Miso glazed chicken skewers	12
blackened corn, tarragon, smoked almonds	

MAINS

'That' shrimp burger	22.5
sriracha mayo, baby gem, fries (<i>make yours truffle fries +2.5</i>)	
Blistered miso aubergine	19.5
little gem lettuce, radish & green bean salad (vg)	
Sesame crusted chicken schnitzel	22.5
spicy Asian slaw, pickled cucumber, teriyaki	
28 day dry aged ribeye steak	45
chimichurri & bone marrow butter, fries, salad	
Chargrilled pork collar	26.5
fennel remoulade, sweet 'n' sour peach	
Salad Nicoise with seared tuna	24
olives, new potatoes, boiled egg, mustard dressing	
Harissa glazed chalkstream trout	26.5
soused summer tomatoes, piquillo pepper, chickpeas	

SIDES

Skinny fries / Truffle fries	5 / 7.5
Greens with chilli & garlic butter	6
Spicy Asian slaw	6
Wee Caesar	6
Mixed Salad	6

THE SCRAP-EAT CHALLENGE

Five courses every Monday night in August for only **£25**.

Food costs are STILL through the roof right now and everyone is feeling it. August business is always pretty volatile for restaurants and you are never quite sure which way it is going to go. Nothing hurts restaurants more (morally & financially) than food waste.

So every Monday night in August we will be challenging ourselves to put together a Scrap Menu turning left over food from the weekend into a delicious (we hope!), surprise, 5 course menu. (veggie or meat)

WHAT'S NEXT AT HOME?

PEOPLE MAKE HOME

If you'd like a raw insight into the world of hospitality, then do give us a follow. (Pretty sure our account will get suspended one of these days...)

insta: @peoplemakehome

