



## DINNER

### A WEE DRINK TO START

Dolček Vita ( <i>Ramsbury gin, Aperol, Walnut Bitters</i> )	13.5
Negroni ( <i>gin, campari, vermouth</i> )	14
R. Barnier Champagne (NV)	14
Ramsbury G&T	14
Nico lager 330ml (4.8%)	5.5
Fresh lemonade	5.5

### WHILE YOU WAIT

'Those' cauliflower cheese croquettes	8
'That' focaccia with rosemary & sea salt	5
Gordal olives picante	5
We offer unlimited still & sparkling filtered water for	£1pp as part
of our ongoing commitment to sustainability	

### STARTERS

Wye Valley asparagus & hollandaise ( <i>or go vegan with extra virgin olive oil &amp; aged balsamic</i> )	13
Puglia stracciatella courgette, smoked almond & mint	13.5
Grilled artichoke hearts fine beans & mustard dressing ( <i>vg</i> )	14
A bowl of Shetland mussels, garlic leaf butter ( <i>or as a main with fries</i> )	12.5/19.5
Bloody Mary steak tartare egg yolk, crispy onions	12.5
Tuna tataki avocado, mango & chilli salsa	13.5
'1986' merguez sausages flat bread, labneh, pomegranate, za'atar	11.5

### MAINS

'That' shrimp burger sriracha mayo, fries ( <i>make yours truffle fries +2.5</i> )	22.5
Linguine, Devonshire crab spring onion, chilli & lemon	27.5
Grilled fillet of sea bream wild garlic aioli & chilli greens	28
Sesame crusted chicken schnitzel spicy Asian slaw, pickled cucumber, teriyaki	22.5
Dry aged Scottish bone in sirloin wild garlic butter, fries & a wee bit of salad	45
Glazed pork cheeks BBQ hispi cabbage, XO butter sauce, lime	26.5
Chicken forestiere Norfolk asparagus & sauté potatoes	25
Chickpea & herb pancake roast garlic hummus, asparagus & hazelnuts ( <i>vg</i> )	19.5

### SIDES

Skinny fries	5
Truffle fries	7.5
Sprouting broccoli	6
Spicy Asian slaw	6
Mixed Salad	6

## THE BIG PAELLA POP UP

DAY & NIGHT - MONDAY 4<sup>TH</sup> MAY  
WITH OUR SPANISH HEAD CHEF, ADRIAN  
ARENAS!

Adrian's family paella recipe is a real thing of beauty. We first discovered it when he made it for staff food and so we just had to share it with you all!

We'll be serving a cracking three course menu featuring tapas, Adrian's ace paella, and a secret dessert the main man has been working on!

Tickets are limited to ensure the paella is the best possible quality throughout the day so get in there fast.

£35pp – Online bookings now open!

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



Please speak to one of our team about any allergies or dietary requirements.

A discretionary service charge of 12.5% will be added to your bill.