

Nibbles

Marinated kalamata olives
Spiced nuts

£3.5
£2.5



Starters

Pan fried portobello mushrooms & smoked bacon on toast <i>Carignan, Martinfort, Vieilles Vignes, Pays d'Oc, France</i>	£6.5 £5.5
Grilled aubergine, tahini sauce, fresh herbs, bread <i>Piquepoul, 2020, Coteaux d'Enserune, Foncalieu, France</i>	£6.5 £6.5
Grilled provolone cheese, oregano, balsamic, beetroot chutney, toasted bread <i>Verdejo/Viura, Basa, Telmo Rodriguez, Rueda, Spain</i>	£7 £7
Pan fried red mullet, braised spelt, coriander, picarda verde <i>Chardonnay, 2018, Ardèche, Louis Latour, France</i>	£7.5 £7.5
To Share: Trealy farm award winning charcuterie board, gherkins, capers, bread	£16

Mains

Bacon cheeseburger, double cooked chips <i>Refosco, 2016, Fernanda Capello, Friuli Grave, Italy</i>	£15 £6.5
Chicken schnitzel, fried egg, capers, anchovies <i>Falaghina del Sanno, 2019, Fermondo, Italy</i>	£16 £5.5
Tomato risotto, parmesan, truffle oil <i>Refosco, 2016, Fernanda Capello, Friuli Grave, Italy</i>	£14 £6.5
Pan fried sea bass, provencal vegetables, smoked paprika aioli, bouillabaisse sauce <i>Picpoul de Pinet, 2020 Domaine de Lauriers, France</i>	£13 £6
Onglet steak, fondant potato, braised chicory, watercress & pickled fennel, green chimmichurri <i>Syrah/Carignan/Grenache, 2019, Fougères, Les Jardins, Dom. Saint Antonin, France</i>	£18 £7

Sides £3.5 (each)

Twice cooked Maris Piper chips
Garlic spring greens
Truffle crushed Cornish potatoes
Cheesy garlic brioche

Desserts

Tonka bean pannacotta, coffee crumb, toffee sauce, coffee shortbread	£6.5
Dark chocolate delice, toasted hazelnuts, cream liqueur & almond ice cream	£7
Selection of homemade ice cream & sorbet:	(3 scoops) £6
Ice cream: Cream liqueur & almond Dark Chocolate Digestive & cinnamon	
Sorbet: Lemon Elderflower Passionfruit Strawberry	
British cheeseboard, crackers, chutney	£10

Tea & Coffee

Americano £2.50 / Cappuccino £2.80 / Latte £2.80 / Espresso £1.50

Double Espresso £2.00

Selection of teas are available

Espresso Martini	£9
Vodka / Expre / Patron Xo / Espresso / Gomme	
Liqueur Coffee	£9
(Choose either:) Jameson / Brandy / Dark Rum / Vodka / Whisky / Amaretto	

Not all ingredients are stated on the menu, should you have any dietary requirements or allergies please inform a member of staff, items in italics are matching wine pairing for the dish, glass sizes are 175ml & wine pricing is indicated on the right

Thank you for supporting us & coming back to the Hostelrie after such a difficult year that affected everyone. We really appreciate your patronage &, as this is also our new business, we appreciate any & all feedback.

This is a single use menu & you are more than welcome to keep it if you would like.

Katherine & Daniel Balanovsky
Graham & the team at The Hostelrie