

Nibbles

Pan fried garlic padron peppers, sea salt	£4
Malvern sourdough, Ledbury loaf & butter	£4
Marinated kalamata olives	£3.5



Starters

Pan fried chicken livers, parsley salad, garlic dressing	£7
<i>Carignan, Martinfort, Vieilles Vignes, Pays D'Oc, France</i>	£5.5
Grilled provolone cheese, oregano, beetroot chutney, sourdough	£6.5
<i>Syrah/Touriga Nacional, 2019, Terra dos Lobos, Tejo, Portugal - Rose</i>	£5
Smoked mackerel & horseradish pate, balsamic red onions, toasted bread	£7
<i>Piquepoul, 2020, Coteaux d'Enserune, Foncalieu, France - Rose</i>	£6.5
Pan fried MSC Cornish sardines, pickled fennel & chickpea salad, smoked paprika aioli	£7.5
<i>Siegerrebe, 2018, Wythall Estate, Wye Valley, Herefordshire.</i>	£6.5

Mains

Pan fried sea trout, mushroom fricasee, lovage, shallots, lovage veloute	£17
<i>Chardonnay, 2018, Ardèche, Louis Latour, France</i>	£7.5
Huntsham farm longhorn beef & bacon cheeseburger, double cooked maris piper chips	£16
<i>Granache/Syrah, 2019, La Cabane, Pays d'Oc, France</i>	£5
Tomato risotto, truffle oil, basil pesto, parmesan	£14
<i>Refosco, 2016, Fernanda Capello, Friuli Grave, Italy</i>	£6.5
Crispy chicken burger, double cooked maris piper chips	£14
<i>Falaghina del Sanno, Fermondo, Italy</i>	£5.5
Pan fried lamb rump, roasted celeriac puree, fondant potato, braised chicory, rosemary sauce	£20
<i>Cabernet Sauvignon, Gougenheim, Valle de Uco</i>	£6.5
Smoked haddock fishcake, greens, curry tartare sauce, poached egg	£16
<i>Verdejo/Viura, Basa, Telmo Rodriguez, Rueda, Spain</i>	£7

Sides £3.5 (each)

- Twice cooked Maris Piper chips
- Truffle crushed Cornish potatoes
- Garlic Spring Greens

Desserts

Elderflower pannacotta, rhubarb & elderflower compote, ginger crumb £6.5

Dark chocolate and chilli delice, vanilla ice cream, toasted hazelnuts £7.5

Selection of homemade ice cream & sorbet: (3 scoops) £6

Ice cream: Vanilla
Cream liqueur & toasted almond
Dulce de Leche
Coffee & Walnut
Jameson Whiskey

Sorbet: Lemon

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 / Expré / 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