

Nibbles

Pan fried padron peppers, maldon sea salt £4.5

Sunday roast Set Menu

Cod cheek scampi, lemon aioli

or

Grilled provolone cheese, oregano, beetroot chutney, toasted Ledbury loaf

Roasted sirloin of beef, duck fat roast potatoes, fennel seed & honey glazed carrots, fine beans, Yorkshire pudding, gravy

or

Roast pork belly, duck fat roast potatoes, fennel seed & honey glazed carrots, fine beans, Yorkshire pudding, gravy

or

Pan fried hake, salsa verde, fregola couscous, pickled fennel, tomato coulis

or

Tomato risotto, parmesan, truffle oil

Vanilla pannacotta, toffee sauce, toasted almonds

Mini British cheeseboard, crackers, chutney

2 courses £19 / 3 courses £24

Children's smaller roast £12 for 2 courses

Starters

Smoked mackerel & horseradish pate, slow cooked balsamic onions.	£7
<i>Verdejo/Viura, Basa, Telmo Rodriguez, Rueda, Spain</i>	£4.5
Cod cheek scampi, lemon aioli	£6.5
<i>Verdejo/Viura, Basa, Telmo Rodriguez, Rueda, Spain</i>	£7
Portobello mushrooms, smoked bacon, poached egg on toast	£7
<i>Cabernet Sauvignon, Gougenheim, Valle De Uco.</i>	£6.5
Grilled provolone cheese, oregano, beetroot chutney, toasted Ledbury loaf	£6.5
<i>Carignan, 2020, Martinfort, Pays D'Oc, France</i>	£6.5

Mains

Bacon cheeseburger, twice cooked chips	£15
<i>Granache/Syrah, 2019, La Cabane, Pays d'Oc, France</i>	£5
Crispy chicken burger, twice cooked chips	£14
<i>Falaghina del Sanno, 2019, Fermondo, Italy</i>	£5.5
Sea trout, Cornish potato, spinach, dill creme fraiche	£18
<i>Verdejo/Viura, Basa, Telmo Rodriguez, Rueda, Spain.</i>	£7
Tomato risotto, parmesan, truffle oil	£14
<i>Refosco, 2016, Fernanada Capello, Friuli Grove, Italy</i>	£5.5

Sides (3.50 each)

Double cooked Maris Piper chips / Garlic spring greens / Crushed truffle oil potatoes

Desserts

Vanilla panna cotta, toffee sauce, toasted almonds £6.5

Dark chocolate & chilli delice, vanilla ice cream, toasted hazelnuts £7

British cheeseboard, crackers, chutney £10

Selection of homemade ice cream:

Vanilla
Cream liqueur & toasted almond
Dulce de Leche
Coffe & walnut

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