

Nibbles

Locally baked bread & netherend butter	£5
Kalamata olives	£4



Sunday Set Menu

The Hostelrie chicken wings

or

Crispy whitebait, sriracha mayonnaise

or

Wye valley stout welsh rarebit, rocket & red onion salad

Roast sirloin of beef or Roast chicken supreme

with duck fat roast potatoes, fennel seed & honey glazed carrots & parsnips, braised spiced red cabbage, Wye valley fine beans, Yorkshire pudding, gravy

Maple pannacotta, maple syrup, coffee crumb

or

Dark chocolate & treacle pot, toasted hazelnuts, treacle ice cream

2 courses £22 / 3 courses £27

Starters

Curried parsnip soup, lemon yogurt, toasted sunflower seeds, toasted bread £7
Siegerebbe, 2021, Wythall Estate, Herefordshire, UK £7.5

Wye valley stout welsh rarebit, rocket & red onion salad £7
Viognier/Chenin Blanc/Grenache Blanc, 2020, The Wolftrap, Franschoek, South Africa £5.5

Crispy whitebait, sriracha mayonnaise £7
Picpoul de Pinet, 2021, Domaine de Lauriers, Thau, France £5.5

Mains

Cornish mackerel, new potatoes, spinach, chorizo, samphire sauce, tomato coulis £18
Verdejo/Viura, 2020, Basa, Telmo Rodriguez, Rueda, Spain £7.5

New season 8oz venison steak, twice cooked maris piper chips, baby leaf salad, chimmichurri sauce £24
Nero d'Avola/Frappato, 2020, u...Passimento, Baglio Gibellina, Sicily £7.5

Spiced butterflied lamb rump, creamy polenta, fine beans, coriander & tomato sauce £23
Cabernet Sauvignon, 2019, Gougenheim, Uco Valley, Argentina £7.5

Mushroom & truffle risotto, parmesan, truffle oil £15
Carignan, 2021, Martinfort, Pays d'Oc, France £5.5

Burgers

All served with double cooked maris piper chips

Halloumi burger, spiced tomato chutney, dill gherkin, red onion, tomato £15

Huntsham farm longhorn beef burger, Monterey jack, bacon, seeded brioche bun, dill gherkin, red onion, tomato, aioli £16

Desserts

Dark chocolate & treacle pot, toasted hazelnuts, treacle ice cream	£8
Maple pannacotta, maple syrup, coffee crumb	£8
Homemade ice creams (3 scoops) cream liqueur & almond / pistachio / peanut butter / mixed berries / vanilla / rum & golden raisin / dulce de leche / treacle / chocolate orange / bischoff / golden syrup / blood orange / blueberry & elderflower	£6.5
Affogato - vanilla ice cream with espresso	£4.5
Cheeseboard - Truffle hunter cheddar, Sparkenhoe blue, killeen goats cheese, Oglesfield raclette, crackers, caramelised onion chutney	£13

Dessert Wine

Sparkling pink moscato, 2020, Innocent bystander, Australia <i>Strawberry, sherbert, cherry</i>	5.5 (125ml)	28
Dom. l'Ancienne Cure, 2019, Monbazillac, France <i>Peach, caramel, nectarine</i>	9 (125ml)	25
Taylor's 10 year tawny port, Portugal <i>Toffee, nutty, coffee</i>	6.25 (75ml)	60

Tea & Coffee

Americano £3.50 / Cappuccino £3.50 / Latte £3.50 / Flat White £3.50 / Espresso £2
Double Espresso £2.50 / Hot Chocolate £4 / Selection of teas available £3.50

Espresso Martini	£9
Vodka / Expre / Cazcabel / 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