

## June Menu



### Nibbles & Starters

Locally baked bread & Netherend butter	5.5
Kalamata olives	4
Homemade pickles	3.5
The Hostelrie spiced chicken wings	7
Pan fried red mullet, jersey royals, capers, samphire sauce	8
<i>Brixton Reliance IPA, London 4.2%</i>	6.5
Goat's cheese salad, beetroot, red onion, walnut	7.5
<i>Carignan, 2021, Martinfort, Pays d'Oc, France</i>	6.5
Lime cured trout "gravlax", confit onions, pickled fennel salad	8
<i>Piquepoul, 2021, Coteaux d'Enserune, Fonvalieu, France</i>	7.5
Wye Valley asparagus, parma ham, parmesan, tomato coulis	8.5
<i>Siegerrebe, 2022, Wythall Estate, Wye Valley, Herefordshire</i>	8

### Mains

Chicken schnitzel Holstein, anchovies, capers, fried free range hen egg, mixed leaf salad	19
<i>Loureiro, 2022, Vinho Verde, João Ramos, Portugal</i>	7.5
Monfish tail, chorizo, cannellini beans, samphire, smoked paprika aioli	24
<i>Loureiro, 2022, Vinho Verde, João Ramos, Portugal</i>	7.5
Tomato risotto, walnut & sage pesto, parmesan	16
<i>Chenin Blanc, 2021, False Bay, Swatland, South Africa</i>	6.5
10oz Ribeye steak, Koffmann's fries, rocket salad, oyster mushrooms, Chimmichurri sauce	27
<i>Nero d'Avola/Frappato, 2020, u...Passimento, Baglio Gibellina, Sicily</i>	7.5
Haloumi burger, spiced tomato chutney, Koffmann's fries	15
<i>Pinot Grigio, 2020, Paparuda, Cremale Reclas, Romania</i>	5
Huntsham Court Farm Longhorn cheeseburger, burger sauce, Koffmann's fries	17
<i>Shiraz, 2016, Jim Barry &amp; Sons, Clare Valley, Australia</i>	9.5

### Sides (all 4)

Koffmann's fries / Mixed baby leaf salad

*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 drink pairing for the dish, glass sizes are 175ml or pint measures & pricing is indicated on the right, tables of six people or more will incur a 10% service charge*

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### Dessert

Lavender Eton mess, macerated berries, strawberry coulis, elderflower ice cream	7.5
Warm 70% dark chocolate brownie, biscoff ice cream	7.5
Affogatto - vanilla ice cream with espresso	4.5
Cheeseboard - Baron Bigod, Shropshire Blue, Vintage Cheddar Gorge, Cornish Yarg, crackers, apple & brandy chutney	13
Homemade ice creams (3 scoops)	6.5
peanut butter / rum & raisin / biscoff / pistachio / coffee & walnut / vanilla / elderflower / stem ginger / dulce de leche / dark chocolate hazelnut brownie / coconut macaroon / banoffee / treacle / cream liqueur & almond /	

### Dessert Wines

Dom. l'Ancienne Cure, 2019, Monbazillac, France (75ml)	6	25
<i>Peach, caramel, nectarine</i>		
Black Muscat, Elsyium, 2021, Quady, California, USA (75ml)	7	35
<i>Cranberry, cherry, lychee</i>		
Quinta de la Rosa extra dry white port (75ml)	6	35
<i>Pear drop, lemon, honey</i>		
Taylors 10 year tawny port, Portugal (75ml)	6.5	60
<i>Toffee, nutty, coffee</i>		
Espresso Martini		9
Vodka / Expre / Cazcabel / Espresso / Gomme		
Liqueur Coffee		9
(Choose either:) Jameson / Brandy / Dark Rum / Vodka / Whisky / Amaretto		

### 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

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