

July Lunch Menu

Nibbles, & Light Bites

Locally baked bread & Netherend butter	5.5	
Kalamata olives	4	
Homemade pickles	3.5	
The Hostelrie spicy chicken wings		7
Truffle arancini, romesco sauce		8
Crispy whitebait, lemon mayonnaise		7.5
Roasted tomato soup, natural yogurt, toasted seeds, extra virgin olive oil		7.5



Sandwiches & Burgers

Severn & wye smoked salmon, herb cream cheese, ciabatta roll Koffmann's fries	14
Steak, mustard mayonnaise, rocket, red onion, ciabatta roll, Koffmann's fries	15
Haloumi burger, spiced tomato chutney, Koffmann's fries	15
Huntsham Court Farm Longhorn cheeseburger, burger sauce, Koffmann's fries	17

Sides (all 4)

Koffmann's fries / Mixed leaf salad

Desserts

Passionfruit cheesecake, macerated berries, passionfruit coulis	8
White chocolate mousse, toasted hazelnuts	7.5
Affogatto - vanilla ice cream with espresso	4.5
Cheeseboard - Baron Bigod, Cott Hill Bue, Vintage Cheddar Gorge, Cornish Yarg, crackers, apple & brandy chutney	13
Homemade ice creams (3 scoops)	6.5
pistachio / vanilla / elderflower / banoffee / stem ginger / treacle / passionfruit / dulce de leche / coconut macaroon / raspberry & lavender / Milk chocolate & tonka bean	

Tea & Coffee

Americano 3.5 / Cappuccino 3.5 / Latte 3.5 / Flat White 3.5 / Espresso 2
Double Espresso 2.5 / Hot Chocolate 4 / Selection of teas available 3.5

*Not all ingredients are stated on the menu, should you have any dietary requirements or allergies please inform a member of staff,
tables of six people or more will incur a 10% service charge*