

July Menu



Nibbles & Starters

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| Locally baked bread & Netherend butter | 5.5 |
| Kalamata olives | 4 |
| Homemade pickles | 3.5 |
| The Hostelrie spicy baked chicken wings | 7.5 |
| <i>Touriga Nacional/Tinto Roriz/Alfrocheiro, 2020, Cota 700, Dao, Portugal</i> | 7 |
| Roasted tomato soup, natural yogurt, toasted seeds, extra virgin olive oil | 7.5 |
| <i>Carignan, 2021, Martinfort, Pays d'Oc, France</i> | 6.5 |
| Severn & Wye smoked salmon, fennel cream cheese, pickled shallots, caper berries, sourdough | 8.5 |
| <i>Piquepoul, 2021, Coteaux d'Enserune, Fonvalieu, France</i> | 7.5 |
| Garlic oyster mushrooms on toast, pickled walnut | 7.5 |
| <i>Brixton Reliance IPA, London 4.2%</i> | 6.5 |
| Crispy whitebait, lemon mayonnaise | 7.5 |
| <i>Amstel Lager, Holland, 4.1%</i> | 5.5 |

Mains

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| Line caught mackerel fillets, cannellini beans, chorizo, wakame seaweed, smoked paprika aioli | 20 |
| <i>Loureiro, 2022, Vinho Verde, João Ramos, Portugal</i> | 7.5 |
| Pan roasted chicken supreme, garlic new potatoes, spinach, romesco sauce | 19 |
| <i>Chenin Blanc, 2021, False Bay, Swatland, South Africa</i> | 6.5 |
| Pea gnocchi, sun dried tomato, courgette, peas, rocket & walnut pesto, parmesan | 16 |
| <i>Siegerrebe, 2022, Wythall Estate, Wye Valley, Herefordshire</i> | 8 |
| 10oz Ribeye steak, Koffmann's fries, rocket & parmesan 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, Papparuda, Cremale Reclas, Romania</i> | 5 |
| Huntsham Court Farm Longhorn cheeseburger, burger sauce, Koffmann's fries | 17 |
| <i>Shiraz, 2016, Jim Barry & Sons, Clare Valley, Australia</i> | 9.5 |

Sides (all 4)

Koffmann's fries / Mixed 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

| | |
|---|-----|
| White chocolate mousse, toasted hazelnuts, chocolate shortbread | 7.5 |
| Lemon posset, berry compote | 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 |
| vanilla / dark chocolate hazelnut brownie / cream liqueur & almond / treacle / passionfruit / dulce de leche / raspberry & lavender / elderflower / milk chocolate & tonka bean / banoffee / rum & raisin / red grape | |

Dessert Wines

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

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

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