

L'hôte

à la batte et à la balle

Menu

Breakfast, Lunch and Dinner

Breakfast Menu All served with a pot of tea or cup of coffee.

The Continental:	£8.00
A selection of cereals or porridge, a fresh fruit salad, yoghurt, toasted artisan bread, croissants, British and continental cold meats and cheese.	
L'hôte Full English Breakfast	£10.00
Fried, poached or scrambled eggs served with our own breakfast sausage, smoked bacon, grilled tomato, mushrooms, hash browns, beans and toast.	
Smoked Haddock & Poached Eggs	£9.00
Honey Glazed Home Roast Gammon	£8.00
Served on a bed of homemade bubble & squeak with a poached egg.	
Smoked Salmon and Scrambled Eggs	£8.50
Omelette	£7.50
Choose from Ham, Cheese or Mushroom.	

Lunch Menu

Cod Goujons in Beer Batter	£10.95
Served with hand cut chips, salad garnish and a choice of mushy peas or garden peas.	
Pie of the Day	£13.95
Served with buttered mashed potato, seasonal vegetables and gravy.	
L'hôte Caesar Salad	£8.95
Crispy romaine lettuce, tomato, red onion, Caesar salad dressing and garlic croutes. Add chicken or bacon for an extra £3.95	
L'hôte Honey Roasted Ham	£13.95
Served with double egg and hand cut chips.	
L'hôte Artisan Pork & Leek Sausages	£12.95
Served with a buttered mash potato in a red onion sauce.	
L'hôte Homemade Beef Lasagne	£9.95
Served with hand cut chips or salad. Vegetarian option available.	

Dinner Menu

Starters

Seasonal Homemade Soup of the Day Served with a warm bread roll.	£4.95
Seasoned flour Whitebait with Tartar Sauce	£5.25
L'hôte Prawn and Avocado Salad with a classic Marie Rose sauce	£6.95
L'hôte Chargrilled Halloumi, Tomato & Basil on a toasted Ciabatta	£5.25
Potted Smoked Mackerel Pâté Served with Artisan bread.	£5.95
Homemade Chicken Liver Parfait with Red Onion Chutney Served with a toasted brioche.	£5.95

Mains

Pan roasted 8oz 28-day Free Range Matured Beef Rib Eye Steak Served with sweet potato fries, on the vine tomatoes, a large portobello mushroom, onion rings and a choice of garlic butter or béarnaise sauce.	£25.95
Twice cooked Free-Range Pork Belly Served with grain mustard mashed potatoes, broccoli, chantenay carrots and an apple cider cream sauce.	£15.95
Marinated Lamb Rump Served on a bed of Bubble and Squeak, seasonal vegetables and a rosemary and red current jus.	£19.95
Salmon and Spinach en croute Served with lemon beurre blanc, new potatoes and seasonal vegetables.	£17.95
Handmade Steak and Stilton Pie Served with buttered mashed potatoes, seasonal vegetables and a red onion gravy.	£13.95

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L'hôte Roulade of Chicken Fillet	£15.95
Filled with a local minced free-range pork and Bramley apple stuffing, wrapped in a pancetta ham. Served with local seasonal vegetables and hassleback potato with a tarragon cream sauce.	
Baked Cod Loin	£15.95
Served with Mediterranean vegetables and a rich tomato sauce, roasted new potatoes and wilted curly kale.	
Handmade Chicken, Ham and Asparagus Pie	£13.95
Served with mashed potatoes, seasonal vegetables and a white wine cream sauce.	
Sautéed Black Eyed Bean Cassoulet (V)	£12.95
Served with spinach, red onion and on the vine cherry tomatoes topped with a lemon and virgin olive oil drizzle.	
L'hôte Rustic Spaghetti Bolognese	£11.95
Beer Battered Cod Fillet	£12.95
with hand cut chips, salad and garnish, garden peas or mushy peas.	
L'hôte Homemade 8oz Beef Burger Stack	£13.95
Served with salad tomatoes, sliced gherkins, onion rings, farmhouse cheddar cheese, hand cut chips and a homemade salsa. <i>Vegetarian option available</i>	

Desserts All served with a choice of Cream, Ice Cream or Custard

Chocolate Brownie	£5.95
Cheesecake	£5.95
Fresh Fruit Salad	£5.95
Peach & Raspberry Frangipane	£5.95
Fruit Crumble	£5.95
L'hôte Cheese Board	£7.95
Selection of 3 cheeses English brie, English mature cheddar and blue cheese served with pickles, chutney, fruit and a baguette.	

(All are subject to availability, please see 'Sweet Board' for today's specials)

Extras

Hand Cut Chips	£3.50
Sunday Roast Potatoes	£3.50
Side Salad	£3.50
Mashed Potato	£3.50
Mushrooms	£3.50

Sunday Menu

L'hôte Sunday Dinners are served with Olive Oil Roasted Potatoes, Roasted Parsnips, Roasted Carrots, Yorkshire Pudding, Roast Garlic, Sweet Heart Cabbage, Cauliflower and a rich meat Sauce.

Roast Sirloin of Beef	£16.95
Roast Leg of Lamb	£15.95
Roast Pork with Sage and Onion Stuffing	£13.95
Nut Roast (V)	£11.95

All our meats, fish, poultry, vegetables and cheeses are sourced locally or nationally where possible, unless not available or not of good quality.

Our Steaks are all sourced from local herds where possible and aged to enhance flavour and tenderness of the products. If you have any allergies or intolerance, please speak to our staff about the ingredients in your meal when making your order.

Thank you.