

HOST

BRUNCH.

Served 9:00am - 5pm

FRESH PASTRIES. (V) <i>pain au chocolate or croissant.</i>	2.5
CLASSIC AVOCADO TOAST. (VG) <i>fresh sourdough, lime, coriander & chilli</i>	7.5
YOGHURT & HOMEMADE GRANOLA BOWL. (V) <i>topped with fresh fruit, choc chips, nuts & seeds mix & honey</i>	6.5
EGGS BENEDICT. <i>muffin, poached egg, crispy bacon, chive hollandaise</i>	10.0
TURKISH EGGS, CRISPY HASH BROWN. (V) <i>poached eggs, chive hash brown, aleppo chilli, yoghurt</i>	9.0
SMOKED SALMON, TOASTED FOCCACCIA. <i>oak smoked salmon, lemon mayo, chives & foccaccia</i>	9.5
AMERICAN STYLE PANCAKES. (V) <i>fresh berries, vanilla mascarpone & maple syrup</i>	9.5
FULL ENGLISH BREAKFAST. <i>sausage, bacon, poached egg, hash brown, baked beans, portobello mushroom, vine tomatoes, sourdough slices</i>	12.5
VEGETARIAN BREAKFAST. (V) <i>vegetarian sausage, fried halloumi, poached egg, hash brown, baked beans, portobello mushroom, vine tomatoes, sourdough</i>	12.5

BRUNCH EXTRAS.

POACHED/FRIED EGG. (V,GF)	1.5
SERRANO HAM. (GF)	3.0
HALLOUMI. (V,GF)	3.5
CRISPY BACON. (GF)	2.5
HASH BROWN.	3.5
SMOKED SALMON. (GF)	4.5
SAUSAGE.	2.5

BOTTOMLESS BRUNCH.

INDULGE IN A BRUNCH DISH OF YOUR CHOICE, ALONG WITH FREE- FLOWING PROSECCO, BEER & SELECTED COCKTAILS .	45
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90 minute sitting, last table is seated at 3pm. Please ask your waiter for cocktails available.

HOST

TAPAS.

Served 11:00am - 9:30pm

MARINATED OLIVES. (VG,GF)	4.0
TOASTED SOURDOUGH. (V) & garlic butter	3.95
HUMMUS. (VG) pine nuts, tortilla	5.95
MANCHEGO CHEESE. (V, GF) tomato salsa	4.5
GARLIC KING PRAWNS. (GF) white wine, lemon	6.95
HARRISA CAULIFLOWER. (VG, GF) hummus, dukkah, rocket	5.0
PATATAS BRAVAS.(V,GF) roasted garlic aioli	4.5
SUNBLUSH TOMATOES & ARTICHOKEs. (GF)	3.95
STICKY PORK BELLY BITES. asian glaze, spring onion, toasted sesame seeds	6.95
PAN FRIED CHORIZO. (GF) red wine, crispy kale	5.5
KOREAN CHICKEN WINGS. gochujang, sweet chilli mayo, crispy onion	6.95
CROQUETTES DE JAMON. tomato frito	6.5
PADRON PEPPERS & SEA SALT. (VG,GF)	3.95
SALT & PEPPER SQUID. black garlic aioli, lemon	5.95
CHEESE STUFFED JALAPENOS. (V)	6.95
SERRANO HAM. (GF)	4.95

HOST'S CLASSIC SMALL PLATES.

CRISPY CHILLI CHICKEN. chilli sauce, rocket, spring onions, toasted sesame seeds	7.5
HALLOUMI FRIES. (V) panko crumb, sweet chilli jam	6.95
STEAK BRUSCETTA. sliced steak, caramelised red pepper & onion, spinach & dijonaise on sourdough	9.5
SMOKED SALMON LINGUINE. lemon cream sauce, rocket	9.5
COURGETTE FRITTAS. (V) za'atta, dill yoghurt, avocado	6.5

HOST

BURGERS.

Served 11:00am - 9:30pm

All burgers served in brioche buns & a side of coleslaw. Just ask for GF bun.

HOST CLASSIC. 6oz 100% aged British beef patty, cheddar, lettuce, tomato, pickle, red onion, chilli jam, burger sauce	8.0
REVOLUTION BURGER. everything in the HOST classic, with the addition of slow roasted pork belly & crispy streaky bacon	13.5
CHICKEN. chicken breast, mayo, tomato & wild rocket	8.5
MAGIC MUSHROOM. (V) portobello mushroom, halloumi, sun blushed pesto & beef tomato	9.0

SLIDER BURGERS.

choice of any 3 for **£10.50**

CHICKEN SCHNITZEL. Asian slaw, harissa mayo	CHEESEBURGER. cheddar, tomato, lettuce, pickle, chilli jam, host sauce	GRILLED HALLOUMI. (V) roasted red pepper, basil aioli
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SALADS.

With or without your choice of topping: Grilled chicken breast +£4, King Prawns +£6, Bacon +£2, Grilled Halloumi +£2.50 or Falafels +£2.50.

CLASSIC CEASAR. romain lettuce, croutons, parmesan shavings & ceasar dressing	8.5
GREEN GODDESS SALAD. (VG, GF) watercress, green leaves, rocket, avocado, broccoli, toasted sunflower seeds, vinaigrette	8.5
RED BUDDAH BOWL. (VG, GF) beetroot salsa, endive, red cabbage, pine nuts, pickled red onion & topped with mixed seeds	8.5
GREEK SALAD. (V, GF) mixed leaves, cucumber, cherry tomatoes, red onion, olives & feta cheese.	8.5

SIDES.

SKIN ON FRIES. (VG, GF)	4.0
SWEET POTATO FRIES. (VG, GF)	4.5
ONION RINGS. (V)	3.5

HOST

COFFEE'S & HOT DRINKS.

syrups + 25p, ask your waiter for flavours

LATTE.	3.0
ICED LATTE.	3.0
CAPPUCCINO.	3.0
AMERICANO.	2.5
ESPRESSO. <i>single or double</i>	1.95/ 2.5
FLAT WHITE.	3.0
MOCHA.	3.0
HOT CHOCOLATE.	3.0
ENGLISH BREAKFAST TEA.	2.25
EARL GREY TEA	2.25
PEPPERMINT TEA.	2.25
CAMOMILE TEA.	2.25
GREEN TEA.	2.25

SOFT DRINKS.

	REG.	LRG.
COCA - COLA.	2.25	3.25
DIET COKE.	2.25	3.25
LEMONADE.	2.25	3.25
SPARKLING WATER (330ML/750ML).	1.95	3.0
STILL WATER (330ML/750ML).	1.95	3.0
JUICE. <i>orange, apple, pineapple, cranberry or passion fruit</i>	2.5	3.95

BEERS & CIDERS.

CRUZCAMPO DRAUGHT (4.4% ABV)	3.5/6.0
CARLSBERG PINT (3.8% ABV)	5.0
SAN MIGUEL PINT (5.0% ABV)	5.25
PERONI 330ML (5.1% ABV)	5.25
BREWDOG PUNK IPA 330ML (5.4% ABV)	5.0
CORONA 330ML (4.8% ABV)	5.25
BULMERS ORIGINAL CIDER 500ML (4.5% ABV)	5.5
SPECKLED HEN 500ML (4.5% ABV)	5.75
KOPPARBERG (PEAR/ STRAWBERRY & LIME) 500ML (4% ABV)	5.5
LONDON PRIDE 500ML (4.7% ABV)	5.75
PERONI LIBERA 330ML (0% ABV)	4.0
LUCKY SAINT (0.5% ABV)	4.5

HOST

HOST COCKTAIL SPECIALS.



HOST SPRITZ.
9.5

St German, Prosecco, elderflower, mint & lime



LYCHEE MARTINI.
10

Vodka, lychee liqueur, lychee juice



BLOOD ORANGE BRAMBLE. **10.5**

Orange gin, blood orange syrup, lemon & orange



JAPANESE YUZU SOUR. **11.5**

Suntory whiskey, yuzu juice, syrup, aquafab

CLASSIC COCKTAILS.

	GLASS.	JUG. <i>serves 4</i>
APEROL SPRITZ. <i>Aperol, Prosecco, soda, fresh orange</i>	7.0	25.0
PIMMS. <i>pimms, lemonade, fresh fruit</i>	7.0	25.0
SANGRIA. <i>red wine, orange juice, fresh fruits, cinnamon</i>	7.0	25.0
LONG ISLAND ICED TEA. <i>vodka, gin, tequila, rum, triple sec, lime, coke</i>	10.0	35.0
ESPRESSO MARTINI. <i>fresh espresso, Kahlua, vodka, sugar</i>	9.0	
FRENCH MARTINI. <i>chambord, vodka, pineapple</i>	9.0	
MARGARITA. <i>tequila, lime, agave, cointreau</i>	9.0	
PINA COLADA. <i>Malibu, coconut cream, pineapple</i>	9.5	
COSMOPOLITAN. <i>citron vodka, Cointreau, cranberry, lime, sugar</i>	8.5	
PALOMA. <i>tequila, grapefruit, lime, agave, soda</i>	9.0	
PORNSTAR MARTINI. <i>vodka, passoa, lime, vanilla, Prosecco shot</i>	9.0	
MOJITO. <i>Bacardi, mint, lime, soda, sugar</i>	9.5	

HOST

GIN.

*fevertree tonics +1.5 (Indian, light, elderflower or Mediterranean)
soft drink mixers +1.0*

GORDONS ORIGINAL, PINK, LEMON OR ORANGE. (37.5% ABV)	4.75
WHITLEY NEILL RASPBERRY OR RHUBARB & GINGER. (43% ABV)	4.75
BOMBAY SAPPHIRE. (40% ABV)	4.75
MALFY SICILIAN PINK GRAPEFRUIT. (41% ABV)	5.25
HENDRICKS. (41.1% ABV)	5.5
TANQUERAY ORIGINAL OR SEVIILA. (41.3% ABV)	5.25
ROKU. (42% ABV)	5.25
GIN MARE. (42.7% ABV)	6.0
MONKEY 47. (47% ABV)	6.5
GORDONS 0%. (0% ABV)	3.75

RUM & VODKA.

CAPTAIN MORGANS SPICED OR DARK. (35% ABV)	4.5
HAVANA CLUB 7YR. (40% ABV)	4.75
KRAKEN DARK SPICED. (47% ABV)	4.25
BACARDI WHITE. (37.5% ABV)	4.5
MALIBU COCONUT RUM. (21% ABV)	4.0
ABSOLUT VODKA, VANILLA, RASPBERRY OR CITRON. (40% ABV)	5.0
GREY GOOSE. (40% ABV)	6.0
CIROC. (40% ABV)	6.5

WHISKEY, BOURBON & BRANDY.

JACK DANIELS. (40% ABV)	4.5
JAMESONS. (40% ABV)	4.75
GLENLIVET. (40% ABV)	5.0
MCCALLAN 12YR. (40% ABV)	5.25
WOODFORD RESERVE. (45.2% ABV)	5.75
SUNTORY WHISKEY. (43%)	6.0
COURVOISIER. (37.5%)	5.25
HENNESSY. (40% ABV)	5.5

double up on spirits +2.5

HOST

WHITE WINE.

	GLASS.	BTL.
HOOPENBURG CHENIN BLANC, SOUTH AFRICA. <i>passionfruit with notes of kiwi & green lemon, and a refreshing finish</i>	6.5	23.5
VISTMAR SAUVIGNON BLANC, CHILE. <i>dry, light & refreshing</i>	6.95	26.0
APALTUGUA UNWOODED CHARDONNAY, - CHILE. <i>full flavoured With a creamy texture & long citrusy finish</i>	7.25	27.5
VILLA ELSA PINOT GRIGIO, ITALY. <i>clean dry & elegant with good fruity mineral character</i>	7.0	28.0
PICPOUL DE PINET, FRANCE. <i>crisp, zesty, dry & perfect for summer</i>	7.5	29.5
LE VERSANT VIOGNER, FRANCE. <i>white peach & apricots with a crisp minerality. Gorgeous & satisfying</i>		28.5
MISTY COVE SAUVIGNON BLANC. <i>lively gooseberry character, acidity & elegant finish</i>		29.5
SANCERRE, FRANCE. <i>a true Sancerre from the Loire valley, well balanced with fruit & fresh acidity</i>		39.0
POUILLY FUISSE, FRANCE. <i>a domaine bottled Chardonnay from the Maconnais region, deliciously rich and full flavoured</i>		59.0

RED WINE.

MAPUCHE MERLOT, CHILE. <i>intense aromas of red fruits & plums</i>	6.5	23.5
MONTEPULCIANO D'ABRUZO, ITALY. <i>a lighter style from southern Italy with cherry fruit style & a dry finish</i>	7.0	26.0
ROMERO GONZALEZ MALBEC, ARGENTINA. <i>full bodied, juicy red. Bursting with aromas of plums & cherries</i>	7.5	29.5
COTES DU RHÔNE, FRANCE. <i>made from a blend of grapes including Grenach & Syrah. A lovely warm fruity wine. A great wine.</i>	7.75	30.5
MINDIARTE RIOJA CRIANZA, SPAIN. <i>vanilla & cinnamon, smooth & round with good body and very well integrated sweet tannins</i>		31.5
FLEURIE, FRANCE. <i>a serious single village domaine bottles Beaujolais made from Gamay. Light fruit style with a hint of pepper on the finish</i>		32.0

HOST

ROSÉ.

VILLA ELSA PINOT GRIGIO ROSE, ITALY. <i>light easy drinking rose, with good fruity characters</i>	7.25	28.0
APALTAGUA RESERVA CARMENERE ROSE, CHILE. <i>rose petal coloured with perfumed aromas of tart red fruit, hint of spice</i>	7.75	29.5
DIAMARINE PROVENCE ROSE, FRANCE. <i>from Cocteau Valois en Provence, deliciously pale pink with tangy fresh fruit and citrus peel aromas that lead to a very elegant finish</i>	8.75	32.5

SPARKLING.

PROSECCO, ITALY. <i>light, bubbly, crisp & extremely drinkable.</i>	7.5	29.5
PROSECCO ROSE, ITALY. <i>delicate & fresh with elegant flavours of strawberry</i>	8.0	32.5
PIERRE NICHOLAS BRUT, FRANCE. <i>classic champagne. Full, round, hints of toasted bread</i>		45.0
PIERRE NICHOLAS ROSE CHAMPAGNE, FRANCE. <i>deliciously elegant. Raspberry & roses combine with biscuit aromas</i>		48.0
VEUVE CLIQUOT YELLOW LABEL. <i>perfectly balanced and super smooth.</i>		75.0
LAURENT PERRIER ROSE. <i>combines real structure & freshness. An exquisite rose</i>		95.0

DAILY DOSE JUICES.

Cold-pressed juice, hand picked and pressed in the UK, 300ml

STRAWBERRY. <i>strawberry, apple, lemon, basil</i>	4.95
DULCE VERDE. <i>arefreshing blend of kale, apple, cucumber, lemon, mint</i>	4.95
O'FRESCO. <i>carrot, turmeric, apple, ginger, lemon</i>	4.95
ROUGE. <i>beetroot, apple, ginger, lemon, aloe vera</i>	4.95