HOST
TERRACE

Food & Drink Menu

TAPAS & SHARING.

Served 11:30am - 9pm

MARINATED OLIVES. (VG,GF)	**5.0**
TOASTED SOURDOUGH. (V) *& Garlic Butter*	**5.0**
HUMMUS. (VG) *Pine Nuts, Tortilla*	**5.95**
PADRON PEPPERS AND SEA SALT. (VG,GF)	**3.95**
PATATAS BRAVAS. (V,GF) *Roasted Garlic Aioli*	**4.5**
MANCHEGO CHEESE. (V,GF) *Tomato Salsa*	**4.5**
SERRANO HAM. (GF)	**4.95**
HALLOUMI FRIES. (V) *Panko Crumb, Chilli Jam*	**6.95**
HARRISA CAULIFLOWER. (VG, GF) *Hummus, Dukkah, Rocket*	**5.0**
CHEESE STUFFED JALAPENOS. (V)	**6.95**
GARLIC KING PRAWNS. (GF) *White Wine, Lemon*	**6.95**
CROQUETTES DE JAMON. *Tomato Frito*	**6.5**
STICKY PORK BELLY BITES. *Asian Glaze,Spring Onion, Toasted Sesame Seeds*	**6.95**
KOREAN CHICKEN WINGS. *Gochujang, Sweet Chilli Mayo, Crispy Onion*	**6.95**
WHITE CRAB CROQUETTES. *Wasabi Caeser.*	**9.50**
HOST CRISPY CHILLI CHICKEN. *Spring Onions and Toasted Sesame Seeds.*	**8.00**
SKIN ON FRIES. (VG,GF)	**4.0**
SWEET POTATO FRIES.	**4.0**

Due to the use of allergens in our kitchen, we cannot guarantee the absence of allergen traces in our dishes.

GF = gluten free. V = Vegetarian. VG = Vegan.

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BURGERS.

All served in a Brioche Bun, GF option available

60Z REVOLUTION BURGER. **16.0**
100% British Beef, Crispy Bacon, Cheese, Chilli Jam, Lettuce, Tomato and Pickles, served with Skin On Fries

CHARGRILLED CAJUN CHICKEN BURGER. **14.0**
Chargrilled Chicken, Red Pepper Salsa, Tomato, Rocket and Gherkins, Skin on Fries

PORTOBELLO MUSHROOM **12.0**
Halloumi, Sun Blushed Pesto & Tomato served with Skin on Fries

SLIDER BURGERS.

choice of any 3 Slider Burgers for **10.5**

CHICKEN SCHNITZEL.
Asian Slaw, Harissa Mayo

CHEESEBURGER.
Cheddar, Tomato, Lettuce, Pickle, Chilli Jam, Host Sauce

GRILLED HALLOUMI. (V)
Roasted Red Pepper, Basil Aioli

SALADS.

CLASSIC CHICKEN CAESAR. **14.5**
Chargrilled Chicken, Romain lettuce, Croutons, Parmesan Shavings
- Replace the chicken with Halloumi, Bacon or Falafels

KING PRAWN CAESER. **16.5**
Pan fried King Prawns, Romain lettuce, Croutons, Parmesan Shavings

GREEK SALAD. **11.5**
Mixed Leaves, Cucumber, Cherry Tomatoes, Red Onion, Olives and Feta Cheese

ARUGULA (ROCKET) SALAD. **10.5**
Wild Rocket, Shaved Parmesan, Roasted Grapes and Toasted Pine Nuts with a Lemon Dressing.

STEAKS.

5OZ HANGER STEAK. **18.5**
Served Medium Rare with Skin on fries and garlic butter

7OZ RIBEYE STEAK. **28.0**
Served with Portobello Mushroom, Vine Cherry Tomato, Skin on Fries and Garlic Butter

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DESSERTS.

HOST CHEESECAKE. *White Chocolate and Morillo Cherry Syrup.*	**8.0**
STICKY TOFFEE PUDDING. *Caramel Sauce and Clotted Cream Ice Cream.*	**8.0**
CHURROS WITH CHOCOLATE SAUCE.	**8.0**
ICE CREAMS. Strawberry, Vanilla or Chocolate.	**7.0**
SORBET SELECTION. Lemon, Mango, or Raspberry.	**7.0**

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COCKTAILS.

APEROL SPRITZ. **10.5**
Aperol, Prosecco, Soda.

HOST SPRITZ. **10.5**
St Germain, Prosecco, Elderflower, Mint & Lime Garnish

LIMONCELLO SPRITZ. **10**
Limoncello, Prosecco & Soda

PORNSTAR MARTINI **10.5**
Absolute Vanilla, Passoa, Passionfruit Juice, Lime & Vanilla Syrup

COSMOPOLITAN. **10**
Absolute Vodka, Orange Liquer, Lime Juice, Cranberry Juice

CLASSIC MOJITO. **10.5**
Barcadi Blanca, Fresh Lime, Fresh Mint, Sugar, Soda

PASSIONFRUIT MOJITO. **11**
Bacardi Blanca, Fresh Lime, Fresh Passionfruit, Sugar, Soda

STRAWBERRY DAIQUIRI. **11**
Bacardi Blanca, Strawberries, Lime Juice, Sugar

PINA COLADA. **10**
Malibu, Coconut Creme, Pineapple Juice

ESPRESSO MARTINI. **10.5**
Absolute Vanilla, Kahula, Fresh espresso, Vanilla Syrup

POMEGRANATE FIZZ. **11**
Creme De Cassis, Bramble Gin, Prosecco, Pomegranate & Rosemary Garnish

LONG ISLAND **11**
Absolute, Gordons Dry, Tequila, Bacardi Blanca, Orange Liquer, Sour Mix, Cola

CLASSIC MARGARITA **10.5**
Tequila, Orange Liquer, Lime Juice, Agave

SPICY MARGARITA **10.75**
Tequila, Orange Liquer, Lime Juice, Agave, Fresh Chillis

MOCKTAILS.

ELDERFLOWER SPRITZ **6.5**
Elderflower, Apple, Lime, Mint, Soda

VIRGIN MOIJITO **6.5**
Fresh Mint, Lime, Sugar, Apple Juice, Soda

PASSIONFRUIT MARTINI **6.5**
Passionfruit puree, Passionfruit Juice, Apple Juice, Lime Juice, Vanilla Syrup

JUGS.

PIMMS JUGS **27.5**

SANGRIA **32**

APEROL SPRITZ **35**

WHITE WINES.

	175ml.	250ml.	BTL.
BUSHVINE CHENIN BLANC, SOUTH AFRICA. *A super off dry white, fragrant with hints of lychee and kiwi*	**6.5**	**9.0**	**23.5**
APALTAGUA SAUVIGNON BLANC, CHILE. *A light dry refreshing wine from Chile's Central Valley*	**6.95**	**9.50**	**26.0**
VILLA ELSA PINOT GRIGIO, ITALY. *Clean, dry, elegant with good fruity mineral character. It's been a Host staple for the last two decades*	**7.25**	**10.5**	**28.0**
APALTAGUA UNWOODED CHARDONNAY, CHILE. *Full flavoured with a creamy texture and long citrusy finish*	**7.0**	**10.0**	**27.5**
PICPOUL DE PINET, FRANCE. *Crisp, zesty, dry and perfect for summer*	**7.5**	**10.95**	**29.5**
PENAMONTE VERDEJO, SPAIN. *Aged briefly in oak, full bodied with a hint of sweetness and a long finish*			**29.5**
LE VERSANT VIOGNIER, FRANCE. *White peach and apricots with a crisp minerality. Gorgeous and satisfying*			**28.5**
MISTY COVE SAUVIGNON BLANC, NEW ZEALAND. *Lively gooseberry character, acidity and elegant finish*			**29.5**
RIESLING WILLOWGLEN, AUSTRALIA. *Wonderful notes of ripe citrus and rich Turkish delight, this Riesling adds a crisp zesty acidity to really round things off. Stunning paired with seafood, asian inspired dishes and white meat*			**34.0**
ENTREFLORES ALBARINO, SPAIN. *Elegant, silky and well-structured with flavours of fruit and flowers*			**35.95**
GAVI FRATELLI CASETTA, ITALY. *A superb gavi and perfect for the summer. Notes of poached pear, honey, apple and tangerine*			**37.5**
SANCERRE, FRANCE. *A true Sancerre from the Loire Valley, well balanced with fruit and clean fresh acidity*			**39.0**
PETIT CHABLIS, FRANCE. *Fine unoaked Chardonnay from one of the region's top domaines. Aromas of white blossom, mingled with citrus notes and a mineral base*			**42.5**
POUILLY FUISSE, FRANCE. *A domaine bottled Chardonnay from the Maconnais region, deliciously rich and full flavoured*			**59.0**

RED WINES.

	175ml.	250ml.	BTL.
MAPUCHA MERLOT, CHILE. *Intense aromas of red fruits and plums*	**6.50**	**9.0**	**23.5**
MONTEPULCIANO D'ABRUZO, ITALY. *A lighter style from southern Italy with typical cherry fruit style and a dry finish*	**7.0**	**9.5**	**26.0**
ROMERO GONZALEZ MALBEC, ARGENTINA. *Full bodied, juicy red. Bursting with aromas of plums and cherries*	**7.5**	**10.0**	**29.5**
COTES DU RHONE, FRANCE. *A superb example of this well known appellation, made from a blend of grapes including Grenach & Syrah. A lovely warm fruity wine that can hold its own with red meat yet be smooth enough to also pair well with fish. A great wine for your table*	**7.75**	**10.5**	**30.5**
APALTAGUA RESERVA CABERNET SAUVIGNON, CHILE. *Elegant with touches of strawberry and cherry with a delicate velvet full-bodied lingering finish*			**30.00**
MINDIARTE RIOJA CRIANZA, SPAIN. *Aged for 12 months in American oak followed by a minimum of 3 months' bottle aging. To the nose, Vanilla and cinnamon aromas. In the mouth, it is smooth and round, with good body and very well integrated sweet tannins*			**31.5**
HUAQUEN RESERVA PINOT NOIR, CHILE. *Soft, fresh and exuding notes of cherry, cranberry and strawberry. Balanced and subtle*			**32.0**
FLEURIE, FRANCE. *A serious single village domaine bottled Beaujolais made from Gamay. Light fruit style with a hint of pepper on the finish*			**32.0**
TERRE AVARE PRIMITIVO, ITALY. *Intense ruby red with a nose of dark fruits. Moorish blackberries and tobacco, full bodied with a silky finish*			**32.75**
PASCAL TOSO MALBEC, ARGENTINA. *A medium - full bodied wine with notes of coffee, blackberry and violets. Well balanced with soft tannins with a finish of vanilla and lingering oak. One of our favorites*			**34.5**
I DOMI CHIANTI RUFINA, ITALY. *Fine wine made from Sangiovese. Sour cherry, black pepper and fig on the nose. Medium spice on the palate with well balanced oak. Pairs beautifully with our Chateaubriand*			**37.25**
FLORES DE CALLEJO, SPAIN. *Made from 100% Tempranillo. A superb Rioja from a top grower in RIbera del Duero where the grapes pass over a rigorous double selection table. Aged for 6 month in French Oak it's rich in forest fruits with notes of liquorice and sweet tannins yet balanced with spicy and balsamic touches*			**38.5**
CHÂTEAUNEUF DU PAPE, FRANCE. *A fine example of this classic wine, it's full bodied with strong cherry and red fruit with hints of spice and wood. A wine of true elegance*			**60.0**

ROSE WINES.

	175ml.	250ml.	BTL.
VILLA ELSA PINOT GRIGIO ROSE, ITALY. *A light easy drinking rose, with good fruity character*	**7.25**	**10.5**	**28.0**
DIAMARINE PROVENCE ROSE, FRANCE. *From Coteaux Varois en Provence, deliciously pale pink with tangy fresh fruit and citrus peel aromas that lead to a very elegant finish. The perfect summer rose.*			**32.5**

SPARKLING & CHAMPAGNE.

	175ml.	BTL.
PROSECCO, ITALY. *Light, bubbly, crisp & extremely drinkable.*	**7.5**	**29.5**
PROSECCO ROSE, ITALY. *Delicate & fresh with elegant flavours of strawberry*	**8.0**	**32.5**
CRÉMANT DE BOURGOGNE BRUT, FRANCE *Made from Chardonnay grown on the slopes of Burgundy, aromas of citrus and apple with notes of biscuit. Generous and slightly creamy on the palate with a crisp finish and smooth bubbles*		**33.5**
PIERRE NICHOLAS BRUT CHAMPAGNE, FRANCE. *Classic champagne. Full, round, hints of toasted bread*		**45.0**
BUCHET SEDUCTION ROSE CHAMPAGNE, FRANCE. *Deliciously elegant. Raspberry & roses combine with biscuit aromas*		**48.0**
VEUVE CLIQUOT YELLOW LABEL. *Perfectly balanced and super smooth.*		**60.0**
LAURENT PERRIER ROSE. *Combines real structure & freshness. An exquisite rose*		**78.0**

DESSERT WINE.

	75ml.
LATE HARVEST RIESLING. *Wonderfully rich. A nose of peach and honey*	**6.25**
TAYLORS LBV PORT. *Ripe berries and bitter chocolate*	**6.25**

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**
COURVOISIER. (37.5%)	**5.25**
HENNESSY. (40% ABV)	**5.5**

BEERS & CIDERS.

CARLSBERG PINT *(3.8% ABV)*	**5.0**
SAN MIGUEL PINT *(5.0%ABV)*	**5.25**
PERONI 33OML *(5.1%ABV)*	**5.25**
BREWDOG PUNK IPA 33OML *(5.4% ABV)*	**5.0**
CORONA 33OML *(4.8% ABV)*	**5.25**
BULMERS ORIGINAL CIDER 5OOML *(4.5% ABV)*	**5.5**
SPECKLED HEN 5OOML *(4.5% ABV)*	**5.75**
KOPPARBERG (PEAR/STRAWBERRY & LIME) 5OOML *(4% ABV)*	**5.5**
LONDON PRIDE 5OOML *(4.7% ABV)*	**5.75**

ZERO/LOW ALCOHOL.

PERONI LIBERA 33OML *(0%ABV)*	**4.0**
LUCKY SAINT *(0.5% ABV)*	**4.5**
GUINNESS *(0% ABV)*	**5.5**

HOT DRINKS.

LATTE	**3.0**	HOT CHOCOLATE (WITH CREAM)	**3.0**
CAPPUCCINO	**3.0**	ICED LATTE	**3.25**
AMERICANO	**2.5**	ENGLISH BREAKFAST TEA	**2.25**
ESPRESSO - SINGLE	**1.95**	EARL GREY TEA	**2.25**
ESPRESSO - DOUBLE	**2.5**	PEPPERMINT TEA	**2.25**
FLAT WHITE	**3.0**	CAMOMILE TEA	**2.25**
MOCHA	**3.0**	GREEN TEA	**2.25**

FLAVOURED SYRUPS **+ 0.25**
Vanilla, Caramel, Pumpkin Spice, Hazelnut. Switch to oat milk for no extra charge!

SOFT DRINKS.

	REG.	LRG.
COCA- COLA.	**2.25**	**3.25**
DIET COKE.	**2.25**	**3.25**
LEMONADE.	**2.25**	**3.25**
SPARKLING WATER (33OML/75OML).	**1.95**	**3.0**
STILL WATER (33OML/75OML).	**1.95**	**3.0**
JUICE. *Orange, Apple, Pineapple, Cranberry or Passion Fruit*	**2.5**	**3.95**

HOST

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LOUNGE

HOST
GRILL

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CATERING

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