

Host



SAMPLE MENU

Snacks

Sourdough bread, salted butter, whipped chicken fat – £4

Pork rillettes, sourdough crisps, pickles – £5

(v) BBQ'd beets, walnuts, Yellison's goats curd – £4

Salt beef brisket & smoked cheddar beignets, pickled onion ketchup – £5

(v) Gordal olives – £3.50

Small Plates

(v) Korean glazed charred aubergine, sesame mayo, puffed rice, tomato, mint, salad – £6.50

(v) Tandoori marinated cauliflower, Kashmiri butter sauce, pickled carrot & cashews – £6.50

Lightly cured salmon, cox apple, horseradish & cider ponzu – £7.50

Mains

Wood Grill

BBQ beef brisket, beetroot & caraway slaw, horseradish, BBQ ketchup – £16.50

(v) BBQ malt celeriac, brown butter, soy pickled shiitakes, remoulade & rarebit custard – £10

Charred mackerel, smoked soy & elderflower cherry tomatoes, radish & elderflower emulsion – £16.50

Buns

(v) BBQ celeriac, house gherkin, 'Henderson's Relish' onions, Harrogate blue & truffle aioli – £8.50

Host classic aged burger, pickles, smoked applewood cheddar, burger sauce & iceberg – £10.50

From Joel's Chicken

Spiced fried Korean glazed chicken bun, house gherkin, sesame mayo & lime dressed slaw – £9.50

Sides

Skin on fries – £3.50 Roasted new season potatoes, wild garlic butter – £4

Cauliflower cheese – £4 Spring green kale caesar salad – £4

Truffle aioli – £1 Buttermilk & garlic dip – £1

- Please inform your server of any allergies before ordering - GF / DF options available on request -