

## APPETIZERS

### *Chef's Cheese Plate*

We keep an excellent selection of artisan cheeses provided by St. James Cheese Co

Selection of 3  
- 12 -

Selection of 4  
- 15 -

Selection of 5  
- 18 -

### *Duc of Pate*

Hostel's Pate

Made in house by our Executive Chef Richard Richardson

Please ask about this week's selection

- 10 -

### *Hostel Oysters*

Fresh shucked, char-grilled Louisiana oysters topped with aged parmesan, parsley and a seasoned, grill butter

½ Dozen  
- 9 -

Dozen  
- 16 -

### *Mothers Milk*

Roasted lamb breast served with a crisp cucumber, pear salad, shaved Manchego and a red hot chili pepper sauce

- 7 -

### *Crab and Brie Fondue*

Delicate blue crab meat, served in a succulent mélange of smooth cheese with a hint of spice

- 9 -

### *Moules*

Black mussels steamed in white wine, garlic and herbs finished with butter and served with grilled bread

- 9 -

### *Salmon Carpaccio*

Thinly sliced and slightly pounded topped with a citron oil and lemon juice - very light and refreshing

- 10 -

### *B.B.Q. Shrimp*

Grilled shrimp, skewered on a rosemary branch, served with herb and spice infused High Life Worcestershire gravy

- 9 -