

FROM THE LARDER

dressed Cromer crab

mixed leaf salad, toasted brioche *(c,m,su,g,s,cr)* 14

pork and chicken liver pate

grape chutney, toated brioche *(su,s,g,m,e)* 9

Letzer's smoked salmon sandwich

cream cheese, avocado, lemon, capers *(f,m,g,su,s)* 14

Norfolk chicken toasted club

marsh pig chorizo, tomatoes, basil pesto *(g,m,s,su,n)* 14

Cromer crab sandwich

dill, Binham crème fraiche, vegetable crisps, lemon *(g,s,m,c)* 14

avocado sandwich

olive puree, tomatoes, goat's cheese, basil *(g,s,su)* 12

warm salt beef sandwich

Coleman's English mustard, pickles *(su,g,s,mu)* 12

All sandwiches are served on fresh white or granary bread,
with kettle crisps and salad garnish

FROM THE PASTRY

selection of Hoste biscuits and cookies *(please check allergens)* 3.5

selection of home-made cakes *(please check allergens)* 5.5

chocolate brownie and Cornish clotted cream *(g,m,e)* 4.5

freshly baked croissant *(m,g,e,su)* 3.0

pain au chocolate *(m,g,e,su)* 3.5

traditional cream tea

two freshly baked fruit scones, Cornish clotted cream, strawberry jam,
choice of tea or hot beverages *(g,m,su,e)* 7.5

VAT is included at 20%

A discretionary 10% service charge will be added to your bill. The service charge is shared between all staff. Our staff will be happy to advise on allergens or any other dietary requirements

The Hoste afternoon tea

(served 3pm - 5.00pm)

selection of open and finger sandwiches.
fruit scones, Cornish clotted cream, strawberry
jam.

selection of home-made cakes and biscuits.
choice of teas or hot beverages (*g,e,m*
f,mu,n,su)

for one 16 • for two 28 •

add a glass of Veuve Cliquot brut Champagne **10**