

TO START

Brancaster Oysters, natural, deep fried, bloody Mary
(*mo,c, su*) 2.5 each

Norfolk free range duck egg, ham & pea, Marsh Pig coppa, pea sorbet
(*m,su,c,e,g*) 12

Sweetcorn panna cotta & Cromer crab, crispy crab boudan, microcress, coriander oil
(*m,f,cr,e*) 14

Fillet of line-caught mackerel, beetroot, horseradish crème, hazelnuts
(*f,m*) 14

Asparagus, black summer truffle, herb sponge, custard
(*e,m,g*) 12

Local pan fried breast of wood pigeon, lentil salsa, charred red onion, red wine sauce
(*su,c*) 12

TO FOLLOW

Pan roasted Angus beef fillet & slow-cooked cheek, celeriac, horseradish, olive oil
sabayon (*m,e,su,c*) 32

Fillet of wild sea bass, hand-dived scallops, baby gem, pea & vanilla
(*f,mo,m,c,su*) 29

Best end of Ryburgh lamb, potato gnocchi, black olive puree, artichoke & baby fennel
(*m,c,su*) 27

Pan fried sea trout, langoustine, Brancaster samphire & lobster consommé
(*m,cr,c,su*) 26

Open Mediterranean vegetable lasagne, baby ratatouille, black olive crumb, pesto &
parmesan foam (*m,g,e,n,su*) 19

SIDES

Brancaster samphire | seasonal vegetables | buttered spinach | green salad |
tomato and basil salad | Norfolk Peer potatoes **4 each**

TO FINISH

Coconut panna cotta, roasted peach, elderflower consommé, almond crumb
(*n*) 11

Sharrington farm strawberries & cream, iced clotted cream parfait, mint foam
(*m,g,n,e*) 12

Chocolate mousse, milk foam, chocolate soil
(*m,g,n,e*) 12

Norfolk rhubarb & custard, crème pastry, poached rhubarb, crumble, pistachio
sponge
(*e,m,g,n*) 10

Binham blue cheese mousse, candied pear, spiced walnut cake
(*m,e,g*) 12

The Hoste Restaurant Menu features modern British dishes using fresh, locally sourced seasonal ingredients. The team of chefs, led by Julian Falconer work closely with suppliers and local producers including; Letzer's Seafood and Smokehouse, Mrs Temple's Cheeses and award-winning Marsh Pig Charcuterie.

*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.

ALLERGENS

g-gluten/wheat | **m**-milk | **c**-celery | **mo**-mollusc | **cr**-crustacean | **e**-egg

mu-mustard | **se**-sesame | **s**-soya | **n**-nuts | **p**-peanuts | **l**-lupin | **f**-fish

su-sulphur dioxide