

## THE HOSTE WEEK DAY MENU

### TO START

- soup of the day** freshly made with locally sourced produce **7**
- Brancaster oysters** natural, deep-fried, bloody Mary (*mo,c,su*) **2.5 each**
- chicken & duck liver parfait**, toasted brioche, red-onion jam (*m,e,g,su,c*) **9**
- dressed Cromer crab**, toasted sourdough, baby leaf salad (*m,g,mu,cr,su*) **14**
- ceviche line-caught mackerel**, beetroot, horseradish crème, hazelnuts (*m,f,e,cr,*) **14**
- local beetroot and goat's curd**, pickled shallots, puffed barley, beetroot relish (*m,su*) **12**
- local pan fried breast of wood pigeon**, lentil salsa, charred onion, red wine sauce (*c,su*) **12**
- Brancaster lobster risotto** bisque, tomato concasse (*m,cr,su,c*) **16 / 30**
- coastline sharing platter**, dressed Cromer crab, Letzer's local smoked salmon, lobster risotto, Brancaster oysters, cod fishcake (*g, m, ,mu, f, cr, mo*) **30**

### SALADS

- maize-fed chicken Caesar**, baby gem, anchovies, pancetta & poached hen's egg (*e,mu,fm,g,su*) **9 /16**
- asparagus and feta salad**, Norfolk beetroot, watercress & spring onions (*m,*) **9 /15**
- Brancaster lobster & prawn salad**, radicchio, baby gem, orange & basil (*cr,e,su*) **16 / 28**

### TO FOLLOW

- pan-fried calves liver**, creamed potato, slow-cooked onions, spring cabbage (*c,m,su*) **19**
- pan-roasted loin of cod**, roasted new potatoes, piquillo peppers, spinach & chorizo (*m,f*) **19**
- fillet of wild sea bass**, hand-dived scallops, baby gem, pea & vanilla (*f,mo,m,c,su*) **29**
- pan roasted Angus beef fillet & slow-cooked cheek**, celeriac horseradish, olive oil sabayon (*m,e,su,c*) **32**
- Great Ryburgh ribeye steak**, hand-cut chips, slow roasted plum tomato, portobello mushroom, peppercorn sauce (*c,m,mu*) **28**
- The Hoste beef burger**, fries, dry cured bacon, cheddar cheese, tomato relish and coleslaw (*g,m,f,e,c*) **17**
- fish & chips**, saffron Woodforde's beer batter, hand-cut chips, minted crushed peas, tartar sauce (*g,f,su*) **17**
- quinoa moussaka**, artichokes, chickpeas & apple tzatziki (*m,su*) **16**
- catch of the day** (please ask your server for details) **MP**
- cut of the day** (please ask your server for details) **MP**

### SIDES

- hand cut chips | French fries | creamed potatoes | Norfolk Peer potatoes | samphire |  
seasonal vegetables | buttered spinach **4 each**

### ALLERGENS

e-eggs **mu**-mustard **se**-sesame **s**-soya **n**-nuts **p**-peanuts **l**-lupin **su**-sulphur dioxide **f**-fish **g**-gluten/wheat **m**-milk **mo**-mollusc **cr**-crustacean.

**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.**