

TO BEGIN

Brancaster oysters

Rockefeller, deep fried, bloody Mary *(mo,c,su)* £2.5 each

Roasted Norfolk quail

Crispy quail's egg, caramelised apple, black pudding & pancetta *(m,e,c,su)* £10

Sharrington Farm grilled asparagus

Hollandaise sauce, crispy hen's egg, herb oil *(e,g,m,su)* £12

Seared king scallop

Pork belly, Cromer crab tartare & pea puree *(mo,cr,m,e,su,c)* £16

Dressed Cromer crab tian

Toasted sourdough, lemon crème fraiche, dill *(cr,mu,e,g,m)* £14

TO FOLLOW

Fillet of locally reared Angus beef

Potato terrine, wild garlic puree, woodland mushrooms, broad beans, red wine sauce *(m,e,su,c)* £32

28 Day Matured 8oz Rib Eye

Handcut chips, Portabella mushroom, grilled tomato, garlic butter & watercress *(m)* £28

Roasted rump & slow-cooked breast of Swannington Farm spring lamb

Fondant potato, courgette, confit garlic basil, buttered spinach, & slow roasted cherry tomato *(m,c,su)* £24

Escalope of line-caught seabass

Buttered baby gem, roasted baby onion, pea puree, saffron potatoes, vanilla foam *(f,m,c)* £24

Poached fillet of halibut

Pea and mint ravioli, asparagus, black truffle shavings, olive oil, *(m,e,g,f)* £24

Roasted Mediterranean vegetables

New potato fondants, aubergine, courgette, confit shallot, red pepper coulis, basil pesto, baby fennel, balsamic *(su,m)* £16

SIDES

creamed potato (m) | seasonal mixed vegetables (m) | buttered spinach | new potatoes (m) |

baby leaf salad | hand cut chips | French fries £4 each

TO FINISH

Chocolate and Highland Park whisky mousse tart

Caramel cremeux, aero choc & praline ice-cream (su,s,m,g) £8

Selection of British Isles cheeses

Biscuits, grapes, apple & date chutney, celery (m,e,c,su,g) £11

Selection of The Hoste's mini puddings for two

Please ask regarding allergens £16

Syllabub and elderflower jelly

Gin baba and poached red gooseberries, passionfruit curd, and baby mint (m,e,g,su) £8

Sharrington strawberries and cream

Iced vanilla parfait, caraway crumble, strawberry leather & jelly, macerated strawberries (m,g,e,su) £8

Selection of petit fours

Lapsang souchong, whisky and chilli truffle, bordeaux canelés, coffee and Tia Maria truffle, cassis macaroon, pistachio fudge (su,e,c,n,,g,m) £7

DESSERT WINES

911 Muscate de saint jean de minervois languedoc 2015	£22
912 Elysium black muscatel california 2015	£9/£28
913 Botrytis Semillon peter lehman Australia 2015	£9/£27

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

The Hoste's chefs create dishes featuring ingredients sourced locally from North Norfolk. Our menu draws inspiration from local producers, products and suppliers and all our dishes are cooked freshly to order

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.