

the hoste

VEGETARIAN AND VEGAN MENU

We are pleased to be able to offer vegan alternatives to most of our vegetarian dishes

TO START

Grilled Sharrington Farm Asparagus

Hollandaise sauce, crispy hens egg, herb oil *(m,e,g)* £12

VEGAN OPTION – with herb oil, red pepper coulis and slow roasted tomatoes *(g)* £9

Garlic Woodland Mushrooms & Spinach (VE)

Toasted sourdough, truffle shavings, olive oil *(m,g)* £8

Norfolk Tomato & Buffalo Mozzarella Salad

Avocado, rocket & toasted pinenuts, basil pesto *(n,m,su)* £11

TO FOLLOW

Roasted Mediterranean Vegetables

New potato fondants, red pepper coulis, courgette, piquillo pepper, confit garlic, basil pesto, baby fennel, Parmesan, aged balsamic *(su,n)* £16

VEGAN OPTION – remove basil pesto and Parmesan *(su,n)* £16

Deep Fried Buttermilk Marinated Halloumi

Lemon Yemeni relish, minted pea puree, sea salad tartare sauce, pickled quail egg *(m,e,g,su)* £16

VEGAN OPTION – Deep fried tofu pieces, minted pea puree, lemon Yemeni relish, samphire *(g,s)* £16

Avocado, Feta & Asparagus Salad

Quinoa, roasted beetroot, edamame beans, alfalfa, lemon oil *(s,m,su)* £9/12

VEGAN OPTION – substitute feta for chickpea salsa *(s,su)* £9/12

Pea & Mint Ravioli

Asparagus, pea puree, buttered spinach & wild garlic, toasted pine nuts, pea shoots & olive oil *(g,e,n,m)* £16

VE = dish is already vegan

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 fresh to order

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.