

the hoste

Sunday Lunch Menu

Two Courses for £23 or Three Courses for £28

STARTERS

Soup of the day

freshly made with locally sourced produce

Mussels

garlic & parsley white wine sauce, warm crusty bread

Three Natural Brancaster Oysters

served as natural for that 'straight from sea' taste

Chicken liver parfait

onion marmalade, toasted brioche

Roasted vegetable & goat's cheese tartlet

topped with rocket, pine nut salad

Pumpkin falafel

pickled pears, candy walnuts, sultana purée, deep-fried artichokes

MAINS

The Hoste Sunday Roast

choose from roast beef, roast pork, fillet of chicken or our vegan nut-roast to accompany roast potatoes, Yorkshire pudding, seasonal vegetables, gravy

The Hoste Salad

sweet potato, beetroot, quinoa, broccoli, pomegranate, avocado, sunflower seeds, pumpkin seeds, olive oil

SWEET TREATS

Coconut & vanilla panna cotta

Rum roasted pineapple & nutmeg, black pepper crumble

Bailey's cheesecake

coffee sauce & chocolate shards

Honey roasted spiced pear

Armagnac & almond tart, vanilla ice-cream

Lemon meringue pie

mango & peach ice cream

Espresso & chocolate crème brûlée

brandy soaked cherries & coffee tuile

Selection of Norfolk & British Isle cheeses

toasted walnuts, grapes, apple & date chutney, biscuits

Our kitchen team endeavor to bring you dishes featuring ingredients sourced from North Norfolk whenever possible and our menu draws inspiration from local producers, products and suppliers. Some dishes and dressings may contain nuts so please inform us if you have a nut or any other allergy. We are unable to list all the ingredients in every dish, however our team will be happy to advise on any dietary or other personal requests.

A discretionary 10% service charge will be added to your bill, which is shared between all staff.