

LIGHT BITES

Olives	£3
Roasted nuts	£3
Handcut chips / with cheese	£4 / £5
Soup of the day freshly made with homemade roll	£7
Mussels garlic & parsley white wine sauce, warm crusty bread. Main with fries	£9/£16
Brancaster Oysters deep fried, Bloody Mary or natural	£2.5 each
Chicken liver parfait onion marmalade, toasted brioche	£9
Roasted vegetable & goat's cheese tartlet (v) topped with rocket, pine nut salad	£8
Roasted garlic and tarragon gnocchi squash puree roasted root vegetables, tarragon foam	£7

SANDWICHES

All served on thick farmhouse granary or white bread with salad garnish, coleslaw & Kettle crisps

Cley smoked salmon avocado & chive cream cheese	£11
Bacon, Brie and Cranberry	£10
Roasted vegetables, pesto, rocket	£9
Lincolnshire poacher onion marmalade	£9

(v) = vegetarian / (ve) +vegan

SUPER SALADS

The Hoste salad (ve) sweet potato, beetroot, quinoa, broccoli, pomegranate, avocado, sunflower seeds, pumpkin seeds, olive oil	£8 / £12
add smoked salmon	£5 extra
add chicken breast	£5 extra
Tempura tiger prawn iceberg Asian salad, lime and coriander dressing, sweet chili sauce	£10 / £15
Roasted vegetables with grilled halloumi (v) toasted hazelnuts, aged balsamic	£9 / £13
Hot smoked salmon caesar salad	£10 / £15

THE HOSTE CLASSICS

Our homemade chargrilled steak burger brioche bun, grilled bacon, cheese, French fries, tomato relish, coleslaw	£15
Woodforde's Wherry beer battered haddock & chips handcut chips, crushed peas & mint, tartare sauce & lemon	£16
Traditional cottage pie parsnips, carrots, kale	£14
Norfolk Angus 8oz ribeye steak handcut chips, grilled mushroom, slow cooked garlic tomato, peppercorn sauce	£24
Deep fried garlic marinated tofu (ve) giant couscous, tomato ragu, rocket, wilted spinach	£14
Beetroot, carrot & lentil burger (ve) French fries, chili mayonnaise, red cabbage slaw	£15

MENU EXTRAS

creamed potato, hand cut chips, French fries, baby leaf salad, seasonal mixed vegetables, buttered spinach	£4 each
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SUNDAY LUNCH

Two Courses for £23 or Three Courses for £28

Why not join us at The Hoste for a locally renowned Sunday lunch; perhaps it is a special occasion or that time when you simply do not wish to spend all morning in the kitchen and would rather enjoy your morning with a walk along the nearby beach.

Every Sunday we have two locally sourced meats available as well as delicious vegetarian and a vegan alternative allowing you to accommodate for all the family.

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SWEET TREATS

Selection of homemade biscuits & cookies	£3
Freshly baked croissant / pain au chocolate	£4
Selection of homemade cakes ask for our selection of the day	£5
Traditional cream tea two freshly baked fruit scones, Cornish clotted cream, strawberry jam, choice of hot beverage	£8
The Hoste afternoon tea selection of open sandwiches, fruit scones, homemade cakes & biscuits, choice of hot beverage (must be booked 24-hours in advance)	£16 / £28 for 2
Rose wine jelly Hoste fruit salad, orange sorbet (GF,VE)	£8
White chocolate and cherry cheesecake pistachio ice cream	£8
Pear and mincemeat crumble cinnamon ice cream, vanilla sauce	£8
Raspberry, orange Grand Marnier parfait	£8
Chocolate fondant mint ice cream, marinated strawberries	£8
Selection of Norfolk & British Isle cheeses honey, toasted walnuts, grapes, apple & date chutney, biscuits	£11
Selection of ice cream & sorbets chocolate, strawberry, Baileys, vanilla, peppermint, coffee	£2.5 scoop
Selection of petit fours honey & pink pepper madeleine, chocolate & almond rocher, dark cherry & brandy truffle, pistachio biscotti, white chocolate fudge	£7

Please ask for our availability of vegan desserts.

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.