

JANUARY DINNER MENU

TO START

Soup of the day freshly made with homemade roll	£7
Brancaster oysters deep fried, Bloody Mary or natural	£2.5 each
Three seared king scallops bacon jam, burnt apple purée, crispy leek & parmesan crisp	£15
Roasted garlic and tarragon gnocchi (V) Squash purée, roasted root vegetables, tarragon foam	£7
Chicken liver parfait onion & cranberry chutney, toasted brioche	£9
Goats cheese & horseradish panna cotta beetroot crisps, beetroot gel, pickled beetroot, watercress emulsion	£11
Mushroom arancini with truffle (V) textures of mushroom, parmesan	£10

TO FOLLOW

Pan roasted loin of venison truffle creamed potato, buttered kale, butternut squash purée, crispy shallot, pickled blackberry jus	£24
Fillet of beef artichoke purée, cavalo nero, horseradish dauphinoise, truffle gel, wild mushroom cream sauce	£32
Confit duck leg parsnip and vanilla purée, sautéed kale, roasted beetroot, red wine sauce	£21
Fillet of line-caught sea bass celeriac purée, green beans with bacon and shallots, braised endive, red wine sauce	£24
Pancetta wrapped monkfish roasted autumn vegetables, cherry tomatoes, tomato velouté	£24
Cauliflower spinach and tofu bake (VE) bean cassoulet, fresh vegetables	£17
Slow cooked pork belly chorizo croquette, apple purée, carrots, red wine jus	£20

MENU EXTRAS

creamed potato, hand cut chips, French fries, baby leaf salad, seasonal vegetables, buttered spinach	£4 each
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(V) = vegetarian (VE) = vegan (VEO) = vegan option available (GFO) = gluten free option available

TO FINISH

Rosé wine jelly The Hoste fruit salad, orange sorbet	£8
White chocolate and cherry cheesecake pistachio ice cream	£8
Pear and mincemeat crumble (VEO, GFO) cinnamon ice cream, vanilla sauce	£8
Raspberry and Grand Marnier parfait vanilla sponge base, mango and raspberry coulis, sugar shard	£8
Chocolate fondant mint ice cream, marinated strawberries	£8
Selection of Norfolk & British Isle cheeses toasted walnuts, grapes, apple & date chutney, biscuits	£11
Selection of ice cream & sorbets chocolate, strawberry, Baileys, vanilla (please ask for additional choices)	£2.5 scoop
Selection of petit fours honey & pink pepper madeleine, chocolate & almond rocher, dark cherry & brandy truffle, pistachio biscotti, white chocolate fudge	£7

SUNDAY LUNCH SPECIAL—'Roast at the Hoste'

A delicious two or three course lunch. Please ask for details or to reserve a table

The Hoste's kitchen team sources ingredients from local North Norfolk suppliers wherever possible, preparing dishes to reflect seasonal variety. The menu may be occasionally changed according to the availability of fresh, top quality ingredients

Please advise your server if you have a nut allergy as nuts may be contained in some dishes or dressings.

Not all ingredients in each dish can be listed on the menu, however please advise if you have any dietary, or other personal, requests. Please note that many of our dishes are already gluten free

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

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