

SOMETHING LIGHT...

Nocellare Olives (pb)	£3.50
Smoked Marcona Almonds (pb, n)	£4.50
Artisan Sourdough, Aged Balsamic, Olive Oil, Baron Bigod Cultured Butter (v)	£6.50
Norfolk Mardler Croquettes, Hoste Pesto (v, n)	£6.50
Ham Hock & Fresh Pea Terrine, Piccalilli, Sourdough Toast	£6.95
Crispy Artichoke Hearts, Hazelnut Gremolata, Aioli (pb, gif, n)	£8.50
Smoked Mackerel Pâté , Radish Crudit� & Fresh Lemon(gif)	£6.50
Chive & Butterbean Hummus, Norfolk Kitchen Vegetables, Warm Flatbreads (pb)	£8.50
'Marsh Pig' Norfolk Charcuterie, Served with Cornichons, Balsamic Onions & Sourdough	£9.95

Brancaster Oysters, served Natural with Shallot Vinegar, or Bloody Mary
 £9.00 for 3 // £16.50 for 6 // £30 for 12

TO SHARE...

Dayboat Platter for 2 £46.00

Brancaster Oysters served two ways, Dressed Cromer Crab, Brancaster Mussel Mariniere, locally Smoked Salmon. Served with Marsh Samphire, Lemon Aioli, Hoste Thousand Island & Sourdough.

BREAD...

Smashed Squash, Chilli, Ricotta & Orange, on Toasted Sourdough (v, pb available)	£8.50
Lincolnshire Poacher, Red Onion Marmalade (v)	£6.50
Open Smoked Salmon, Cream Cheese, Pickled Cucumber, Fresh Dill & Rocket on Rye	£9.50
Hoste Club Sandwich; Toasted White, Chicken, Bacon, Tomato, Lettuce, Mayonnaise, Cheddar	£10.00

SALADS...

The Hoste Superfood Salad (pb, gif)	Small £8.00 / Large £12.00
Beetroot, Broccoli, Fine Beans, Chantanay Carrots, Sunflower Seeds, Pumpkin Seeds & a Sherry Vinegar Dressing	
add Smoked Salmon	£5.00
add Chicken Breast	£5.00
add Halloumi (v)	£4.50
The Hoste Chicken Caesar;	£12.00
Chicken Breast , Chicory, Fresh Orange, New Potatoes, Anchovies & Classic Caesar Dressing (gif)	
Classic Panzanella , with Heritage Tomatoes, Fresh Basil, Red Onion, Roasted Peppers & Croutons (pb)	£9.50

THE HOSTE CLASSICS...

The Hoste Burger; 6oz Beef Patty, House Relish, Lettuce, Onion, Tomato, Gherkins & Fries	£13.00
add Lincolnshire Poacher Cheese	£1.50
add Perfick Pork Local Smoked Bacon	£1.50

The Moving Mountain Burger (100% plant based); Lettuce, Tomatoes, Pickles, Sourdough, Fries	£15.00
add Smoked Vegan Gouda (pb)	£1.50
Barsham Beer Battered Haddock Fillet,	£16.00
with Hand Cut Chips, Mint Crushed Peas, Tartare Sauce (gif)	
Wensum Valley Ribeye Steak, with Hand Cut Chips, Bearnaise Sauce & Dressed Leaves (gif)	£24.00
Grilled Fish of The Day, Prawn & Watercress Butter, New Potatoes & Baby Leaf Salad (gif)	Market Price
Dressed Cromer Crab, Granary Bread & Butter, Lightly Curried Mayonnaise, Dressed Leaves	£13.50
Tenderstem Broccoli & Binham Blue Quiche, Fennel & Mint Salad, New Potatoes (v)	£13.50

SIDES... £4 each

Hand Cut Chips, Parmesan & Truffle Oil / Fries / Buttered Spinach / Baby Leaf Salad / Market Vegetables

PUDDING...

Poached pear, Blackcurrant Puree, Italian Meringue, Raspberry Sorbet	£7.00
Rich Chocolate & Orange Torte, Toasted Hazelnut crumb & Vanilla Ice Cream (pb,gif)	£7.25
Coffee crème brulee, Chocolate Hob Nob Biscuit, Blackberry Compote	£8.00
Selection of Lakenham Creamery Ice Cream; Please ask for today's selection (v, gif)	£2.50 per scoop
British Isles Cheeseboard; Toasted walnuts, Grapes, Apple & Date chutney, Biscuits	£11.00

Our kitchen team endeavours to bring you dishes featuring ingredients sourced from North Norfolk whenever possible & 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 & allergen information is available from any member of the team.

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

Key and Allergens

(v)=vegetarian (pb)=plant based & suitable for a vegan diet (gif)=gluten ingredient free (n)=contains nuts