



À LA CARTE MENU

SEASONAL OYSTERS with shallot vinaigrette (gif) 1 - 4.25 / 3 - 12.00 / 6 - 22.50

STARTERS

PICKLED PEAR & BEETROOT CARPACCIO, chicory, marinated feta, lemon & wholegrain mustard dressing & toasted seeds (pb) (gif) (pb available)	9.75	SOUP OF THE DAY, sourdough bread (pb)	7
SPICED CAULIFLOWER WINGS, maple & sesame glaze, spring onion & chilli, sour cream (v)	8.25	POTTED STAITHE SMOKEHOUSE HOT SMOKED SALMON, horseradish & beetroot relish, sourdough toast	9.75
CHICKEN LIVER PÂTÉ, drunken prunes, cress & sourdough toast	10	PUMPKIN RAVIOLI, sage butter, roasted pumpkins, sautéed wild mushroom, crispy shallot & pumpkin seeds (v)	9.75 / 16

MAINS

8oz SEARED BEEF FILLET, Dauphinoise potato, heritage carrots, kale & red wine jus (gif) ◆ Perfectly paired with The Reibke Shiraz 12.30 glass / 50.50 bottle ◆	38	ROAST BREAST OF CHICKEN, potato rosti, pumpkin purée, crispy cavolo nero, chanterelle mushrooms, white wine jus, bread sauce ◆ Perfectly paired with Silver Linings Chardonnay 50.50 bottle ◆	16
ROOT VEGETABLE RISOTTO, Spenwood cheese, toasted seeds & olive oil (v) (gif) ◆ Perfectly paired with Martin Codax Albarino 10.30 glass / 42 bottle ◆	21	SPICED ROASTED CARROT & CAMELISED RED ONION TATIN, with vegan feta, chicory, apple & walnut salad (pb) ◆ Perfectly paired with Mohua Sauvignon Blanc 9.10 glass / 37 bottle ◆	15.75
ROAST LOIN OV VENISON, sticky red cabbage, horseradish purée, fondant potato, rosemary jus, spiced seed granola (gif) ◆ Perfectly paired with Urlar Pinot Noir 12.70 glass / 56 bottle ◆	26	CHICKPEA, SQUASH & PEPPER LAKSA with noodles (pb) ◆ Perfectly paired with Pfaffl Gruner Vetliner 9.60 glass / 39 bottle ◆	16.50
SEARED SALMON FILLET, spinach, leek gnocchi, crispy capers, saffron cream sauce ◆ Perfectly paired with Paco & Lola Cava 7.40 glass / 38 bottle ◆	22.50		

SIDES

KOFFMANN'S CHIPS (pb) (gif)	4.50	DAUPHINOISE POTATO, garlic & rosemary infused cream (v) (gif)	5
HOUSE SALAD, baby leaf, beetroot & carrot salad, with wholegrain mustard & balsamic dressing (pb) (gif)	5	PARSNIPS & CARROTS roasted in honey, lemon & thyme (v) (gif)	4.75
SAUTÉED SAVOY CABBAGE, pancetta, thyme & Parmesan crumbs (gif)	4.75	PARMESAN & TRUFFLE KOFFMAN'S CHIPS (gif)	4.75

(V) Vegetarian (PB) Plant Based (GIF) Gluten Ingredient free. Fish may contain bones.

If you have any specific dietary requirements or require allergy information, please ask your server. However, please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to all bills.

PLEASE NOTE: THE HOSTE IS NOW CASH FREE - All forms of card & contactless payments are accepted.



PUDDINGS

CHOCOLATE BROWNIE, vanilla ice cream, raspberry coulis (gif)	9	BARON BIGOD, BINHAM BLUE & NORFOLK DAPPLE, grapes, biscuits, chutney & celery	12.00
TART TATIN, salted caramel sauce, vanilla mascarpone (v)	9.75	ICE CREAM SELECTION Strawberry / Chocolate / Vanilla / Salted Caramel / Clotted Cream (v) (gif)	2.25
CHOCOLATE & SALTED CARAMEL FONDANT, vanilla ice cream, almond nougatine crumb (v)	10.50	SORBET SELECTION Raspberry / Passionfruit / Mango / Blood Orange / Blackcurrant (pb) (gif)	2.25

PROUDLY SUPPORTING NORFOLK PRODUCERS & SUPPLIERS



1. BLACK SHUCK DISTILLERY

The Black Shuck distillery was established in 2012 by Patrick and Sarah Saunders together with their two daughters, Leanne and Nicola and son William. We teamed up with them to create our Hoste Coastal Gin, with the botanicals of the North Norfolk coast

2. MARSH PIG BRITISH CHARCUTERIE

Marsh Pig believes in the importance of provenance, sustainability & an incredible flavour

3. STAITHE SMOKEHOUSE

A traditional artisan fish smokehouse located on the beautiful North Norfolk coast

4. BARSBYS

A family run business that has been serving the East Anglian region with top quality fresh produce for over 40 years

5. RONALDA, REAL NORFOLK ICE CREAM

Ronaldi Ice Cream started with a dream & a passion. A dream of making the very best ice cream in Norfolk, with no artificial flavours or colours

6. CRUSH FOODS

A shop full of lovely local food & drink from Norfolk

7. HODMEDODS

Hodmedod works with British farmers to provide pulses & grains from fair & sustainable UK production, organic where possible

8. JONAS SEAFOOD

Jonas Seafood specialise in the world renowned Cromer Crab & locally caught Norfolk lobster

9. THOMAS LARGE MUSSELS

Our family have been fishing in Norfolk since the 1700s. We're passionate about seafood, especially mussels!

10. BARSHAM BREWERY

We Grow. We Harvest. We Brew.

11. ST. ANDREW'S BREW HOUSE

A micro-brewery tucked away in the heart of Norwich

12. SANDRINGHAM APPLE JUICE

In the autumn we pick the finest apples for juicing. No windfall is used. Pressing produces the purest of juice, there is no added anything, it's just fruit!

13. CHET VALLEY VINEYARD

Nestled in the sheltered, sun-soaked fields of BerghApton, South Norfolk

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