

THE HOSTE ARMS

EASTER SUNDAY LUNCH

TO START

WHIPPED FETA
blood orange, candied walnut, radicchio & gem salad (v) (gif)

HOT SMOKED STAITHE SMOKEHOUSE SALMON
beetroot salad, horseradish & rosemary cream

CHICKEN LIVER PATE
spiced pear chutney, toast & dressed leaves

SOUP OF THE DAY
ask your server for today's selection (v)

MAINS

HOSTE ROAST

ROAST SIRLOIN OF BEEF
with horseradish cream (£3 supplement)

ROAST NORFOLK CHICKEN
with stuffing & bread sauce

ROAST PORK BELLY
with apple sauce

MUSHROOM & CASHEW NUT WELLINGTON (pb/v)

ALL SERVED WITH

- roasted potatoes, roasted carrots & parsnips, hispi cabbage & celeriac puree -
- Yorkshire pudding & bottomless gravy -

SIDES

Baby leaf, beetroot & carrot salad with wholegrain mustard & balsamic dressing - £5.00
Koffman's Chips (pb) (gif) - £4.50
Sauteed savoy cabbage, pancetta, thyme & parmesan crumb (gif) - £4.75
Pigs in Blankets - £5.50

ROOT VEGETABLE RISOTTO
Spennwood cheese, toasted seeds & olive oil (v) (gif)

SEARED SALMON FILLET
spinach, leek gnocchi, crispy capers & saffron cream sauce

ROAST BREAST OF CHICKEN
potato rosti, pumpkin puree, crispy cavolo nero, chanterelle mushrooms,
white wine jus & bread sauce

BARSHAM'S ALE BATTERED HADDOCK FILLET
chips, mushy peas & tartare sauce (gif)

2 COURSES - £30 // 3 COURSES - £35

If you have any specific dietary requirements or require allergy information, please ask your server.
However, please be aware that food containing allergens are prepared and cooked in our kitchen.
(V) Vegetarian (PB) Plant Based, suitable for a vegan diet (GIF) Gluten Ingredient free. Fish may contain bones.
Please be aware, 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

STICKY TOFFEE PUDDING
clotted cream & toffee sauce (v) (gif)

LEMON CHEESECAKE
blood orange curd, charred clementine (pb)

CHOCOLATE & SALTED CARAMEL FONDANT
vanilla ice cream, almond nougatine crumb (v)

CHOCOLATE BROWNIE
vanilla ice cream & raspberry coulis (v) (gif)

BARON BIGOD, BINHAM BLUE & NORFOLK DAPPLE
with grapes, chutney, celery & biscuits

COCKTAILS

MOTHER MARY
hoste arms bloody mary pickle, tomato juice,
celery salt - £9.50

PASSIONFRUIT MARTINI
Absolut Vanilia, prosecco sugar syrup,
passionfruit puree - £11.50

ESPRESSO MARTINI Absolut Vodka, Kahlua,
sugar syrup, espresso - £11.50

FIZZ

	125ml	/ Bottle
SANTA FOSCA PROSECCO, ITALY. citrus, apple, pear	6.80	34.75
IL BACO ROSE PROSECCO, ITALY. strawberry, pear, raspberry		35.75
PACO & LOLA CAVA, SPAIN. green apple, citrus, brioche		38.00
EMILE BEYER CREMANT D'ALSACE, FRANCE lemon, apricot, brioche		40.50
COATES & SEELEY ENGLISH SPARKLING BRUT youthful, zingy, lively	11.60	63.50
BOUCHE PERE ET FILS NV CHAMPAGNE ripe, bicity, elegant	10.80	58.50
VEUVE CLIQUOT BRUT CHAMPAGNE baked, biscuit, vanilla	13.10	72.50

(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.