



### BAR SNACKS

Nocellare Olives (pb)	£3.50
Pork Crackling, with Hoste Arms Brown Sauce	£4.00
Warm Sourdough, Whipped Unsalted & Marmite Butters (v)	£4.00

### BREAD *Served 12 noon to 5pm - White, Sour Dough, Wholemeal or Gluten Free Breads available*

Lincolnshire Poacher & Red Onion Marmalade Sandwich (v)	£6.50
Open Smoked Salmon, Cream Cheese, Pickled Cucumber, Fresh Dill & Rocket	£9.50
Hoste Club Sandwich, Chicken, Bacon, Tomato, Lettuce, Mayonnaise, Cheddar	£10.00
Egg, Rocket & Parsley Sandwich, with Dijon Mayonnaise	£6.50
Fresh Brown Crab 'Aioli' on Paston Acre Bruschetta, with Monk's Beard, Chilli, Parsley, Lemon & hand picked White Crab Meat	£8.50

### HOSTE SALADS

Hoste 25 Ingredient Winter Salad; Leaves, Beets, Herbs & Seeds, Sherry Vinegar Dressing	£12.00
The Hoste Chicken Caesar Salad <i>Chicken Breast, Anchovies, Cos Lettuce, New Potatoes, Croutons &amp; Classic Caesar Dressing</i>	£12.00

### LOCAL SEAFOOD

Local Seafood Soup, Rouille & Croutes	£7.00
Potted Devilled King's Lynn Brown Shrimp, Monk's Beard & Granary Toast	£12.00
Thomas Large's Brancaster Mussels 'Marinieres'	Small, with Bread £8.00 Large, with Hand Cut Chips £16.00
Brancaster Oysters, served Natural, Shallot Vinegar, or Tabasco	£9.00 for 3/£16.50 for 6

### HOSTE CLASSICS

8oz Beef Burger, Brioche Bun, Sharp Cheddar, Smoked Bacon, House Relish, Lettuce, Crispy Onions, Tomato, Gherkins & Hand Cut Chips	£16.00
The 'Moving Mountain' Burger, Smoked Vegan Gouda, Lettuce, Tomatoes, Pickles, Crispy Onions & Hand Cut Chips (pb)	£16.00
Barsham Beer Battered Haddock Fillet, Hand Cut Chips, Mint Crushed Peas, Tartare Sauce	£16.00
10oz Flat Iron, Hand Cut Chips, Mushroom & Charred Gem Lettuce & <i>Peppercorn Sauce</i>	£18.00



### STARTERS

Ribolata; Soup of Black Cabbage, Root Vegetables, Bread & Olive Oil (pb)	£6.50
Pork Cheeks cooked in Local Ale, Artichoke Puree, Crisps & Mushrooms	£8.00
Black Winter Tomatoes, Norfolk Mardler, Marjoram & Olive Oil	£7.00
Gin Cured Sea Trout, Seaweed Salad Cream & Pickled Cucumber	£8.00
New Season White Asparagus, Green Garlic Emulsion (pb)	£8.00
Ricotta Gnudi, Purple Sprouting Broccoli & Brown Butter	£8.00

### MAINS

Locally Caught Sea Bass Fillet, Norfolk Peer Potatoes, Porcini, Slow Cooked Fennel & Salsa Verde	£18.00
Roasted Breast of Gressingham Duck, Celeriac, Cavolo Nero, Baby Beetroot, Jus	£19.00
Celeriac 'Risotto', (pb on request) Parmentier Celeriac, Salt Baked Celeriac, Pickled Mushrooms, Lovage Oil, Truffle	£17.00
Roasted Venison Haunch, Baby Turnips, Cime de Rape & Black Garlic Ketchup	£19.00
Pan Fried Loin of Monkfish, Chicken Gravy, Mushrooms, Leeks & Baby Gem cooked in Chicken Fat	£23.00
28 Day Dry Aged 7oz Fillet Steak, Mushroom Puree, Braised Gem Lettuce, Crispy Shallots & Peppercorn Sauce	£34.00

### SIDES £4.00

Hand Cut Chips / Baby Leaf Salad / Cavolo Nero / Slow Cooked Fennel / Buttered Spinach

### PUDDING

Poached Pear, Blackcurrant Puree, Italian Meringue, Raspberry Sorbet	£7.00
Salted Caramel Tart, Nutmeg Ice Cream	£7.00
Rich Chocolate Fondant, Peanut Butter Ice Cream, Peanut Crumb	£8.00
Coffee Crème Brulee, Chocolate Hob Nob Biscuit, Blackberry Compote	£8.00
Selection of Norfolk & Suffolk Cheese, Grapes, Apple & Date Chutney, Biscuits <i>Baron Bigod, Norfolk Mardler, Gurney's Gold &amp; Binham Blue</i>	£12.00
Selection of Lakenham Creamery Ice Creams & Sorbets; Chocolate, Strawberry or Vanilla ( <i>please ask for additional options</i> )	£2.50 per scoop

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.