

BAR SNACKS & OYSTERS

CHILLED NOCELLARA OLIVES (pb, gif) - £5.50
CUMBERLAND & BLACK PUDDING SAUSAGE ROLL, apple, ale & chilli chutney £6

OYSTERS ON ICE with shallot vinaigrette, lemon & tabasco 1 - £3.50 / 3 - £10 / 6 - £18

STARTERS & SMALL PLATES

SOUP OF THE DAY with artisan sourdough bread - £7.50

TOMATO & RED PEPPER HUMMUS crudités & toasted flat bread (pb) - £9.00

CHICKEN AND LEEK TERRINE with warmed sourdough & apricot chutney - £10

POTTED CROMER CRAB & CRAYFISH with chilli butter, radishes, toast & pickles- £14.50

CRISPY SALT & PEPPER SQUID served with chilli mayonnaise (gif) - £10

BURRATA WITH HEIRLOOM TOMATOES herb oil & balsamic pearls (v, gif) - £11.50

SHARING BOARDS

DELI BOARD

hummus, baba ghanoush, roasted peppers, marinated artichokes olives & flat breads (pb) £17.00 Add cured meats - £8

BOX BAKED CAMEMBERT

studded with rosemary & garlic served with pickles, chutney & bread (v) - £16.00

MAINS

TEMPURA BATTERED COURGETTE FLOWER on a pea, edamame & sun blush tomato risotto (pb, gif) - £19.50

ROASTED CHICKEN SUPREME filled with Taleggio, sun blushed tomato & basil, wrapped in Serrano ham (gif) - £20.50

THE HOSTE BEEF BURGER cheese, pickles, tomato, baby gem, brioche bun & chips - £15.75

ALE BATTERED HADDOCK & CHIPS peas & tartare sauce (gif) - £16.00

SALMON, HADDOCK & PRAWNS FISH PIE tenderstem broccoli, samphire & spinach (gif) - £15.50

CLASSIC CAESAR SALAD garlic croutons, shaved parmesan, anchovies, poached egg & Caesar dressing - £13.00 Add chicken - £7.50 / Add salmon - £9.50

GRILLED HALLOUMI SALAD with chicory, avocado, quinoa, pomegranate & herbs (v, gif) - £15.50

SIDES

ENGLISH GARDEN SALAD mustard vinaigrette (pb, gif) - £5.50

BUTTERED SEASONAL POTATOES with parsley & Maldon sea salt (v, gif) - £4.50

SEASONAL GREENS in butter and Maldon sea salt (gif) - £5.50

KOFFMAN'S CHIPS (pb, gif) - £4.75

TRUFFLE, PARMESAN & BLACK PEPPER CHIPS (gif) - £5.50

SWEET POTATO FRIES (pb, gif) - £5.00







TODAY'S SPECIAL

FRESH DRESSED CROMER CRAB buttered Haygate potatoes, scorched lemon, baby leaves (gif) - £27.50

FROM THE GRILL

28 DAY DRY AGED, 8 oz Hereford ribeye steak (gif) - £33.50
Grilled to your liking served with skin on chips, garden salad & your choice of peppercorn sauce - £2.00/ blue cheese sauce - £2.50/ wild mushroom & truffle sauce - £2.00/ bearnaise - £2.00

1/2 NATIVE LOBSTER grilled in the shell with garlic butter, served with garden salad & skin on chips (gif) - £43.50

SANDWICHES

RARE ROAST BEEF
beer braised onions, horseradish & watercress - £10.75
MATURE CHEDDAR local chutney & apple - (v) £9.00
CROMER CRAB mayonnaise, paprika & crispy apple - £14.00
THE HOSTE CROQUE MONSIEUR
thick carved ham, Baron Bigod brie & truffle infused béchamel - £11.00

LOBSTER AND CRAYFISH in a brioche roll, dill pickled gherkins & capers - £24.50 (add chips - £2.00)

CORONATION CHICK PEA pickled red onion, baby gem, poppadum (pb) - £9.50

PUDDINGS

STRAWBERRY ETON MESS vanilla Chantilly, balsamic pearls & basil sugar (v/gif) - £8.00

RICH TRIPLE CHOCOLATE BROWNIE raspberry sorbet & raspberry coulis (v/gif) - £8.00

TRADITIONAL TREACLE TART served with your choice of vanilla ice cream or custard (v) - £8.50

BAKED VANILLA NY CHEESECAKE mango sorbet, pineapple, pomegranate & mint salsa (pb/gif) - £9.00

SELECTION OF ICE CREAM & SORBET - £2.50 per scoop

SELECTION OF LOCAL FARMHOUSE CHEESES chutney, crackers, celery & grapes - £10.00



