



DINNER MENU

STARTERS

LOBSTER BISQUE RISOTTO, sautéed Queen scallops, garlic butter & samphire 442Kcal	12	BURRATA, HEIRLOOM TOMATO, green oil & balsamic pearls (v) 264Kcal	12
RARE BEEF SALAD, Berkswell cheese, roquette, capers, truffle dressing, pickled shallot 594Kcal	10.75	GRILLED GLOBE ARTICHOKE, roast garlic hummus, smoked paprika oil (pb) 819Kcal	8.50
STAITHE SMOKED SALMON PASTRAMI, celeriac remoulade, sweet & sour dill dressing 357Kcal	12	PORK PLATE, pork rillettes, ham hock terrine, cured meats, pickles, sour dough & butter 631Kcal	13

MAINS

CHARGRILLED SPRING VEGETABLES & TROFIE PASTA in a seasonal herb broth with sun blush tomato pesto & pine nuts (v) 938Kcal	16.50	PAN-SEARED LAMB RUMP, leek, pea, samphire, & Jersey Royal with a mint Béarnaise 752Kcal	24
HALIBUT FILLET, Jerusalem artichoke & cockle risotto, keta caviar, dill oil 914Kcal	28	PAN-FRIED CHICKEN SUPREME, roasted Mediterranean vegetables, tomato pesto & black olives (gif) 611Kcal	19
CREAMY WHITE BEAN & ALLIUM STEW, grilled purple sprouting broccoli, toasted almonds, wild garlic pesto (pb) 555Kcal	16	FILLET OF BEEF, summer vegetable fricassée, crispy potatoes & Madeira jus 526Kcal	35
WHOLE LEMON SOLE, with caper butter & Parmentier potatoes 1035Kcal	24.5		

SIDES

KOFFMANN'S CHIPS (pb) (gif) 537Kcal	5.25	JERSEY ROYALS, Maldon sea salt & minted butter (v) 533Kcal	5.50
HERITAGE TOMATO, shallot, basil & olive oil (pb) 369Kcal	6.50	HOUSE SALAD: baby leaf, beetroot & carrot salad, with wholegrain mustard & balsamic dressing (pb) 105Kcal	5.25
WARM SALAD OF TENDERSTEM BROCCOLI, crispy shallots & smoked paprika aioli (pb) 423Kcal	6.50		

PUDDINGS

LIMONCELLO TIRAMISU, raspberry jelly, fresh raspberries & basil (v) 525Kcal	10	STICKY TOFFEE PUDDING, clotted cream & toffee sauce (v) 993Kcal	8.50
PANNA COTTA, gooseberry & elderflower compote, vanilla macaron (v) 537Kcal	9.75	SELECTION OF BRITISH CHEESES with grapes, biscuits & chutney 811Kcal	12
CHOCOLATE & SALTED CARAMEL FONDANT, vanilla ice cream, almond nougatine crumb 917Kcal	9.50	THE ULTIMATE SUNDAE: chocolate & vanilla ice cream sundae with raspberry coulis, chocolate brownie, honeycomb bites, white chocolate pencil & wafers 832Kcal	9.75
ICE CREAM & SORBET SELECTION	scoop 2.50		

(V) Vegetarian (PB) Plant Based | Fish may contain bones.

Adults need around 2000 kcals a day. If you have an allergy, please let us know, full allergen information available on request. Dishes may not contain specific allergens; however our food is prepared in an open kitchen and there may be a risk of cross contamination. A discretionary 12.5% service charge will be added to your bill. PLEASE NOTE: THE HOSTE IS NOW CASH FREE - All forms of card & contactless payments are accepted.



THE HOSTE ARMS

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. RONALDO, REAL NORFOLK ICE CREAM -

Ronaldo 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 Bergh Apton, South Norfolk

WHY WE DO IT

Local produce is not only fresher & tastes better, but it also means we can support the local community & economy while reducing our food miles. Reducing our food miles & taking care over the suppliers we choose enables us to reduce our overall carbon footprint with every ingredient purchased.

We also feel passionately that by shortening the supply chain we have greater visibility & control over the impact our purchases make & can more easily use them to encourage suppliers making positive changes to protect the sea, countryside & wildlife that make Norfolk such a wonderful place.