

We are proud to present our winter menu, featuring modern British dishes using locally sourced and fresh, seasonal ingredients. Our highly acclaimed team of chefs work closely with our suppliers to ensure the quality of produce is only matched by the standards demanded in our 'two AA rosette' award winning kitchen.

to start

homemade soup of the day (v) chef's garnish	6	tempura of soft shell crab mango salsa, wasabi mayonnaise	10	winter vegetable and pine nut risotto (v) carrot crisps, herb oil	8
goats cheese tarte tatin (v) beetroot, roasted shallots, dressed rocket, balsamic dressing	8/14	chicken liver parfait fig and grape chutney, toasted brioche	8	seafood chowder prawns, mussels, cockles, shrimps, charred ciabatta	8
spice crusted seared scallops coriander mash, preserved lemon, cucumber, radish and shiso cress	12/22	Loose's Brancaster oysters (half dozen) garlic and parsley, red wine shallot vinegar or tempura	11	Norfolk coastline assiette - for two 22 Letzer's smoked salmon, tempura of Brancaster oysters, sesame crusted seabass, Brancaster mussels, feuilleté of mixed seafood	
salmon and prawn fishcake sweet potato, chilli crème fraîche, baby corn and bok choy salad	8/16	Brancaster mussels steamed in white wine and parsley cream	8/14		

seasonal salads

feta salad (v) butternut squash, roasted red peppers, smoked almonds, rocket, sundried tomato pesto	9/16	warm pigeon salad caramelised figs, sweet potato, crispy shallots, walnut dressing	10/18	smoked chicken salad oriental leaves, mango, peanut dressing	9/16
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toasties

tomato, mozzarella and pesto (v)	8
croque monsieur ham, Norfolk Dapple cheese, Dijon mustard	8

wraps

piri piri chicken wrap lettuce, tomato, crème fraîche, hot chilli sauce	8
brunch wrap bacon, sausage, mushroom, sauté potato	8

sandwiches

mature cheddar cheese (v) , onion chutney	7
Great Ryburgh cured gammon , piccalilli	8
Letzer's smoked salmon lemon, chive, crème fraîche	8
prawn , baby gem lettuce, seafood dressing	8
All sandwiches served on a choice of sliced granary or white bread, with local salad leaves, crisps	

from the sea

market fish of the day	mp
feuilleté of mixed seafood served in puff pastry with prawn and basil bisque	18
Woodforde's Wherry battered cod home cut chips, crushed minted peas, tartare sauce	16
Thai buttered halibut oriental vegetable and egg noodle stir fry, sweet chilli dipping sauce	20
sesame crusted fillet of sea bass our signature dish chilli spiced potatoes, bok choy, bean sprout and cashew nut stir fry, coriander and spring onion dressing	20

from the land

steak and kidney pudding wilted spinach, honey glazed carrots and parsnips	15
sweet potato, ricotta and sage open lasagne (v) pine nut, rocket and parmesan salad, crispy hen's egg	13
Mrs Temple's Binham Blue cheese, wilted spinach and chestnut wellington (v) tender stem broccoli, wild mushroom and truffle cream	13
the Hoste gourmet burger home cut chips, crispy bacon, cheddar cheese, guacamole, chilli jam	14
the Hoste gourmet game pie game, cranberry, root vegetables	15

rib eye steak home cut chips, roasted plum tomatoes, field mushrooms, béarnaise sauce	22
lamb Bourguignon purée potato, fine beans, cheese cobbles	15
traditional roast beef (medium rare) served Sunday lunch only	14

on the side

all at 3	
seasonal vegetables	new potatoes
wilted spinach	creamed potatoes
onion rings	home cut chips
mixed salad	skinny fries
green salad	

to finish

apple and blackberry crumble tart caramelised apples, nutmeg anglaise	7	marmalade glazed bread and butter pudding rum soaked raisins, stem ginger ice cream	7	selection of ice creams or sorbets (choice of three) ice cream: chocolate, strawberry, vanilla sorbet: raspberry, mango, strawberry	6
warm poached pear walnut cream, cinnamon churros	7	dark chocolate fondant banana ice cream, peanut brittle	8	selection of Hoste desserts - to share 17 dark chocolate fondant, sticky toffee pudding, Baileys crème brûlée, apple and blackberry crumble tart, marmalade glazed bread and butter pudding	
sticky toffee pudding caramel sauce, pecan nut tuille, vanilla ice cream	8	Baileys crème brûlée mulled wine granita, mincemeat palmiers, frosted redcurrants	8		

local cheeseboard

selection of Mrs Temple's Norfolk cheeses Binham Blue, Wighton, Walsingham, homemade date and apple chutney, local honey and walnuts, biscuits and oatcakes	8
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coffee and tea

filter coffee	2	cafetière	3
small espresso	2	breakfast tea	2
large espresso	3	earl grey	2
americano	3	fresh mint tea	2
cappuccino	3	other teas	
café latte	3	and infusions	2

homemade petit fours

mincemeat tart, chocolate truffle, rum and raisin fudge, florentine	4
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local suppliers Letzer: smoked salmon • Loose: oysters • Coles: seafood • EJ Perowne: eggs • Mrs Temple: cheeses • Clive Houlder: wild mushrooms
Perfik Pork: chicken, beef, pork • Cleveleys: lamb, duck, partridge, pigeon • Chris Everett: mussels

Some dishes may contain nuts and many can be made gluten free on request.

Prices include VAT. Service is not included and is at your discretion. We always welcome feedback. Do let us know if there is something you would like to see on our menu in the future.

Welcome to our list of popular wines which will complement the season and the menu. We have introduced direct from the vineyard the award-winning Chateau de l'Hoste. A more extensive wine list is available on request. Please ask your waiter.

champagne

	125ml flute	175ml flute	bottle
501 moutard cuvee brut prestige nv	8	10	42
503 billecourt salmon brut reserve nv			49
506 pol roger brut reserve nv			57
508 veuve clicquot nv	11	14	60

rosé champagne

507 moutard rosé nv			47
518 billecourt salmon brut rosé nv			65

sparkling

522 prosecco tenuta, brut, italy	5	7	30
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white

175ml 250ml bottle

northern hemisphere

419 chateau de l'hoste, 2011 blanc entre-deux-mers bordeaux, france	6	8	24
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402 sauvignon blanc 2011, terre du soleil, france	5	7	19
451 chardonnay de l'ardèche 2010, france			24
412 macon-lugny les genievres 2010, burgundy, france			27
410 petit chablis, domaine jean goulley and fils, 2010 france	8	11	32
405 chablis, domaine bernard defaix 2011, france			35
415 meursault 2005, louis latour, burgundy, france			47
434 muscadet de sèvre et maine sur lie 2011, loire, france			24
435 sancerre, domaine gerard millet 2010, loire, france			33
442 pinot grigio, 2011, umbria, italy	5	7	21
441 gavi di gavi, docg san silvestro 2011, piedmont, italy	7	9	27
444 serra fiorese, verdicchio, garofoli, 2006, italy			32
427 pinot blanc trimbach 2008, alsace, france			34

southern hemisphere

401 semillon chardonnay, opal ridge, 2011, australia	5	7	19
459 reserve chardonnay, tooma river 2011, australia	6	8	22
462 henschke riesling, 2011, eden valley, australia			35
463 ten minutes by tractor 10 x chardonnay 2009, mornington peninsula, australia			40
454 sauvignon blanc, 2011, marlborough, new zealand	7	9	27
457 cloudy bay sauvignon blanc 2011, new zealand			47
469 warwick estate sauvignon blanc, 2011, stellenbosch, south africa			30
470 warwick estate chardonnay, 2010, stellenbosch, south africa			32
479 hamilton russell chardonnay, 2011, hermanus, south africa			38
486 unoaked chardonnay, 2011, echeverria, chile			21

rosé

175ml 250ml bottle

850 broken shackle rosé 2011, australia	5	7	19
851 cotes de provence, comte de roubertas 2011	6	8	24
854 sancerre rosé, serge laloue 2011, loire, france			35
849 domaine ott, chateau salle rosé 2011, france			61

A wide selection of half bottles is available. Please ask your waiter to see our extensive fine wine list.

Prices include VAT. Service at your discretion.

red

175ml 250ml bottle

northern hemisphere

635 chateau de l'hoste 2009 vieilles vignes, france bordeaux superieur won gold medal in paris 2011	7	9	27
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611 merlot 2011, terre du soleil, france	5	7	19
613 pinot noir, domaine de valmoissine 2010, louis latour, france	7	9	27
615 brouilly, chateau de bagnols 2011, france	8	11	29
612 givry, remouissenet pere et fils 2009, burgundy, france			31
614 fleurie, henry fessy 2010, france			30
622 chorey-les-beaune, domaine maillard pere et fils 2010, burgundy, france			47
637 chateau fleur de lisse, st emilion 2007, france			33
633 2nd wine of chateau cantenac brown 2008 margaux, bordeaux, france	11	14	42
667 cotes du rhone, 2011, camille cayron, france			27
669 montepulciano d'abruzzo, 2011, italy			23
677 chianti castiglioni docg 2010, tuscan, italy			29
683 rioja crianza rivallana 2009, spain	6	8	22
685 rioja reserva marques de murrieta 2006, spain			42

magnum

740 rioja reserva 2005, ondarre, spain			(2 bottles) 56
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southern hemisphere

720 warwick estate trilogy 2008 (classic bordeaux blend), stellenbosch, south africa			35
715 hamilton russell pinot noir 2009, hermanus, south africa			46
696 shiraz cabernet, opal ridge, 2011, australia	5	7	20
702 ten minutes by tractor 10x pinot noir 2010, mornington peninsula, australia			44
729 carmenere, echeverria 2011, chile			23
610 merlot tannat cabernet, 2011, argentina	5	7	19
731 malbec michel torino, salta 2011, argentina			21

fine wines

422 white wine - nuit st georges 2003 1er cru clos de l'arlot domaine de l'arlot			100
631 charmes chambertin grand cru 2008			87
711 opus one 2004 mondavi - rothschild			240
655 chateau latour 1989 1er cru classé pauillac			450

dessert wines

half
125ml bottle

911 muscat de saint jean de minervois, 2010, france	7	21
912 elysium black muscat, 2011, california	9	26
913 peter lehmann botrytis semillon 2009, australia	9	27
914 goldrackel willi opitz 2008, beerenauslese, austria	13	39

recommended with cheese

125ml 175ml 250ml

633 2nd wine of chateau cantenac brown 2008, margaux	11	14
churchill's late bottled vintage port	7	
taylor's 10 year old tawny port	8	
taylor's quinta de vargellas 2001 port	11	
blandy's 10 year old malmsey madeira	9	

A selection of cognac and liqueurs can be found in our extensive wine list. Wines by the glass are also available in 125ml measures.