

# Hoste Arms Sample Menu (Nov 2010)

## dinner menu

### starter/light meal

- \*home made soup of the day ~ 5.15
- thai fish broth, king prawns, rice noodles ~ 6.45
- oriental spicy salmon & potato cakes, chilli, wasabi & lime mayonnaise ~ 7.10/12.25
- home smoked breast of local pigeon, pancetta, white pudding & wilted baby spinach, parsnip puree ~ 8.75
- hoste style caesar salad, marinated anchovies, crispy pancetta ~ 7.10/12.25
- truffled chicken liver parfait, date & apple chutney, toasted brioche ~ 7.10/12.25
- sautéed squid, smoked paprika, hummus sour dough croute, tomato & red onion salsa ~ 8.75/15.50
- braised pork cheeks, sautéed wild mushrooms, celeriac puree & crisps, light apple jus ~ 8.50/15.25
- crumbed goats cheese, semi dry tomatoes, broad beans, marinated artichoke & rocket, apple & ginger dressing ~ 7.10/12.25
- tempura black pudding, poached egg, crispy shallots, devilled sauce ~ 8.50/15.25
- bang bang chicken skewer, oriental vegetable salad, chilli & ginger dressing, guacamole, char grilled lime ~ 7.10/12.25
- norfolk coastline assiette (for two people to share) includes: potted brown shrimps & soda bread, soused mackerel,
- letzers smoked salmon, tempura oysters & sweet chilli sauce, tian of crab with avocado & lime sorbet ~ 19.00

### from sea...

#### half dozen "loose's" brancaster oysters

Hot ~ 9.95  
\*garlic & parsley butter  
rarebit glaze  
Tempura

Cold ~ 8.95  
\*natural  
\*red wine shallot vinegar  
\*vodka & beetroot granite

\*cromer crab, cucumber noodles, citrus segments & saffron mayonnaise (main course served with new potatoes) ~ 8.50/15.25

(subject to availability)

\*brancaster mussels, steamed in white wine, garlic & parsley cream ~ 7.50/13.50

\*moroccan spiced brancaster mussels, shredded fennel & spring onion ~ 7.50/13.50

\*seared fillet of seabass, sauté potatoes, local leeks, green beans, saffron & brown shrimp butter sauce ~ 16.75

feuilleté of mixed seafood, lobster & basil bisque ~15.65

\*catch of the day (please speak to a member of staff for details) ~ 17.30

cod in beer batter, minted crushed peas, chunky tartare sauce & home cut chips ~ 14.25

## ...to land

choice of sirloin steak or rib eye steak (with a generous marbling of fat) served with ~  
roasted plum tomatoes, field mushrooms, home cut chips, beer battered onion rings &  
béarnaise sauce ~ 19.95

goats cheese, red onion & plum tomato tart tatin, fig chutney, dressed rocket ~ 13.25

\*wild mushroom, rocket & mascarpone risotto, poached hens egg ~ 13.25

home made steak & kidney pudding, honey glazed parsnips & chantaney carrots ~ 13.25

roasted rack of english lamb, dauphinoise potato, wilted spinach, roasted root vegetables, red  
current jus ~ 19.45

chilli chicken stir fry, asian vegetables, egg noodles, chilli & soy sauce ~ 11.25

\*loin of organic houghton venison, cauliflower puree, sautéed salsify & portobello mushrooms,  
chocolate jus ~ 19.45

honey & soy glazed gressingham duck breast, confit leg spring roll, oriental vegetable stir fry,  
sesame dressing~ 19.25

fresh ground rump steak "whittome" burger, crispy bacon, mature cheddar & home cut chips ~  
12.25

\* half piri piri marinated spring chicken, cajun spiced potatoes, guacamole, dressed rocket &  
crème fraîche ~ 14.25

(please allow 20 minutes cooking time)

## sides

creamed leeks ~ 2.95

home cut chips ~ 2.95

new potatoes ~ 2.95

mixed or green salad ~ 2.95

honey glazed carrots ~ 2.95

## FOOD ORDERS TAKEN BETWEEN 6PM – 9PM

**WHILE IN OUR RESTAURANTS PLEASE REFRAIN FROM USING MOBILE PHONES ~ THANK YOU  
THE RESTAURANTS ARE ONLY SUITABLE FOR QUIET, WELL BEHAVED CHILDREN**