HOSTE ARMS
PUB & ROOMS

We're proud to be championing British farmers and producing fresh food sustainably.

BRUNCH

The Hoste Full English
Cumberland sausages, smoked bacon, baked beans, mushrooms, grilled tomato, hash browns, black pudding, your choice of free-range hen's eggs (922Kcal)

Vegetarian Full English (V)
Vegetarian sausages, baked beans, mushrooms, grilled tomato, hash browns, your choice of free-range hen's eggs (918Kcal)

Eggs Benedict
Poached free-range hen's egg, hand-carved honey glazed ham, hollandaise sauce, toasted English muffin (855 Kcal)

Eggs Royale
Poached free-range hen's egg, Brancaster Staithe smoked salmon, hollandaise sauce, toasted English muffin (591 Kcal)

Eggs Florentine (V)
Poached free-range hen's egg, sauteed spinach, hollandaise sauce, toasted English muffin (774 Kcal)

Smashed Avocado (V)
Toasted local sourdough bread, poached free-range hen's eggs (565 Kcal)

Smoked Salmon & Scrambled Eggs
Toasted local sourdough bread, scrambled free - range hen's eggs, Brancaster Staithe smoked salmon (565 Kcal)

Breakfast Brioche Bap
Smoked bacon, hash brown, cheese, fried free- range hen's egg (712Kcal)

Dippy Eggs (V)
Soft boiled free-range hen's eggs, sourdough toast soldiers (415Kcal)

Porridge (V)
Toasted almonds, strawberry jam (415Kcal)

Three- egg Omlette
Free-range hen's egg, Davidstow Cheddar, honey glazed ham (316 Kcal)

Buttermilk Pancakes
Fluffy buttermilk pancake stack, choose from either - Bacon & maple syrup OR Berry compote & vanilla Chantilly cream

Smoked Kippers
Roasted tomatoes & crusty toasted bread

Chorizo Baked Eggs
Chorizo, chilli & spinach baked eggs, spring onion, topped with grilled cheese

TREAT YOURSELF

Lobster Benedict - £10 suppliment
Poached lobster,samphire, hollondaise, free-range poached eggs, toasted English muffin

The Hoste Full Monty - £10 suppliment
6 oz bacon chop, Cumberland sausage ring, Scottish potato cake, grilled herb tomatoes, Portobello mushroom, Boston baked beans, black pudding, fried bread, your choice of free-range hen's eggs

FOOD MADE GOOD

Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance.Tables are subject to a discretionary service charge of 12.5%. An adult's daily recommended allowance is 2000 kcal.. Fish may contain small bones, game may contain shot. All weights & measures are accurate before being cooked. (v) vegetarian, (vg) vegan.

Our Story

Nearly everything in our kitchen is British – or even better, from right here on our doorstep in Norfolk. We're passionate supporters of our local farmers, fishers and foragers, building close relationships with each of them.
Here are their stories, and the exceptional produce they send our way.

Our Suppliers

Brancaster Samphire and Sea Purslane- Locally foraged and fresh. Samphire and Sea Purslane are just two of the varied sea herbs found growing wild on the Brancaster marshes. Picked and prepared by our Chefs', to accompany some of our favourite dishes on the menu.

Staithe Smokehouse – Just down the road in Brancaster Staithe, continuing a local tradition started years ago by Paul Letzer. Using age-old techniques to slowly smoke fish, the new owners are keeping this family tradition alive, now and into the future.

Norfolk Black Chicken – Free to roam from dawn to dusk, slowly grown for succulent, buttery taste. Developed from French Label Rouge genetics and inspired by the traditional Norfolk Black turkey that dates back to the 1500's, this breed delivers superior flavour and texture.

Cromer Crab – These highly celebrated brown crabs are caught off the Northern coast of Norfolk around Cromer village. In the shallow waters of the chalk reef these crabs thrive in the nutrient- rich water. Producing a naturally sweet and fragrant and well-meated crab, that have a relatively high proportion of white to brown meat.

Dingley Dell Pork – Third-generation farmers Mark and Paul Hayward focus on welfare, taste and sustainability. Their 'A Million Bees on Farm' project plants 34 hectares of nectar-rich wildflowers to support a million bumblebees annually.

Mrs Temple's Cheese – Handmade at historic Copy's Green Farm in Wighton since 1921. Katherine uses creamy milk from Brown Swiss cows grazed just minutes from the farm's renewable-energy dairy, where milk is transformed into beautiful cheese the same day.

This Season

The seasons set the scene. We love the creative challenge of working with what's good right now – high quality, low food miles. For Winter we love
clementines, winter berries, local game, Brussels sprouts, mussels,
tender stem broccoli, dumplings & homemade pies
are all from this seasons bounty and abundant in our kitchens.
Carefully selected. Painstakingly produced. Ready for your table.