



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

While you wait ~ Veuve Cliquot Yellow Label £17.30 ~ Rhubarb Rose Spritz £11

NIBBLES

Olive focaccia, garlic & brandy butter (v) (350Kcal)	£7.5
Nocellara olives, pickled chilli, Norfolk marsh samphire (vg) (163Kcal)	£6.5
Anchovies, rocket, lemon (70Kcal)	£7

STARTERS

Rosemary & garlic roasted potato & leek soup (vg) (295Kcal)	£7
Balsamic shalott tart tatin, goats cheese & pine nut mousse (v) (702Kcal)	£9.5
Smoked mackerel pate, horseradish cream, pickeled cucumber, crackers	£9
Gressingham potted duck, & marmalade rillette, elderberry compote, toasted sourdough (383Kcal)	£9
Staithe oak smoked salmon, Asian slaw, soy and honey dressing (318Kcal)	£12.5
Chicken liver & Laphroaig pate, blackberry chutney, toasted brioche (590Kcal)	£10.5
Pan fried gambas, chili, garlic & white wine butter, sourdough (976Kcal)	£12

SHARERS

Boxed baked Camambert, drizzled with honey, puff pastrty cheese straws, toasted fruit loaf (857Kcal)	£26
Norfolk platter - smoked mackerel pate, black pudding & apple sausage roll, cockle popcorn, Binham blue, garlic & shallot aioli, rocket & toasted sourdough(2050Kcal)	£30

MAINS

Roasted heritage squash linguine, hazelnut crumb, crispy sage, parmesan (741kcal)	£16
Seabass, bacon, caper, dill potato hash, lemon beurre blanc (883Kcal)	£27
Hoste Arms short rib & brisket British beef burger, sesame seed bun, cheese, pickles, burger sauce, crispy onions, fries (1601Kcal)	£19
<i>Add smoked bacon (208Kcal) £3, fried St Ewes egg (123Kcal) £2, Cashel blue cheese (139Kcal) £4</i>	
Aspall cyder battered haddock, triple cooked chips, mushy peas, tartare sauce, roasted lemon (1334Kcal)	£20
<i>Add curry sauce (39Kcal) £1</i>	
Pan fried day boat fish, samphire, leeks, spinach , dill oil (697Kcal)	£31
Spicy butterbean, sweet potato & harrisa stew, caraway dumplings (vg) (694Kcal)	£18

SUNDAY BEST

Served with bottomless beef dripping roast potatoes, maple syrup & wholegrain mustard parsnips, salt baked beetroot, thyme carrots, Yorkshire & gravy.

28 day dry-aged roast sirloin of beef, shallot & parsnip compote, horseradish cream (1143Kcal)	£28
Slow roast Dingley Dell belly of pork, red cabbage, burnt apple sauce, crackling (2030Kcal)	£23.5
Half roast lemon & thyme chicken, pig in blanket, spring greens, chorizo & red pepper stuffing (1537Kcal)	£22.5
Mushroom, squash, spinach & vegan feta filo pastry parcel, squash puree, vegan gravy (vg) (1118Kcal)	£21.5
28 day dry-aged roast rump of beef, shallot & parsnip compote, horseradish cream (1143Kcal)	£24

SIDES

Mixed greens (77Kcal)	£6
Green leaf salad, toasted pumpkin seeds, picked pear & shallot vinaigrette (274Kcal)	£5
Fries or triple cooked chips (569Kcal)	£5.25
Tenderstem cheesebake (284Kcal)	£6.5
Four cheese mac & cheese, crispy onions(935Kcal)	£8

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.

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