



# HASTINGS HOTEL MENU

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## NIBBLES £4 each

Homemade bread with butter (v)

Marinated olives (v,ve,gf,df)

## LIGHT BITES

Regular 6.95 Large 12.50

Smoked haddock fish cake, chunky chips, watercress and rocket salad

Chorizo scotch egg, chunky chips and salad

Hot chicken wings with celery stick and blue cheese sauce

Eggs benedict; poached free range hen eggs, sourdough, crispy bacon, avocado and Hollandaise sauce 7.5 (gf\*)

## SALADS

Warm chicken Caesar salad, crispy bacon, anchovies, parmesan, garlic croutons and boiled egg 14 (gf\*,df\*)

Three eggs omelette and salad 10 (v)

Spring vegetable garden salad, courgette, cucumber, peas, tomatoes, watercress and balsamic vinaigrette 10 (gf,ve,v,df)

## STARTERS

Homemade soup of the day 6 (gf,ve\*,v,df\*)

(Seasonal fresh soup with homemade bread)

Grilled asparagus and gremolata 6 (gf,df,v,ve)

Hastings's seafood cocktail with quail eggs 7 (gf\*,df)

Chicken liver and port parfait, sourdough toast 7 (gf\*)

**Dishes labelled with GF and DF can be requested when ordering. GF = Gluten Free  
DF = Dairy Free V = Vegetarian Ve = Vegan**

Concerns about allergies & intolerances?

Visit [allergymenu.uk](http://allergymenu.uk) & enter the code BAN474

## MAINS

Roast spring chicken breast, potato terrine, wild garlic & mushroom and red wine jus 14 (gf)

Pork & leek sausages, creamy mash, vegetables and gravy 12.5

Maxine battered fish & chips and homemade tartare sauce 15

Chana masala with steamed basmati rice, poppadom and sweet mango chutney 12 (v,ve,gf,df)

Homemade 8 oz beef burger, toasted brioche bun, chunky chips and fresh coleslaw 14

Char grilled chicken breast burger, toasted brioche bun, chunky chips and fresh coleslaw 14

(Add: cheese slice 50p, bacon 50p)

Bloomers white or malt: 7.5

Ham, English mustard and tomatoes (gf\*)

Smoked salmon, lemon crème fraiche and watercress (gf\*)

Mature cheddar and Branston pickle (gf\*,v)

## SIDES £4 each

Sweet potato fries (v,ve,gf\*,df)

Boiled new potatoes (v,ve,gf\*,df\*)

Seasonal vegetables (v,ve,gf\*,df\*)

Battered onion rings (v,ve)

Cheesy garlic bread (v)

## DESSERT £7 each

Roasted rhubarb summer pudding and Crème Anglaise (v,ve\*)

Chocolate torte, blood orange Chantilly cream and honeycomb (v)

Lemon meringue pie

British and Continental Cheese Selection, fruit chutney, crackers, celery, grapes (supp 3) (v,gf\*)

Selection of sorbet & ice creams



# CHILDRENS MENU

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2 COURSE FOR 10 / 3 COURSE FOR 12

## STARTER

Soup of the day (gf,ve\*,v,df\*)

Crudites (raw seasonal vegetable fingers with dip) (gf,ve\*,v,df\*)

## MAINS

Pasta bolognese (df)

4 oz Cheeseburger and chips

Battered mini fish with chips and peas

Roast chicken fillet, mash and seasonal vegetable (gf)

## DESSERT

Selection of ice creams and sorbets

Chocolate brownie and vanilla ice cream (gf)

Melon slices (v,ve,gf,df)

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## AFTERNOON TEAL MENU

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12:00-16:30 £18.50

### SAVOURIES

(v\*,ve\*,gf\*)

Traditional finger sandwich

(Roast ham, free range egg mayo and cress, creme fraiche and English cucumber and Scottish smoked salmon)

Mini vegetable quiche and chorizo sausage rolls

### SWEETS

Selection of homemade cakes and treats (v\*,ve\*,gf\*)

Fruit scone and plain scone (gf\*)

Clotted cream, butter and preserves



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Please ask the Food and Beverage Team for allergen information in order to make your own menu choice. Please note some products on the menu contain allergens and not all ingredients are listed. This product information may change due to suppliers therefore please make sure you ask for allergen information or inform us of your allergies/dietary requirements every time you make a purchase. You can access allergen information about our menu using the 'allergy menu uk' app or website [www.allergymenu.uk](http://www.allergymenu.uk). This information covers the 14 major allergens. If you are having difficulty viewing this please ask a member of our team. Equipment in a restaurant/kitchen area is shared and cross contamination may occur, therefore some products may not be suitable for those with allergies. Allergens are only declared if they are intentionally added to a product.