

WHY NOT START WITH GLASS OF WINE



	125ml	250ml
GARDET BRUT NV - FRANCE	£12	
WILD RIVER SAUVIGNON BLANC - NEW ZEALAND	£6	£10.50
ST SIDOINE ROSE, 2021 - PROVANCE, FRANCE	£6	£11
DOMAINE BOUSQUET RESERVE MALBEC - ARGENTINA	£5.50	£9.50

STARTERS

SOUP OF THE WEEK Please ask your server 494 kcal VE*, GF*, DF*	£7.50
VEGETABLE SPRING ROLLS Sweet chilli & mango salsa 680 kcal V, VE, DF	£9.50
HERITAGE TOMATO & BUFFALO MOZZARELLA Roquette pesto, balsamic vinegar croutes 563 kcal V, GF*	£10.50
SALMON GRAVADLAX Pickled cucumber, chive crème fraîche, brioche croutons 575 kcal GF*	£10.50
CHICKEN LIVER PATE Red onion marmalade, cornichons & toasted focaccia 627 kcal GF*	£9.00
SALT & PEPPER SQUID Lemon mayo, spring onions, coriander & chilli 515 kcal GF, DF	£9.50
CHICORY & WHIPPED ROQUEFORT Glazed walnuts, poached pear & sweet mustard dressing 742 kcal V, GF*	£9.00

A discretionary 12.5% service charge will be added to your bill - all gratuities go to the staff - thank you.

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

Important Information: All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. If you have any allergies or dietary requirements please let a member of our team know every time you visit.



BANNATYNE SPA HOTEL HASTINGS

A LA CARTE MENU SERVED 18.00-21.30

NIBBLES

HOME BAKED FOCACCIA 371kcal VE*, V, DF butter, olive oil & balsamic	£5.00
MIXED MARINATED OLIVES 394kcal VE, GF, V, DF	£5.00

MAINS

CHICKEN MILANESE Fried duck egg, capers, parmesan & red wine jus 723 kcal	£19.75
SEABASS FILLET Olive oil mash, pico de gallo & crisp pancetta 631kcal GF	£24.50
SLOW ROAST PORK BELLY Koffman cabbage, pomme rosti & caramelized apple 1362 kcal GF	£20.50
NUT ROAST Plant based cream dauphinoise, seasonal vegetables & vegan gravy V,VE,GF,DF	£16.75
RABBIT, LEEK & BACON PIE Served with mash 1598 kcal	£19.50
300g 28 DAYS DRY AGED RIBEYE Chunky chips, tomato, mushroom & watercress With a peppercorn sauce OR garlic & parsley butter 1242 kcal (£10 supplement for dinner inclusive packages) GF*, DF*	£32.00
6oz BRITISH WAGYU BEEF CHEESEBURGER Brioche bun, pickled gherkin, tomato, lettuce & fries 1509 kcal add red onion & bacon relish £1.50 add bacon £1.50	£18.00
BEER BATTERED HADDOCK Fries, mushy peas, tartare sauce & lemon 966 kcal GF*, DF	£17.00
CONFIT DUCK LEG Butterbean & chorizo cassoulet, saffron aioli 1724 kcal DF	£22.50
FALAFEL BURGER Vegan bun, pickled gherkin, tomato, lettuce, sriracha mayo, red cabbage slaw & fries 783 kcal V, VE, GF*, DF	£16.50

SIDES £4.50 EACH

FRIES 227 kcal V, VE, GF*, DF
CHUNKY CHIPS 216 kcal V, VE, GF*, DF
NEW POTATOES 196 kcal V, VE, GF, DF
TENDERSTEM BROCCOLI & CHANTENAY CARROTS 160 kcal V, VE, GF, DF
MIXED LEAF SALAD & VINAIGRETTE 219 kcal V, VE, GF, DF
HERITAGE TOMATO, RED ONION & VINAIGRETTE 253 kcal V, VE, GF, DF
DAUPHINOISE POTATO V, VE, GF, DF



DESSERTS

DARK CHOCOLATE TORTE Orange chantilly, raspberry compote 798 kcal V, VE, GF, DF	£8.00
MADAGASCAN VANILLA CREME BRULÉE Shortbread & fresh raspberries 664 kcal V, GF*	£8.00
GRIOTTINE CHERRY & FRANGIPANE TART Vanilla mascarpone & white chocolate sauce 809kcal	£8.00
SELECTION OF BRITISH CHEESES 919 kcal With biscuits, grapes & red onion marmalade V, GF* (£4 supplement for dinner inclusive packages)	£12.50
ICE CREAMS 400 kcal AND SORBETS 218 kcal (Choice of three) Please see your server for todays selection V, VE*, GF*	£8.00

TO FINISH



LIQUEUR/IRISH COFFEE Jamesons, Baileys, Frangelico or Kahlua	£8.00
ESPRESSO MARTINI	£11.00

ASK TO SEE OUR HOT BEVERAGE SELECTION