

WHY NOT START WITH GLASS OF WINE



	125ml	250ml
CHARLES VERCY CUVÉE DE RESERVE - FRANCE	£10	
TURTLE BAY SAUVIGNON BLANC - NEW ZEALAND	£6.5	£12
ST SIDOINE ROSE, 2021 - PROVANCE, FRANCE	£6	£11
DOMAINE BOUSQUET RESERVE MALBEC - ARGENTINA	£5	£9
STARTERS		
SOUP OF THE DAY Please ask your server 494 kcal V, 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	
BEETROOT CURED SALMON Pickled cucumber, radishes, lime purée & focaccia 550 kcal GF*, DF	£10.50	
CHICKEN LIVER PATE Red onion marmalade, cornichons & toasted sourdough 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

PRESSED PORK BELLY £20.50
Champ mash, honey roasted heritage carrots, red wine jus
1342 kcal GF

WHOLE BAKED PLAICE £24.50
Herb & caper butter, samphire and shrimps 699 kcal
GF

POTATO GNOCCHI £17.50
Roasted pumpkin & shallots, crisp sage, roquette & parmesan
753 kcal V, DF*

RABBIT, LEEK & BACON PIE £19.50
Served with mash 1598 kcal

300g 28 DAYS DRY AGED RIBEYE £32.00
Chunky chips, tomato, mushroom & watercress
With a peppercorn sauce OR garlic & parsley butter 1242 kcal
(£10 supplement for dinner inclusive packages) GF*, DF*

6oz BRITISH WAGYU BEEF CHEESEBURGER £18.00
Brioche bun, pickled gherkin, tomato, lettuce & fries 1509 kcal
add red onion & bacon relish £1.50 add bacon £1.50

BEER BATTERED HADDOCK £17.00
Fries, mushy peas, tartare sauce & lemon 966 kcal
GF*, DF

CONFIT DUCK LEG £22.50
Butterbean & chorizo cassoulet, saffron aioli 1724 kcal GF, DF

FALAFEL BURGER £16.50
Vegan bun, pickled gherkin, tomato, lettuce, sriracha mayo, red cabbage slaw & fries 783 kcal V, VE, GF*, DF

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

JACKS POTATO ROSTI 230 kcal V, GF

DESSERTS



WARM CHOCOLATE BROWNIE £8.00
White chocolate sauce, salted caramel ice cream & crisp honeycomb 713 kcal
GF, V

MADAGASCAN VANILLA CREME BRULÉE £8.00
Shortbread & fresh raspberries 664 kcal
V, GF*

BAKED TREACLE TART £8.00
Orange mascarpone 662 kcal

PLANT BASED CREAM & LEMON POSSET £8.00
Fresh berries, fruit coulis & banana wafer 505 kcal
V, VE, GF, DF

SELECTION OF BRITISH CHEESES 919 kcal £12.50
With biscuits, grapes & red onion marmalade V
(£4 supplement for dinner inclusive packages)

ICE CREAMS 400 kcal AND SORBETS 218 kcal £8.00
(Choice of three)
Please see your server for today's selection
V, VE*, GF

TO FINISH



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

ESPRESSO MARTINI £9.00

ASK TO SEE OUR HOT BEVERAGE SELECTION