



Bar and Lounge Menu (Food served from 11:30 – 21:30)

Nibbles

Flatbread and dips (V) £3.95

Hummus, sun dried tomato tapenade, aubergine caviar

Assorted breads (V) £3.95

Butter, olive oil and aged balsamic vinegar

Marinated olives (Ve, GF) £3.95

Light Bites

(Served between 11.30am and 5.30pm only)

Honey roast ham and tomato £7.50

on ciabatta rolls

Smoked Scottish salmon £8

on NY style bagel with roquette and cream cheese & chives

Mature cheddar cheese and pickle (V) £7

on white or brown bread

Bannatyne Club Sandwich (GF*) £12

Toasted white bread, grilled chicken, bacon, egg mayonnaise, avocado, sliced tomato, lettuce

Bannatyne Green Club Sandwich (Ve, GF*) £10.50

Brown bread, hummus, avocado, roquette and tomato

All sandwiches are served with crisps and side salad (GF)*

**Specific allergens information is held centrally on all our menu products
and can be provided on request from our trained staff.**

(A 12.5% discretionary service charge will be added to your bill - all gratuities go to staff)



H A S T I N G S H O T E L

Bannatyne

Salads

Classic Caesar (V*, GF*) £9.50

Romaine, parmesan, anchovies, garlic and herb croutons, soft boiled free-range egg and Caesar dressing

Falafel salad (Ve*, GF) £7.50

English radish, cucumber, tomato, tahini, yoghurt & mint dressing

Fresh garden salad (Ve, GF) £6.50

Mixed leaves, cucumber, tomatoes, red onions, peppers and French vinaigrette

Add ons:

Grilled chicken breast **£4.50**

Smoked salmon **£3**

Grilled halloumi **£2.50**

Crispy pancetta **£2.50**

Starters

Soup of the day (Ve*, GF*, DF*) £5.50

Freshly made soup with bread rolls

Twice baked Sussex goats cheese soufflé (V) £7

with caramelised walnuts and pear emulsion

Chicken and ham terrine (GF*) £7.50

Pickled girolles, tarragon mayonnaise and honey mustard dressing

Chefs sustainable fish cakes (DF) £7.50

with lemon and dill mayonnaise

Antipasto (GF*, DF) £8

Selection of cured meat, marinated olives, mixed leaves and crostini

**Specific allergens information is held centrally on all our menu products
and can be provided on request from our trained staff.**

(A 12.5% discretionary service charge will be added to your bill - all gratuities go to staff)



H A S T I N G S H O T E L

Bannatyne

Mains

Gunne Butchers pork & leek sausages £12

Creamy mash, seasonal vegetables and red wine jus

Fish and chips £14.95

Beer battered fish, chunky chips, burnt lemon and tartare sauce

From the Grill

12oz rib eye steak (GF*, DF*) £18.50

Malaysian spice pork chop (GF*, DF*) £16

Char-grilled chicken breast (GF*, DF*) £12

All grills are served with chunky chips, grilled tomato and mushroom

Peppercorn sauce, red wine jus or bearnaise sauce £2.50

**Specific allergens information is held centrally on all our menu products
and can be provided on request from our trained staff.**

(A 12.5% discretionary service charge will be added to your bill - all gratuities go to staff)



H A S T I N G S H O T E L

Bannatyne

Burgers

Classic 8oz beef burger, Monterey Jack and crispy pancetta £14.95

shredded lettuce, tomatoes and American mustard

Buttermilk fried chicken thigh, Monterey Jack and crispy pancetta £14

shredded lettuce, tomatoes, sliced red onions and hot sauce

Grilled halloumi and avocado bap (V) £12.50

shredded lettuce, tomatoes, sliced red onions and avocado purée

Chickpea falafel flatbread (V) £12.50

shredded lettuce, sliced red onions, peppers, rocket, hummus
and yoghurt & mint dressing

All burgers are served with a side salad and French fries

Sides £4.00

Stir fried sprouting broccoli (Ve, GF, DF*)

Maple glazed carrots (Ve, GF, DF)

Seasonal vegetables (Ve, GF, DF)

Mixed salad (Ve, GF, DF)

Sautéed spinach (Ve*, GF, DF*)

Onion rings (V, DF*)

Potato purée (Ve, GF, DF*)

Chunky chips or Skinny fries (Ve, DF)

Boiled new potatoes (Ve*, GF, DF*)

**Specific allergens information is held centrally on all our menu products
and can be provided on request from our trained staff.**

(A 12.5% discretionary service charge will be added to your bill - all gratuities go to staff)



H A S T I N G S H O T E L

Bannatyne

Desserts £7.50

Apple and berry crumble with brandy custard

Baileys crème brûlée served with all butter shortbread (GF*)

Chef's torte of the week

Exotic fruit salad with raspberry sorbet (GF)

Selection of sorbet and ice cream (3 scoops)

*Ice cream (GF): Cornish vanilla, Belgian chocolate, strawberry,
Sorbet (DF): Lemon, raspberry*

Local English cheeses (GF*) (£4 supplement)
with traditional accompaniments

Hot Beverages

Pot of tea £3

*...a choice of Traditional English Breakfast, Decaffeinated, Chamomile, Green tea
or fruit and herbal infusions*

Espresso £2.75

Americano £3.25

Flat white £3.50

Cappuccino £3.50

Café latte £3.50

Double espresso £3

Macchiato £3.50

Liqueur coffee £6.50

Hot chocolate with mini marshmallows £3.50

....all hot beverages are served with a home baked cookie

**Specific allergens information is held centrally on all our menu products
and can be provided on request from our trained staff.**

(A 12.5% discretionary service charge will be added to your bill - all gratuities go to staff)



H A S T I N G S H O T E L

Bannatyne

Afternoon Tea
served from 12.00pm-4.00pm daily

Selection of finger sandwiches

honey roast ham, cucumber and cream cheese,
egg mayonnaise and cress, smoked salmon

~

Miniature cake selection

Amaretti bakewell slice, coffee and chocolate gateau band,
chocolate orange fudge slice, glazed fruit loaf

~

Homemade scones with clotted cream and strawberry preserve

~

Pot of tea; English, fruit, herbal infusions *or* filter coffee

£18.50 per person

£23 per person including 125ml glass of prosecco

‘Drinking a daily cup of tea will surely starve the apothecary’
Chinese Proverb

Individual Selection

Homemade scones £6

one plain and one fruit scone with clotted cream and strawberry preserve

Finger sandwich selection £6

two of each filling; honey roast ham, cucumber and cream cheese,
egg mayonnaise and cress, smoked salmon

Miniature cake selection £6

two slices of each; Amaretti bakewell slice, coffee and chocolate gateau band,
chocolate orange fudge slice, glazed fruit loaf

**Specific allergens information is held centrally on all our menu products
and can be provided on request from our trained staff.**

(A 12.5% discretionary service charge will be added to your bill - all gratuities go to staff)