



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

Bannatyne

Dinner Menu
2 Courses £22.95 - 3 Courses £29.95

To Begin

Caramelized parsnip and coconut soup

Goats cheese, fig and onion tart

Texture of beetroot; roasted golden beet, pickled chioggia beet and red beet ketchup with feta crumb

Crab and avocado, homemade lemon mayonnaise and soya ginger dressing

Pan seared Rye bay scallops with cauliflower, horseradish and apple (**£4 supplement**)

Chicken liver paté, red onion marmalade and brioche

In The Middle

Herb roasted rack of lamb, black olive tapenade, garlic purée and red wine jus (**£6 supplement**)

Fillet of beef with fondant potatoes, grilled asparagus spears, fricassée of wild mushrooms
and veal jus (**£10 supplement**)

Surf and turf; slow cooked belly of pork and seared scallop with butternut squash purée and autumn vegetables

Fillet of seabass with ratatouille and essence of red pepper

Salmon confit with petit pois, pea purée and crushed new potatoes

Roasted guinea fowl breast with cep and herb butter, cavolo nero and chestnut, pan roast gravy

Linguine with Tuscan vegetables and sun-dried tomato pesto

On The Side - £4.00

Chunky Chips

French fries

New potatoes

Green beans and bacon

Buttered Spinach

Mixed salad

Onion rings

Carrots drizzled with honey

Mixed seasonal vegetables

Specific allergen 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 the staff)