## HASTINGS HOTEL <br> PLANT BASED MENU

## NIBBLES

Homemade focaccia, balsamic vinegar and olive oil $£ 5.25371 \mathrm{kca}$
Marinated olives $£ 5$ (gf) 394kcal

## DISHES

Soup of the week served with homemade focaccia $£ 8.25$ (gf*) 494 kcal
Vegetable spring rolls, sweet chilli \& mango salsa $£ 9.50$ 680kcal
Heritage tomato \& plant based feta, roquette pesto, balsamic vinegar croutes $£ 10.50$ (gf*) 469 kcal Red thai spiced butternut squash \& sweet potato pie, vegetable gravy \& side salad £18.50 692kcal Vegan ravioli, artichoke, roast garlic \& truffle oil, baby spinach, bean shoots \& plant based parmesan £16.75 841kcal Pizza santorini; tomato, capers, olives, red onion, roquette \& vegan feta cheese £13.25 (gf*) 750kcal Plant based burger, gherkins, tomato, lettuce \& sriracha mayo with fries \& red cabbage slaw $£ 12.50783 \mathrm{kcal}$ Nut roast, plant based cream dauphinoise, seasonal vegetables \& vegan gravy £16.75 (gf) 757kcal

SIDES $£ 4.50$ each
Fries (gf*) 227kcal
Chunky chips (gf*) 216kcal
New Potatoes (gf) 196kcal
Seasonal vegetables (gf) 160kcal
Mixed leaf salad (gf) 219kcal
Heritage tomato, red onion \& vinaigrette (gf) 253 kcal
Dauphinoise potato (gf) 263kcal

## DESSERTS

Vegan vanilla ice cream, raspberries \& raspberry coulis $£ 8$ (gf) 229kcal
Dark chocolate torte, orange chantilly \& raspberry compote $£ 8$ (gf) 798 kcal
Selection of sorbets please see your server for today's selection £8 (gf) 218 kcal
Fruit \& berry salad with mango sorbet $£ 7.25$ (gf) 147 kcal
GF = Gluten Free DF = Dairy Free V = Vegetarian Ve = Vegan

