



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

Bannatyne

Dinner Menu - 2 Courses £24 - 3 Courses £30

To Begin

Cream of caldo verde with kale and smoked chorizo

Chicken liver parfait, red onion marmalade, toasted brioche

Salmon ballotine with herb cream, raspberry emulsion, provencal herbs and balsamic caviar

Texture of mushrooms; porcini, chanterelle and girolle on grilled brioche

In The Middle

Rib-eye bourgignon with pomme anna, pancetta, wild mushrooms and honey glazed carrots

Gressingham duck breast, hoisin sauce, raw vegetable and rice noodle salad, pak choi

Pan roasted cod with a smoked chowder of potato, leek and clams

Slow cooked pork belly, mustard mashed potato, savoy cabbage

Jerusalem artichoke risotto with marinated wild mushrooms, micro herbs,
peas and grated grana padano

32 days matured ribeye steak with grilled portobello mushroom, balsamic glazed heritage tomato,
peppercorn sauce and twice cooked pont neuf chips (**£8 supplement**)

On The Side - £3.50

Chunky Chips

Onion rings

New potatoes

French beans and bacon

Buttered Spinach

Mixed salad

To Finish

Chocolate brownie with vanilla ice cream

Classic creme brulée with cinnamon biscuit

Pear tatin with crème anglaise

Selection of sorbet and ice cream (3 scoops)

Ice cream: Cornish vanilla, Belgian chocolate, strawberry, pistachio, honeycomb

Sorbet: Lemon, raspberry, mango, passion fruit, blood orange

Fresh fruit salad with lemon sorbet

British and continental cheese board with traditional accompaniments
(**£5 supplement**)