



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

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)



Bar Snacks

Chargrilled flat bread with dips **£4.5**

Marinated olives **£3.5**

Sweet and spicy roasted nuts **£3**

Sandwiches

Steak, onion and mustard baguette **£9**

Bannatynes club sandwich in sour dough **£11**

Salmon Gravlax, onions, capers, horseradish and watercress on Rye bread **£8.5**

Grilled halloumi and avocado bap **£7.5**

...all served with crisps and dressed leaves

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Charcuterie

Suffolk and Cumbria cured meats **£8**

Here we bring together **air dried Cumbrian ham**; the original prosciutto style, **air dried Royale ham**; developed from a Suffolk ham recipe, pickled in Timothy Taylors ale and lightly smoked.

And **Cumberland Salami**; inspired by the Cumberland sausage recipe that was traditionally either eaten fresh or air dried

Our Classics

Pork and leek sausages, mustard mash and ale gravy **£12**

Chargrilled rib-eye steak, pont neuf, grilled tomato and peppercorn sauce **£22**

Chicken tikka masala, naan bread, basmati rice and mango chutney **£14.5**

Aubergine and pumpkin laksa, naan bread, rice and mango chutney **£12.5**

Beer battered cod and chips, pea purée, tartare and burnt lemon **£14**

Macaroni and Cornish brie cheese **£9**

Burgers

Classic beef or chicken burger with farmhouse cheddar and smoky bacon **£14**

...burgers are served with a side salad and choice of chunky chips or sweet potato fries

Salads

Classic Caesar salad with baby gem lettuce, pancetta, Grana Padano, anchovies, free range egg, herb croutons and anchovy dressing **£10**

*Add grilled chicken OR 4 prawns **£4.5***

Greek salad with curly endive, lollo rosso, English radish, bell peppers, spring onions, black olives, feta and olive oil **£10**



Side orders

Hand cut chips **£3.5**

Seasonal vegetables **£3.5**

Garden salad **£3.5**

Onion rings **£3.5**

Garlic bread with cheese **£4**

Desserts

Warm chocolate brownie with Cornish vanilla ice cream **£5**

Classic creme brulée with cinnamon biscuit **£6**

Pear tatin with crème anglaise **£6**

Three scoops of icecream (*choose from: vanilla, chocolate, strawberry, rum raisin, pistachio*) **£6**

Three scoops of sorbet (*choose from: mango, raspberry, lemon, passion fruit, blood orange*) **£6**

Fresh fruit salad with lemon sorbet **£5**

British and continental cheese board accompanied by grapes, crackers and chutney **£9**

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Afternoon tea

(Served daily from 12:00pm to 4:30pm)

History of Afternoon Tea

Before the 19th century tea was taken as a digestive drink at any time of the day. Anna, the 7th Duchess of Bedford is responsible for the 'ritual' of the afternoon tea at the beginning of the 19th century

The story goes as follows:

At the time it was usual for people to take only 2 meals a day, breakfast and dinner at around 8 o'clock in the evening.

The solution for the Duchess was a pot of tea and a light snack, taken privately in her boudoir during the afternoon.

Very soon the Duchess was inviting her aristocratic friends to join her for afternoon tea, at 4 o'clock. Only the best porcelain and fine linen table cloths were used, accompanied by dainty sandwiches and delicate cakes.

Everyone dressed in their best fashions and spent the afternoon discussing the latest news about London and afar. Between 1830 and 1900 afternoon tea developed as an accepted part of British life style.

'Drinking a daily cup of tea will surely starve the apothecary'

Chinese Proverb



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

Bannatyne

Savoury selection

(please ask for today's options)

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Miniature cake selection

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Homemade scones with clotted cream and preserves

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Pot of tea, fruit or herbal infusions

£18.50 per person

£23 per person including 125ml glass of prosecco

Individual selection

Homemade scones with clotted cream and preserves **£6**

Savoury sandwich selection **£6**

Miniature cake selection **£5**

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**

Hot chocolate with mini marshmallows **£3.50**

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

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