

HASTINGS HOTEL EVENING MENU

Served 5.30pm to 8.45pm Monday-Saturday / 5.30pm-8pm Sunday

NIBBLES & SHARERS

Homemade focaccia balsamic & olive oil £7 (v,ve,df)

Feta & kalamata olives, parsley & chilli £9.25 (v,gf)

Whole baked mini camembert, homemade focaccia & red onion marmalade £13 (v)

Sourdough garlic bread £7 (v) (add cheese +£1.50)

SALADS

Chicken & bacon salad; baby gem, sweet mustard dressing & ciabatta croutons £15.95 (gf*,df)

Oak smoked salmon salad; roquette & baby gem, caper berries, lemon, buttered wholemeal bread $£16.75~(gf,df^*)$

Superfood salad; quinoa, butternut squash, radish, avocado, salad leaves, pumpkin seeds, vegan feta & sweet mustard dressing £16 (v,ve,gf*,df) (Add chicken breast £5 or bacon £2.50)

STARTERS

Soup of the week served with homemade focaccia £8,50 (v.ve.qf*.df)

Salt & pepper squid, smoked paprika mayo, spring onion, chives & capers £10 (gf,df)

Vine tomato, bocconcini, roquette pesto & Kalamata olives with homemade focaccia £10.50 (v.gf*)

Smoked salmon, lemon creme fraiche, capers, radishes, roquette & warm blinis £11.00 (gf*)

Ham hock & chicken terrine, red onion marmalade & toasted sourdough £10 $(\mbox{gf*,df})$

Goats cheese, red onion marmalade & spinach tart, candied walnuts, baby gem & balsamic dressing £10 (v,gf*)

PIZZAS (gluten free option available)

Margherita; tomato, mozzarella, basil £13 (v)

Santorini; tomato, capers, olives, red onion, fresh roquette & vegan feta cheese £13.50 (v,ve,df)

Napoletana; tomato, mozzarella, capers, anchovies, oregano & basil £14

Catanzaro; tomato, mozzarella, nduja, stilton blue cheese, capers, red onion & fresh chilli £15

Tribute; tomato, mozzarella, pepperoni, mushrooms & smoked mayfield cheese £15

MAXINES FAVOURITES

Beer battered haddock with fries, mushy peas, lemon & tartare sauce £18 (gf*,df)

Cumberland sausage ring with mash, garden peas & red onion gravy £16.50 (df*)

Steak & ale pie with buttered mash, peas & gravy £19.50 (df^*)

Chicken korma with basmati rice, mango chutney & poppadoms £16.50 (gf*,df)

BURGERS

6oz Wagyu beef burger with mature cheddar cheese £18 (add bacon +£1.50) (add extra patty +£5) (gf*,df*)

Chicken breast burger with mature cheddar cheese £18 (add bacon +£1.50) (gf*,df*)

Plant based burger £16.50 (v,ve,df)

All served in a pretzel bun with gherkin, lettuce, tomato & sriracha mayo, with fries & coleslaw

MAINS

Corn fed chicken breast, chorizo & tomato lentils, saffron aioli, guindillas chillies £24.50 (df)

Chargrilled courgette, spiced couscous, plant based feta, tomato & basil fondue £18 (v,ve,df)

Chargrilled pork cutlet, butter mash, bourguignon sauce, crisp pancetta £23 (gf,df*)

Roast cod fillet, parmesan polenta, sun blushed tomatoes & salsa verde £25.50 (gf*) £6 supplement for dinner inclusive packages

FROM THE GRILL (gf*,df*)

300g 28 days matured Ribeye Steak £38 £15 supplement for dinner inclusive packages

300g 28 days matured Sirloin Steak £34 £12 supplement for dinner inclusive packages

both served with chunky chips, grilled tomato, mushroom & your choice of peppercorn sauce or garlic & parsley butter

SIDES £5 each

Fries (v,ve,gf*,df)

Chunky chips (v,ve,gf*,df)

Seasonal vegetables (v,ve,gf,df)

Buttered mash potato (v,gf)

Mixed leaf salad (v,ve,gf,df)

Tomato & red onion with vinaigrette (v,ve,gf,df)

Concerns about allergies & intolerances? Visit allergymenu.uk & enter the code BAN478

Dishes labelled with GF and DF can be requested when ordering.

GF = Gluten Free **DF** = Dairy Free **V** = Vegetarian **Ve** = Vegan