



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

Bannatyne

Lunch Menu - 2 Courses £19.95 - 3 Courses £22.95

To Begin

Soup of the day (GF*, DF*, Ve*)

Twice baked Sussex goats cheese soufflé with caramelised walnuts and pear emulsion (V)

Chicken and ham terrine, pickled girolles, tarragon mayonnaise and honey mustard dressing (GF*)

Chef's sustainable fish cakes with lemon and dill mayonnaise (DF)

In The Middle

Guinea fowl supreme with celeriac and cumin mash, sprouting broccoli and Madeira jus (GF)

Rosemary rump of lamb with dauphinoise potatoes, garlic whipped carrot purée and minted red wine jus (GF) (£4 Supplement)

Braised pork, tomato and fennel ragu, linguini and shaved pecorino (DF*)

Catch of the day (please ask your server) (GF*, DF*)

Grilled miso aubergine, sautéed spinach and steamed jasmine rice (GF, Ve, DF)

From the Grill:

12oz rib eye steak (GF*, DF*)(£5 supplement)

Malaysian spice pork chop (GF*, DF*)

Char-grilled chicken breast (GF*, DF*)

All served with chunky chips, grilled tomato and mushroom. Your choice of peppercorn, red wine or bearnaise sauce

On The Side - £4.00

Stir fried sprouting broccoli (Ve, GF, DF*)

Maple glazed carrots (Ve, GF, DF)

Seasonal vegetables (Ve, GF, DF)

Mixed salad (Ve, GF, DF)

Sautéed spinach (Ve*, GF, DF*)

Onion rings (Ve, DF*)

Potato purée (Ve*, GF, DF*)

Chunky chips or Skinny fries (Ve, DF)

Boiled new potatoes (Ve*, GF, DF*)

* = dish can be prepared to suit this allergy / requirement - please make your server aware of any requirements you may have

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)

(We use true recycled paper made of 100% post consumer waste)