



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

Bannatyne

All Day Menu

Nibbles

Flatbread and dips (V) £3.95

Hummus, baba ganoush & red pepper tapenade

Freshly baked bread rolls (V) £3

Balsamic vinegar and olive oil

Home roasted spicy nuts (V, GF) £3.95

Chilli, coriander, cumin

Marinated olives (V, GF) £3.95

Herbs, paprika, cumin, pickled peppers

Light Bites

Jacket potato with choice of 2 fillings (GF) £8

Choose from: ham, cheese, baked beans, tuna

Bannatyne Club Sandwich (GF*) £12

Toasted white bread, grilled chicken, bacon, egg
mayonnaise, avocado, sliced tomato, lettuce

Sandwiches; all served with garnish and crisps (GF*)

Smoked salmon, cream cheese, cucumber £8

Cheddar cheese and pickle £7

Honey roast ham and tomato £7.50

Starters

Seasonal soup (V, GF) £5.50

Freshly made seasonal vegetable soup

Breaded halloumi sticks (V) £5.95

Watercress balsamic, wasabi mayonnaise

Seasonal English asparagus (V, GF) £6.95

Asparagus spears served warm with hollandaise sauce or
chive and tarragon vinaigrette

Beef carpaccio (GF) £7.95 (£2 supplement for packages)

Artichoke and parmesan shavings, rocket and balsamic

Chicken liver parfait (GF*) £6.95

Toasted brioche and spiced chutney

Marinated mackerel (GF) £6.95

Home-pickled mackerel fillet, shallots, capers and aioli

Seared scallops (GF) £9.50 (£4 supplement for packages)

Cauliflower purée, garden peas, crispy pancetta,
chorizo and pea shoots

British Charcuterie for 2 (GF*) £12.50

Air dried ham, Cumberland salami, hen eggs, pickles and
mustard, baby gem salad and chargrilled sourdough

Sides (GF) £3.50

Creamy mashed potato

Hand cut chips

Minted new potatoes

Steamed rice

Seasonal vegetables

GF - Gluten free

GF* - Gluten free substitute

V - Vegetarian

Ve - Vegan

Classics

Pork and leek sausages £12

Creamy mash, seasonal vegetables and red wine jus

Chicken tikka masala (GF*) £14.50

Basmati rice, naan, mango chutney

Paneer tikka masala (V, GF*) £14.50

Basmati rice, naan, mango chutney

Maxines 8oz beef burger £14.95

Burger patty with relish, bacon, cheese and chips

Salads & Vegetarian

Fresh garden salad (GF) £6.50

Mixed leaves, daikon, cucumber, tomatoes, French dressing

Superfood salad (GF) £9.50

Quinoa, baby kale, five beans and broccoli

Celery and apple salad (GF) £8.50

Baby gem, apple, celery, toasted walnut and stilton dressing

Classic Caesar (GF*) £9.50

Romaine, parmesan, croutons, anchovies

Add ons:

Grilled chicken £4.50

Smoked salmon £2.50

Grilled halloumi £2

Chickpea and butternut squash tagine (GF*, Ve) £12.50

Macaroni and Cornish brie £10

Land and Sea

Coq au Vin (GF) £15.50

Classic French chicken dish cooked in wine with bacon,
mushroom, carrots and pearl onions

Spring cannon of lamb (GF) £18.95

Romney Marsh lamb cooked medium rare with crushed Jersey
royals and minted jus

Slow roast pork belly (GF) £15.95

With creamy mash and Spring vegetables

Butter-roasted cod (GF) £15.50

Fillet of cod with silky mash and spiced chorizo lentils

Beer battered fish and chips £14.95

From the grill

48 days matured rib-eye steak (GF) £25

(£10 supplement for packages)

Grilled chicken (GF) £14.50

Fennel marinated chicken breast

*These dishes are served with hand cut chips, watercress and
grilled field mushroom*

Sauces and Butter (GF) £2

Béarnaise | Garlic butter | Peppercorn | Jus

**Specific allergens information is held centrally on all our menu products
and can be provided on request from our trained staff.**

(Please note - a 12.5% discretionary service charge will be added to your bill - all gratuities go to the staff)