



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

Bannatyne

PLANT BASED MENU

NIBBLES £5 each

Home baked focaccia with extra virgin olive oil and aged balsamic 371kcal

Mixed marinated olives 394kcal (gf)

Khobez bread and hummus 363kcal

SALADS

Vegan Greek salad; cucumber, sliced red onions, tomatoes, kalamata olives, tofu and oregano £16 282kcal (gf)

Mixed leaf house salad with new potatoes, garlic croutons and aged balsamic £14 221kcal (gf*)

PANINIS £8.5 served 11.30-17.30

Veggie club; grilled peppers and courgette, sun-dried tomato, basil olive tapenade 383kcal

Tomato and onion; sun dried tomatoes, caramelised onion, rocket and pine nuts 451kcal

STARTERS

Asparagus velouté with bread and crostini £7 43kcal (gf*)

Harissa marinated grilled vegetable skewers with herb dressing £8 78kcal (gf)

Loaded nachos; bean chilli and smashed avocado £8 358kcal

MAINS

Aubergine steak, smoked aubergine purée, maple glazed carrots and sesame miso dressing £18 141kcal (gf)

Risotto with yellow tomatoes, mushrooms and roasted onion powder £18 394kcal (gf)

Quesadilla de frijoles refritos; refried beans in a toasted tortilla with cajun fries, chimichurri and avocado £18 468kcal

SIDES £4 each

Fries 272kcal / Chunky chips 216kcal (gf*)

Boiled new potatoes 106kcal (gf)

Truffled mashed potatoes 263kcal (gf)

Seasonal vegetables 106kcal (gf)

Battered onion rings 201kcal

Garlic bread 386kcal

DESSERTS

Pistachio and carrot cake with soft whipped dairy free cream and berry compote £8 625kcal (gf)

Fresh fruit salad with lemon sorbet £7.5 162kcal (gf)

Selection of sorbet; lemon or raspberry (3 scoops) £7.5 218kcal (gf)

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