



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

Bannatyne

RESTAURANT MENU

NIBBLES £5 each

Home baked focaccia with extra virgin olive oil, aged balsamic and butter 371kcal (v,ve*,df*)

Mixed marinated olives 394kcal (v,ve,gf,df)

Khobez bread and hummus 363kcal (v,ve,df)

STARTERS

Asparagus velouté served with bread and parmesan crostini £7 98kcal (v,ve*,gf*,df*)

Blue cheese and serrano ham, pear, mixed leaves and honey, orange dressing £8 238kcal (v,gf)

Marinated seared tuna, pickled celery, teriyaki £9 342kcal (df,gf*)

Ravioli of fresh sea bream with ricotta and pistachio, confit tomatoes, olives and capers £8.5 356kcal (gf)

Filo tartlet, sun dried tomatoes, goats cheese curd, caramelised onion, roquette and pine nuts £7.5 469kcal (v)

MAINS

Roasted chicken ballotine, wild mushrooms, carrots and stuffed cabbage parcel, Jerusalem artichoke velouté £18.5 134kcal (gf,df*)

Char-grilled lamb cutlets, crunchy potato fondant, guacamole and asparagus with rosemary jus £20 345kcal (gf*,df*)

Pan roasted Cornish cod, peas and broad beans, confit potatoes and charred baby gem £18.5 313kcal (gf,df*)

Risotto with yellow tomatoes, langoustine and roasted onion powder £18.5 481kcal (ve*,gf,df*)

28 days dry aged 12oz ribeye steak with chunky chips, vine tomatoes, mushroom and either peppercorn sauce or chimichurri £30 (£10 supplement for dinner inclusive packages) 889kcal (gf*,df*) subject to availability

SIDES £4 each

Fries 272kcal (v,ve,gf*,df)

Chunky chips 216kcal (v,ve,gf*,df)

Truffled mashed potatoes 634kcal (v,ve*,gf,df*)

Seasonal vegetables 106kcal (v,ve*,gf,df*)

Battered onion rings 201kcal (v,ve,df)

Cheesy garlic bread 498kcal (v)

DESSERTS

Chocolate mousse, crumble and mint ice cream £8 891kcal (v)

Toffee pudding cake, apples and salted caramel ice cream £8 275kcal (v)

Coconut meringue with mango, papaya and passion fruit £8 462kcal (v,gf,df)

Fresh fruit salad with lemon sorbet £7.5 162kcal (v,ve,gf,df)

Selection of sorbet and ice cream (3 scoops) £7.5 **Ice cream** 400kcal (v,gf): Cornish vanilla, Dark Belgian chocolate, strawberry

Sorbet 218kcal (v,ve,gf,df): Lemon, raspberry

English cheese selection £12 (£4 supplement for dinner inclusive packages) with biscuits, celery, grapes and chutney 919kcal (v,gf*)

AFTER DINNER BEVERAGES

Espresso £2.75

Americano £3.5

Cappuccino £3.5

Café latté £3.5

Iced latté £3.5

Flat white £3.5

(add flavoured syrup to your coffee for an additional 50p; honeycomb, salted caramel, pumpkin spice, gingerbread)

Hot chocolate £3.5

Pot of tea £3

(traditional English breakfast or fruit and herbal infusions)

Irish / Liqueur coffee £7

(Jamesons, Baileys, Frangelico or Kahlua)

A discretionary 12.5% service charge will be added to your bill - all gratuities go to the staff - thank you.

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 / * = Can be prepared