

HASTINGS HOTEL

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Served Monday to Friday 5pm to 6.30pm 2 Courses £20 / 3 Courses £25

STARTERS

Soup of the week served with homemade focaccia (v, ve, gf*, df) Breaded camembert, cranberry & redcurrant compote Bruschetta & bocconcini on sourdough ciabatta Fish goujons, tartare sauce, lemon & roquette Chicken liver pate, red onion marmalade, cornichons & toasted sourdough (gf*)

MAINS

Beer battered haddock with fries, mushy peas, lemon & tartare sauce (gf*,df) Pie of the week with buttered mash, peas & gravy

Nut roast, potato galette, seasonal vegetables & vegan gravy (v, ve, gf, df)

Slow roast pork belly, champ mash, braised red cabbage, crackling, red wine jus (gf)

6oz Wagyu beef burger in a pretzel bun with gherkin, lettuce, tomato, sriracha mayo & mature cheddarcheese served with fries & coleslaw (gf*, df*)

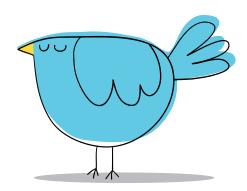
DESSERTS

Dark chocolate torte, raspberry sorbet (v, ve, gf, df) Lemon posset, seasonal berries, Mini meringue (v, gf) Blueberry & almond tart, vanilla ice cream, shaved white chocolate (v)

Fresh fruit & berry salad, raspberry sorbet (v, ve, gf, df)

Selection of sorbet & ice cream (3 scoops) see your server for today's selection (icecream - v, gf*) (sorbet - v, ve, gf, df)

Members receive 20% discount



Bookings essential | Contact us on 01424 851 222

Dishes labelled with GF and DF can be requested when ordering. GF = Gluten Free DF = Dairy Free V = Vegetarian Ve = Vegan

Dishes from the menu may contain traces of allergens, including nuts. Please ask one of our team if you require further information about the allergens contained in our dishes. Should ingredients not be available a similar substitution may be used.