



HASTINGS HOTEL ALL DAY MENU

NIBBLES & SHARERS

Homemade focaccia
balsamic vinegar & olive oil £5.25 (v,ve,df)

Marinated olives £5 (v,ve,gf,df)

Whole baked mini camembert, homemade focaccia
& red onion marmalade £12 (v)

Sourdough garlic bread £5.50 (v) (add cheese +£1.50)

SALADS

Chicken & bacon salad; baby gem, sweet mustard
dressing & ciabatta croutons £14.75 (gf*,df)

Oak smoked salmon salad; rocket & baby gem,
caper berries, lemon, buttered wholemeal bread £16
(v,gf,df*)

Tomato & avocado salad; mixed leaves, red onion,
red pepper hummus, olive oil & caper dressing,
toasted homemade focaccia £13.75 (v,ve,gf*,df)

STARTERS

Soup of the week served with homemade focaccia
£8.25 (v,ve*,gf*,df*)

Salt & pepper squid, lemon mayo, spring onion,
coriander & fresh chillies £9.75 (gf,df)

Heritage tomato & buffalo mozzarella, rocket
pesto & homemade focaccia £10.50 (v,gf*)

Locally hot smoked salmon, pickled cucumber &
radishes, chive crème fraîche, gem lettuce £11.00
(gf)

Chicken liver pate, red onion marmalade,
cornichons & toasted sourdough £9 (gf*)

Cured Spanish ham, cantaloupe melon, lemon,
olive oil & caper dressing £9.75 (gf,df)

PIZZAS (gluten free option available)

Margherita; tomato, mozzarella, basil £10.75 (v)

Santorini; tomato, capers, olives, red onion, fresh
rocket & vegan feta cheese £13.25 (v,ve,df)

Napoletana; tomato, mozzarella, capers, anchovies,
oregano & basil £13.50

Catanzaro; tomato, mozzarella, nduja, stilton blue
cheese, capers, red onion & fresh chilli £14.50

Tribute; tomato, mozzarella, pepperoni, mushrooms
& smoked mayfield cheese £14.50

MAXINES FAVOURITES

Beer battered haddock with fries, mushy peas,
lemon & tartare sauce £17 (gf*,df)

Pork & leek sausages with mash, garden peas
& red onion gravy £14.75 (gf*)

Pie of the week with buttered mash, peas &
gravy £19.50

Curry of the week with basmati rice, mango
chutney & poppadoms £15.75 (gf*,df*)

BURGERS

6oz Wagyu beef burger with mature cheddar
cheese £18 (add bacon +£1.50) (gf*,df*)

Chicken breast burger with mature cheddar cheese
£17.50 (add bacon +£1.50) (gf*,df*)

Plant based burger £16.50 (v,ve,df)

*All served in a pretzel bun with gherkin, lettuce,
tomato & sriracha mayo with fries & coleslaw*

MAINS

Slow roast pork belly, champ mash, braised red
cabbage, crackling & red wine jus £20.50 (gf)

Chargrilled corn-fed chicken breast, creamed
wild mushroom tagliatelle, parsley & parmesan
£21.95

Locally caught day boat fish, potato galette,
broccoli, lemon & chive hollandaise £26.00 (gf,df*)
£6 supplement for dinner inclusive packages

Nut roast, potato galette, seasonal vegetables
& vegan gravy £16.75 (v,ve,gf,df)

FROM THE GRILL (gf*,df*)

300g 28 days matured Ribeye Steak £35
£12 supplement for dinner inclusive packages

300g 28 days matured Sirloin Steak £32
£10 supplement for dinner inclusive packages

*both served with chunky chips, grilled tomato, mushroom & your
choice of peppercorn sauce or garlic & parsley butter*

SIDES £4.50 each (v,ve,gf*,df)

Fries / Chunky chips

Seasonal vegetables

Potato Galette / New Potatoes

Mixed leaf salad / Tomato & red onion with vinaigrette

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

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