



HASTINGS HOTELS




OUR FOOD.
POWER OF GOOD.





We provide quality, wholesome food in informal, relaxed surroundings, using the freshest seasonal and local produce.



To Start

	Soup of the Day Served with Hastings Stout & Treacle Wheaten Bread	£7
	Crispy Breaded Feta Red Onion Jam, Rocket, Honey & Truffle Dressing	£8
	Fish Cake Smoked Fish, Dill, Sauce Gribiche	£9
	Signature Smoked Haddock Chowder Accompanied by Wheaten Bread	£9
	Chicken Liver Parfait Onion Jam, Brown Butter and Brioche Toast	£8
	Sticky Pork Belly Bites Crispy Shallots and Spiced Peanut	£8

Salads



	Starter	Main
	Spiced Cauliflower Chickpea, Chicory Salad, Red Onion and Clandeboye Yoghurt Dressing	£10 £14
	Signature Caesar Salad Little Gem, Black Olive, Grant's Bacon, Parmesan, Croutons and Clements' Egg Add Irish Smoked Chicken	£10 £14 £16
	Smoked Gressingham Duck Breast Radicchio, Spiced Puy Lentils and Red Wine Vinaigrette	£11 £16

Mains

	Lisdergan Northern Irish 10oz Sirloin Steak Confit Beef Tomato, Roasted Portobello Mushroom, Peppercorn Sauce and Triple Cooked Chips	£32
	Lisdergan 6oz Signature Burger 100% Irish Beef, Brioche Bap, Gem Lettuce, Beef Tomato, Cornichon and Triple Cooked Chips Add Grant's Bacon & Irish Cheddar	£18
	Whole Roast Fish of the Day (on the bone) Skinny Fries, Herb Salad, Langoustine and Garlic Butter	£1 each £POA
	Signature Thai Green Chicken Curry Steamed Basmati Rice, Coriander Flatbread, Clandeboye Yoghurt and Lime	£19
	Signature Battered Fish of the Day Mushy Peas, Tartar Sauce and Triple Cooked Chips	£18
	Roast Irish Chicken Supreme Celeriac, Roasted Brassicas, Potato Gnocchi and a Red Wine Vinaigrette	£20

Roast Hake Ox Tail, Sherry Braised Lentils, Radicchio and Potato Sauce	£19
Venison Haunch Pommes Anna, Braised Red Cabbage, Celeriac Purée and Crispy Kale	£27
Sicilian Spiced Lamb Ragu Conchiglie Pasta, Shaved Parmesan and Roasted Hazelnut	£19

Vegetarian

	Wild Mushroom and Truffle Pappardelle Marsala, Thyme and Vegan Pecorino	£16
	Roasted Beetroot Risotto Goat's Curd, Lemon & Thyme	£15

Sides

	£4 each / Choice of 2 sides £7
Triple Cooked Chips	Crispy Truffle & Parmesan Potatoes
Skinny Fries	Onion Rings
Champ	Seasonal Vegetables

Desserts

	Sticky Toffee Pudding Butterscotch Sauce and Glastry Farm Yellowman Ice Cream	£7
	Warm Armagh Apple and Berry Crumble Glastry Farm Vanilla Bean Ice Cream	£7
	Blackberry and Pistachio Frangipane Tart Vanilla Mascarpone	£7
	Lemon Fool (GF) Lemon Curd, Blueberry, Broken Meringue and Crème Fraîche	£7
	Warm Cinnamon Spiced Rice Pudding Rum-soaked Raisins & Glastry Farm Vanilla Bean Ice Cream	£7
	Sundae (V) Salted Caramel Ice Cream, Candied Banana, Chocolate Sauce and Chocolate Soil	£7
	Taste the Island Cheese Slate Served with Crackers and Erin Grove Spiced Apple Chutney	£12

Pre Theatre Menu

Enjoy 2 courses plus a 175ml Glass of Wine for £29 per person
Available 5pm – 6.30pm.

Applies to all dishes with a theatre mask symbol.

Diners with a food allergy or any special dietary requirements are recommended to consult their server before ordering.

We offer Gluten Sensitive options but do not operate in a fully Gluten Free Kitchen.

We're Passionate About Local Produce.

