

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	£7
	Served with Hastings Stout & Treacle Wheaten Bread	
	Warm Bread Selection	£8
	Rosemary & Sea Salt, Black Olive Tapenade, Chicken Butter	
	Grant's Pork Belly & Gracehill Black Pudding Fritter	£10
	Celeriac and Fennel Remoulade, Burnt Apple, Watercress	
	Signature Smoked Haddock Chowder	£10
	Accompanied by Wheaten Bread	
	Smoked Duck and Five Spice Spring Roll	£10
	Hoi Sin Sauce, Pickled Asian Vegetables	
	Crispy Squid Taco	£12
	Charred Corn Salsa, Coriander & Jalapeño Aioli	

Salads

	Starter	Main
<i>All available as Starter or Main Courses</i>		
	Whiskey & Orange Cured Salmon	£18
	Fennel, Cucumber & Pink Grapefruit Salad	
	Signature Caesar Salad	£14
	Little Gem, Black Olive, Grant's Bacon, Parmesan, Croutons and Clements' Egg	
	Add Irish Smoked Chicken	£18
	Summer Salad	£14
	Crumbled Feta, Lemon, Thyme, Leaf Salad, Poached Pears, Kalamata Olives	
	Add Irish Smoked Chicken	£18

Mains

	Lisdergan Northern Irish 10oz Sirloin Steak	£34
	Confit Beef Tomato, Roasted Portobello Mushroom, Peppercorn Sauce and Triple Cooked Chips	
	Lisderdan 6oz Gourmet Marrow Burger	£24
	100% Irish Beef, Brioche Bap, Grant's Smoked Streaky Bacon, Caramelised White Onion, Irish Brie, Smoked Tomato Relish, Rosemary & Sea Salt Fries	
	Lisdergan 6oz Signature Burger	£19
	100% Irish Beef, Brioche Bap, Gem Lettuce, Beef Tomato, Cornichon and Triple Cooked Chips	
	Add Grant's Bacon & Irish Cheddar	£1 each
	Signature Thai Green Chicken Curry	£20
	Steamed Basmati Rice, Crispy Wontons, Clandeboye Yoghurt and Lime	
	Signature Battered Fish of the Day	£20
	Mushy Peas, Tartar Sauce and Triple Cooked Chips	
	Lemon & Garlic Roast Irish Chicken Supreme	£22
	Herb Gnocci, Peas, Asparagus, Sundried Tomato and Wild Garlic Cream	

	Roast Hake	£21
	Herb Crushed Potatoes, Asparagus, Hollandaise Sauce	
	Roast Rump of Mourne Lamb	£28
	White Onion Purée, Spring Vegetables, Rosemary & Parmesan Roasted Potatoes, Lamb Jus	
	Sicilian Spiced Lamb Ragù	£19
	Rigatoni Pasta, Shaved Parmesan and Roasted Hazelnut	
	Scampi Pho Boy	£19
	Toasted Brioche Roll, Chipolte Aioli, Chilli & Lime dressed Crab, Cajun Fries	

Vegetarian

	Rigatoni Primavera	£19
	Wild Garlic Cream, Spring Vegetables, Sundried Tomato and Garlic Bread	
	Char-grilled Aubergine	£19
	Creamed Polenta, Braised Summer Vegetables, Mint & Clandeboye Yoghurt Dressing	
	Thai Vegan Curry	£19
	Steamed Jasmine Rice, Charred Corn, Pak Choi, Coriander & Lime	

Sides

	£5 each / Choice of 2 sides £8
Triple Cooked Chips	Truffle & Parmesan Fries
Skinny Fries	Onion Rings
Champ	Seasonal Vegetables

Desserts

	Sticky Toffee Pudding	£9
	Butterscotch Sauce and Muine Glas Vanilla Bourbon Ice Cream	
	Pecan & Golden Syrup Pie	£9
	Muine Glas Toffee & Salted Caramel Ice Cream	
	Pear & Thyme Tartlet	£9
	Vanilla Mascarpone	
	Warm Chocolate Brownie	£9
	Chocolate Sauce, Muine Glas Vanilla Bourbon Ice Cream	
	Vegan Sundae	£7
	Muine Glas Vegan Chocolate Ice Cream, Candied Banana, Chocolate Sauce and Chocolate Soil	
	Taste the Island Cheese Slate	£11 or £17 sharing
	Served with Crackers and Erin Grove Spiced Apple Chutney	

Pre Theatre Menu

Enjoy 2 courses plus a 175ml Glass of Wine for £30 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.

