



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	£12	£18
Fennel, Cucumber & Pink Grapefruit Salad		
Signature Caesar Salad	£9	£14
Little Gem, Black Olive, Grant's Bacon, Parmesan, Croutons and Clements' Egg		
Add Irish Smoked Chicken	£12	£18
Summer Salad	£9	£14
Crumbled Feta, Lemon, Thyme, Leaf Salad, Poached Pears, Kalamata Olives		
Add Irish Smoked Chicken	£12	£18

Mains

Lisdergan Northern Irish 10oz Sirloin Steak	£34
Confit Beef Tomato, Roasted Portobello Mushroom, Peppercorn Sauce and Triple Cooked Chips	
Liserdan 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, Clandeboyne 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 Ragu	£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 & Clandeboyne 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	

Room Service Charge

Please note that there is an additional £5 service charge per order when ordering Room Service.

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.

