



## **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

	<b>Soup of the Day</b> Served with Hastings Stout & Treacle Wheaten Bread	£7
	<b>Warm Bread Selection</b> Rosemary & Sea Salt, Black Olive Tapenade, Chicken Butter	£8
	<b>Crab Linguine</b> Chilli, Shallot, Lemon & roasted Garlic	£14
	<b>Signature Smoked Haddock Chowder</b> Accompanied by Wheaten Bread	£10
	<b>Goats Cheese Parfait</b> Walnut Crust, Pickled Beetroot, Wheaten & Thyme Tuile	£9
	<b>Crispy Squid Taco</b> Charred Corn Salsa, Coriander & Jalapeño Aioli	£12

## Salads

	Starter	Main
<i>All available as Starter or Main Courses</i>		
	<b>Kale &amp; Cauliflower Salad</b> Endive, Chicory, Walnut, Bacon Jam	£12 £18
	<b>Signature Caesar Salad</b> Little Gem, Black Olive, Grant's Bacon, Parmesan, Croutons and Clements' Egg	£11 £15
	<b>Roasted Beetroot Salad</b> Balsamic, Thyme, bitter Leaf salad, Gorgonzola	£11 £15
	<b>Add Irish Smoked Chicken</b>	£14 £19

## Mains

	<b>Lisdergan Northern Irish 10oz Ribeye Steak</b> Confit Beef Tomato, Roasted Portobello Mushroom, Peppercorn Sauce and Triple Cooked Chips	£34
	<b>Lisdergan 6oz Signature Burger</b> 100% Irish Beef, Brioche Bap, Gem Lettuce, Beef Tomato, Cornichon and Triple Cooked Chips <b>Add Bacon &amp; Cheese</b>	£19
	<b>Signature Thai Green Chicken Curry</b> Steamed Basmati Rice, Crispy Wontons, Clandeboyne Yoghurt and Lime	£21
	<b>Signature Battered Fish of the Day</b> Mushy Peas, Tartar Sauce & Triple-Cooked Chips	£20
	<b>Lemon &amp; Garlic Roast Irish Chicken</b> Truffle roast Potato, Winter Vegetables, roasted Garlic & Wild Mushroom Velouté	£22

	<b>Roast Cod</b> Parmesan Gnocchi, Spinach, Butter Bean & Caramelised Onion	£22
	<b>Roasted haunch of Venison</b> Roscoff Onion, winter baby Vegetables, Pomme Anna, whipped Goats Curd	£31
	<b>Braised Feather blade of Beef</b> Celeriac Pomme Purée, roasted Piccolo Parsnip, Onion crumb, Bourguignon sauce	£21
	<b>Wild Mushroom Rigatoni</b> Café au Lait, sautéed Wild Mushroom, Truffled brown Butter Breadcrumbs	£19 (V)
	<b>Pumpkin Risotto</b> Roasted Cashew Nuts, Sage Butter, Parmesan	£19 (V)
	<b>Parmesan Gnocchi</b> Roasted Squash, Gorgonzola Cream, shaved Pear, roasted Hazelnuts	£19 (V)

## Sides

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

## Desserts

	<b>Sticky Toffee Pudding</b> Butterscotch Sauce & Muine Glas Vanilla Bourbon Ice-cream	£9
	<b>Warm Chocolate Fudge Cake</b> Milk Chocolate sauce, Muine Glas Vanilla Bourbon Ice cream	£9
	<b>Pecan &amp; golden syrup Pie</b> Muine Glas Toffee & Salted Caramel Ice Cream	£9
	<b>Bread &amp; Butter Pudding</b> Muine Glas Toffee & Salted Caramel Ice Cream	£9
	<b>Vegan Sundae</b> Vanilla Ice-cream, Candied Banana, Chocolate Sauce & Chocolate Soil	£7
	<b>Taste the Island Cheese Slate</b> Served with Crackers & Erin Grove Spiced Apple Chutney	£10 or £16 sharing

## 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.

