

# FOOD MENU

**\*\* Please inform us before ordering if you or a member of your party have an allergy or intolerance \*\***

*Our seasonal menu is focused on provenance, using ingredients from local seas, farms and producers.*

## BAR SNACKS

- Warm bread of the day & salted butter - £4.50 (V - ask for Ve)
- Smoked garlic houmous, Twineham Grange cheese, crudités & bread - £5 (V - ask for Ve)
- Southern-fried oyster mushrooms, curry mayo - £5 (V - ask for Ve)
- 'Sussex smokie' haddock croquette, mustard mayo - £4.50
- Chips, herb salt - £3.50 (V - ask for Ve)

## SOUP OF THE DAY

- Roast cauliflower soup, cauliflower leaf fritter, roast chestnuts, warm bread - £8 (V - ask for Ve)

## STARTERS / SMALL PLATES

- Streaky bacon and sausage meat stuffing parcel, bread sauce, pickled red cabbage - £8.50
- Home cured trout, horseradish & dill crème fraîche, cucumber & dill pickle, wholemeal brioche - £9.50
- Parsnip ribbons, Twineham Grange cheese and black pepper sauce, parsnip crisps - £8 (V ask for Ve)
- Mussels cooked in pancetta and cider, apple focaccia - £9.50

## BIGGER PLATES

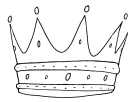
- Honey glazed smoked bacon chop, fried eggs, chips, brown sauce - £15
- Roast breast & confit leg of pheasant, pig in blanket, roast new potatoes, carrots, parsnips & sprouts, gravy - £20
- Beer-battered fish finger sandwich, tartare sauce, coleslaw, chips - £11
- Roast pollock fillet, bombay potatoes, shallot pakora, pickled raisins, rainbow chard, curry beurre blanc sauce - £19
- Hazelnut & squash stuffing, roast potatoes, carrots, parsnips & sprouts, white wine, sage & cream sauce - £18 (V)
- Crispy celeriac wontons, stir-fried oyster mushroom & spring onions, beetroot & star anise purée - £17 (V ask for Ve)

## PUDDINGS

- Mulled apple fritter, cider caramel - £6.50 (V ask for Ve)
- Sticky prune pudding, plum brandy caramel, stout ice cream - £7 (V)
- Eggnog bavarois, mincemeat, shortbread biscuit - £6.50
- Pevensey blue cheese, warm spiced bread, quince compote, honey - £6.50
- Salted caramel ice cream, caramel sauce, meringue - £5 (V)
- Plum Sorbet (Ve) / Strawberry & gin sorbet (Ve) - £4 for 2 scoops

**Please ask for our children's menu. (V) - vegetarian (Ve) - vegan**

*Thank you for supporting an independent Hastings business.*



## KEG BEER

### **Toast Brewery - Lager**

*London*

A hop-forward contemporary craft lager. This beer is brewed with surplus fresh bread, malted barley and European hops. Sustainable and delicious  
5% - £5.50 (Ve)

### **Bad Boys Brewing - Whoosah Pale**

*Sussex/Kent*

Collaboration from Pig & Porter and Bad Boy Brewing Co. Stone fruit, fresh crushed gooseberries and white wine grape notes interwoven with hints of citrus and pine culminating in a dank yet crushable beer  
5.5% £6 (Ve)

### **Pig and Porter Brewery - Skylarking Pale**

*Tunbridge Wells, Kent*

An ultra-pale, super refreshing, session IPA hopped with Ella & Galaxy. Expect hints of tropical fruit, mango, lychee and melon  
4% - £5.50 (Ve)

### **FLOC brewery - Lip Service Pale**

*Canterbury, Kent*

Session Pale Ale brewed with Citra and Mosaic hops, delivering a burst of tropical and citrus flavours  
3.4% £5.50 (Ve)

### **Only With Love - Halland Oatmeal Stout**

*Uckfield, East Sussex*

Toasty, dark, creamy oatmeal stout. 4.9% £5.50 (Ve)

### **Crown Pilsner**

*Brewed by Oechsner in Germany*

Bright, malty & refreshing house lager. 4% - £5.50

### **Rothaus Tannenzäpfle (Little fir cone) - Pilsner**

*Black Forest, Germany*

Known as a 'cult beer' throughout Germany. Made in accordance with the Reinheitsgebot purity laws  
5.1% - £6.20 (Ve)

### **Rothaus - Hefeweizen Wheat Beer**

*Black Forest, Germany*

Top fermented beer brewed from wheat with hoppy scented tones & fruity taste 5.4% - £6.90 (Ve)

## CASK BEER

### **Pig and Porter Jumping Frog Pale**

*Tunbridge Wells, Kent*

Sabro hops, grapefruit and pineapple, notes of stone fruits and a hint of coconut  
4.2% - £4.20

### **Three Acre - Best**

*Uckfield, East Sussex*

A reliable and refreshing ale, using traditional English hops 4% - £4.20 (Ve)

## KEG CIDER

### **Ascension - Pilot (sparkling)**

*Polegate, East Sussex*

A sparkling & super juicy cider 4.6% - £5.50 (Ve)

### **Nightingale - Love Bird (sparkling)**

*Tenterden, East Sussex*

Wild-fermented rosé cider that celebrates red-fleshed fruit. £5.50 a pint 4.5%

**Ask about our boxed still cider.**

## BOTTLED CIDER

### **Turners (Tonbridge) cider bottles**

£5.50 per 500ml bottle (Ve)

**Pear** sparkling 5.5%

**Elderflower** sparkling 5.5%

**Rhubarb** sparkling 5.5%

### **Nightingale Tenterden cider bottle**

A beautifully balanced, bright and floral medium still cider.  
5.5% £5.50 per 500ml bottle

### **Ascension: Voss Kveik big cider bottle**

A rich, fruit forward single variety russet cider fermented with Voss Kveik yeast before being bottled unsweetened and unfermented. 8.3% £14 a 750ml bottle.

## CIDER CANS

### **Ascension: Tranquillity of Solitude - Red plum cider**

**blend.** A rich, jammy blend of sweet local apple juice, cider, and red plum. Sweet, soft and easy drinking.  
£4 a can 4%

### **Ascension: The Sky Beneath - Braeburn and Strawberry**

**Wild Co-Ferment.** Huge notes of fresh strawberry and tart red apples. £4 a can - 5.2%

