HASTINGS

## Smaller plates

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Bigger Plates

Our seasonal menu is focused on provenance, using ingredients from local seas, farms and producers.
**Please inform us before ordering if you have an allergy or intolerance**

Warm bread of the day \& salted herb butter - £4.50 (V - ask for Ve)
Carrot \& coriander dip with roti bread \& crudites - £6 (V - ask for Ve)
Chips, herb salt - $£ 3.50$ (V - ask for Ve)
Wild garlic fritter, wild garlic aioli - $£ 5$ (V)

Bruschetta of heritage tomatoes on garlic butter focaccia, Twineham Grange cheese, cold-pressed rapeseed oil, homegrown parsley - $£ 8$ (V - ask for Ve )

Southern-fried oyster mushrooms, curry mayo - $£ 6$ (V)
Rye Bay scallops 'Rockefeller sauce'; creamed spinach, bacon, breadcrumbs, Twineham Grange cheese - $£ 12$

Handmade rigatoni pasta, confit duck ragu, egg yolk, Twineham Grange cheese - £10

Braised Romney marsh lamb, garlic mash, stock pot carrots, gravy - £20
Beer-battered fish finger sandwich, tartare sauce, coleslaw, chips - $£ 11$
Pan-roast Chalk Stream trout fillet, trout fishcake, spring greens, crab bisque sauce, trout caviar - £19

Honey glazed smoked bacon chop, fried eggs, chips, brown sauce - £15
Saag aloo curry, split pea daal, oyster mushroom pakora,
coriander and shallot salad, mint oil - $£ 17$ (Ve)
High Weald Dairy halloumi glazed in chilli \& fennel honey, bbq celeriac, smashed cucumbers, chestnut cream, sunflower seed \& chilli crunch - £19 (V)

Desserts

Sticky plum pudding, plum brandy caramel, walnut \& honey ice cream - £7 (V)
‘Braeburn apple’ fritters, pink rhubarb compote - $£ 6.50$ (V ask for Ve)
Pevensey blue cheese, warm spiced bread, honey - $£ 6.50$
Apple gin and mint ice cream, caramel sauce, meringue, crumb - £5 (V)
Redcurrant \& plum sorbet (Ve) - £4 for 2 scoops
Please ask for our children's menu. (V) - vegetarian (Ve) - vegan

