

The Stag Inn, Hastings Old Town

SAMPLE LUNCH MENU



Ratte potato & wild Garlic soup – devilled paneer cheese & fennel bhaji £7

Wild boar, raisin & pistachio terrine – piccalilli, English mustard butter & sourdough toast £8

Hastings gin cured trout– sourdough crumpet, pickled kohlrabi, grapefruit & dill £8

Burrata – heritage beetroot, English rhubarb, candied & pickled walnuts £9

Roast ham & piccalilli on sourdough, triple cooked chips & chicory salad £10

Sussex charmer & rhubarb chutney on sourdough, triple cooked chips & chicory salad £10

Roast Hake fillet – smoked haddock pakora, brown shrimp, spiced cauliflower & coronation butter sauce £20

Rolled lamb breast – wild garlic & oyster mushroom hash, new season broccoli & mashed potato £20

Ricotta dumplings – heritage carrots, braised fennel, carrot top pesto, hazelnut & smoked garlic butter £17

Confit pork belly – katsu curry sauce, creamed savoy cabbage & triple cooked chips £19

Salt baked celeriac – split yellow pea dahl, coriander chutney & onion rings £17

Dark chocolate mousse – cardamon crumb, candied chocolate & kulfi ice cream £8

Double stout sticky toffee pudding – honeycomb, stem ginger caramel & crème fraiche ice cream £7

Spiced parkin cake – Blue Clouds cheese & apple & cinnamon chutney £8

Pretzel ice cream – almond praline, rum caramel sauce £4

All our dishes are prepared in a small kitchen & may contain traces of gluten or nuts.

Please inform us of any dietary requirements, dishes can be adapted to be gluten free & vegan