The Stag Inn, Hastings Old Town SAMPLE EVENING MENU



Snacks

Beef short rib croquette chimichurri mayonnaise $\pounds 5$ Potato terrine, taramasalata & pickled fennel $\pounds 4$

Ratte potato & wild Garlic soup, devilled paneer cheese & fennel bhaji $\pounds 7$ Wild boar, raisin & pistachio terrine, piccalilli, English mustard butter & sourdough toast $\pounds 8$ Hastings gin cured trout, sourdough crumpet, pickled kohlrabi, grapefruit & dill $\pounds 8$ Burrata, heritage beetroot, English rhubarb, candied & pickled walnuts $\pounds 9$

Roast Hake fillet, smoked haddock pakora, brown shrimp, spiced cauliflower & coronation butter sauce $\pounds 20$ Rolled lamb breast, wild garlic & oyster mushroom hash, new season broccoli & mashed potato $\pounds 20$ Ricotta dumplings, heritage carrots, braised fennel, carrot top pesto, hazelnut & smoked garlic butter $\pounds 17$ Confit pork belly, katsu curry sauce, creamed savoy cabbage & triple cooked chips $\pounds 19$ Salt baked celeriac, split yellow pea dahl, coriander chutney & onion rings $\pounds 17$

Dark chocolate mousse, cardamon crumb, candied chocolate & kulfi ice cream $\pounds 8$ Double stout sticky toffee pudding, honeycomb, stem ginger caramel & crème fraiche ice cream $\pounds 7$ Spiced parkin cake, Blue Clouds cheese & apple & cinnamon chutney $\pounds 8$ Pretzel ice cream, almond praline, rum caramel sauce $\pounds 4$

> 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