



### Food Allergies & Intolerances

When making your order, please speak to our staff about the ingredients in your meal. Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used. We offer Gluten Sensitive options but do not operate in a fully Gluten Free Kitchen.

*Tasting Menu*



Thank you for dining  
with us at Vespers

# Welcome

On behalf of the management and staff, we would like to welcome you to our Vespers Restaurant. At Hastings Hotels we are passionate about food and believe that eating is one of life's greatest pleasures. We have embraced the use of carefully-selected local and seasonal quality foods, and under the super vision of our Executive Head Chef, Mark Begley, have created inspiring culinary delights for you to savour.

## MENU

Culloden Homemade Bread and Butter

### Pomme Souffle

Spring White Truffle

### Dressed Kilkeel Crab

Tapioca Cracker, Cucumber, Malt

### Tartelette

Chives , Crème Fraîche, Sorrel

### Monkfish

Artichoke, Wild Garlic, Champagne

### Beef Fillet

Carrot, Potato, Pickled Shimeji

### Coconut

Passionfruit, Thai Basil

### Rhubarb

Crème Diplomat, Milkveil

£85

## WINE PAIRING

### Domaine Jean-Marc Brocard Chablis

Burgundy, France

### Oliver Zeter Sauvignon Blanc Fume

Pfalz, Germany

### Crittenden Peninsula Pinot Noir

Mornington Peninsula, Australia

### Chateau La Fleur Penin St Emilion Grand Cru

Bordeaux, France

### Fleur D'Or Sauternes

Bordeaux, France

### Oliver Zeter 'Sweetheart' Sauvignon Blanc

Pfalz, Germany

£50