



Tasting Menu

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.

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 supervision of our Executive Head Chef, Mark Begley, have created inspiring culinary delights for you to savour.

MENU

Treacle Soda with Glenilen Butter

Steak Tartare

Potato, Black Pudding, Quail Egg

Crab Ravioli

Brown Butter, Samphire, Aged Burren Balsamic

Tartelette

Beetroot, Shallot, Fennel, Yoghurt, Nasturtium

Cod

Black Pudding, Wasabi, Mustard Seeds

Duck

Beetroot, Aubergine, Cherry, Port

Pre-Dessert

Meringue Ice-cream, Lemon, Olive Oil, Manuka Honey

Dessert

59% Ariaga Noire, 30% Ariaga Blanche, Salted Caramel

Cheese £12.50 Supplement

Sourdough Cracker, Apple Chutney

£80

WINE PAIRING

Chateau Penin Bordeaux Supérieur 2019

France, Bordeaux

Domaine Jean-Marc Brocard Chablis 2020

France, Chablis

Pulenta La Flor Malbec 2020

Argentina, Mendoza

Alpha Zeta Pinot Grigio 2022

Italy, Veneto

Xanadu Exmoor Cabernet Sauvignon 2019

Australia, Margaret River

AIX Provence Rosé 2022

France, Aix-en-Provence

Oliver Zeter 'Sweetheart' Sauvignon Blanc 2022

Pfalz, Germany

£55



Tasting Menu

GLUTEN FREE

Food Allergies & Intolerances

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MENU

Gluten Free Bread with Glenilen Butter

Steak Tartare

Potato, Black Truffle, Quail Egg

Crab

Tapioca, Brown Butter, Samphire, Aged Burren Balsamic

Tartelette

Beetroot, Shallot, Fennel, Yoghurt, Nasturtium

Cod

Wasabi, Mustard Seeds, Serrano Ham

Duck

Beetroot, Aubergine, Cherry, Port

Pre-Dessert

Meringue Ice-cream, Lemon, Olive Oil, Manuka Honey

Dessert

59% Ariaga Noire, 30% Ariaga Blanche, Salted Caramel

Cheese £12.50 Supplement

Crackers, Apple Chutney

£80

WINE PAIRING

Chateau Penin Bordeaux Supérieur 2019

France, Bordeaux

Domaine Jean-Marc Brocard Chablis 2020

France, Chablis

Pulenta La Flor Malbec 2020

Argentina, Mendoza

Alpha Zeta Pinot Grigio 2022

Italy, Veneto

Xanadu Exmoor Cabernet Sauvignon 2019

Australia, Margaret River

AIX Provence Rosé 2022

France, Aix-en-Provence

Oliver Zeter 'Sweetheart' Sauvignon Blanc 2022

Pfalz, Germany

£55



Tasting Menu

VEGAN

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MENU

Treacle Soda

Puy Lentil

Cumin, Coriander, Avocado

Mushroom Dumpling

Chilli, Pear

Tartelette

Beetroot, Shallot, Fennel, Soy, Nasturtium

Broad Bean Risotto

Garden Peas, Sweetcorn, White Wine

Grilled Aubergine

Miso, Chickpea, Turnip

Pre-Dessert

Raspberry sorbet, Aged Burren Balsamic

Dessert

Charcoal Baked Pineapple, Rum, Basil, Cashew

Petit Fours

£80

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