



WED-THU 11AM-5PM
FRI-SAT 11AM-10PM
SUN 10AM-4PM

STARTERS


SOUP OF THE DAY |VE| 7.0
served with bread & butter

HASTINGS MACKEREL PATE 8.0
Home made pate, Crema Fraiche,
pickled cucumber, oak bakery toast

BRUSCHETTA |V| 6.5
Confit plum tomatoes, whipped
ricotta, balsamic glaze, Italian bread

WHITE BEAN HUMMUS |VE| 6.0
Confit garlic & crispy onions with
crudites |gf without crispy onions|

PASTA

CREAMY CRAB & NDUJA  16
White & brown crab meat, spicy
nduja pieces, linguini & herbs

BRAISED SHORT RIB RAGU 16
Slow cooked short rib & red wine
ragu, pappardelle, herbs & parmesan

PASTA ALLA NORMA 14
Roasted aubergine & ricotta in rich
tomato sauce, paccheri pasta, fresh herbs |v|

TAG & CHEESE 15
3 cheese sauce, porcini mushrooms,
tagliatelle, truffle oil & parmesan |v|

**SMOKEY RED PEPPER
& HARISSA** 15
Roasted red pepper & harissa sauce,
pappardelle, smoked almonds, feta & herbs
| v, vegan on request |

SPAGHETTI CARBONARA 14
Pancetta, eggs, parmesan & pecorino,
freshly ground black pepper

BASIL PESTO GNOCCHI 12
Potato gnocchi, pecorino or vegan
feta & toasted pine nuts |ve|

FOR THE TABLE

GARLIC & HERB DIPPING OIL 3.9
WITH OAK BAKERY BREAD
MIXED QUEEN OLIVES 4
LEMON & JALAPENO NUT MIX 3
OAK SMOKED ALMONDS 3

SPECIAL

BRODETTO 16
Italian fish stew with prawns, mussels,
shell on clams in a fennel & tomato
broth s/w bread & butter

SIDES

GARLIC BREAD |V| 4.0
Italian bread, home made garlic
butter | vegan available

ADD MOZZARELLA 1.5

ROCKET & PARMESAN SALAD 5.5
Parmesan shavings, toasted pine nuts
& balsamic vinaigrette

BREAD & BUTTER 3.0
Oak Bakery bread with butter or
vegan butter

EXTRA PARMESAN 0.5

DESSERT

COCONUT PANNA COTTA 7.5
Macerated strawberries & basil
granita |ve,gf|

**WHITE CHOCOLATE &
RASPBERRY BROWNIE** 6.5
served with vanilla ice cream |gf|

**HONEY & BOURBON
AFFOGATO** 8.5
Maker's Mark, honey, espresso, vanilla
ice cream, amaretti biscuit

AFFOGATO 6.5
Vanilla ice cream drowned in
freshly brewed espresso

BANANA BREAD 4.0
With chocolate chips & walnuts |ve,gf|

DRINKS MENU

WINE

WHITE	125ML	175ml	BTL
Vina Palomeras Blanco <i>Spain</i>	6	7.5	24
Cloud Rock, Sauvignon Blanc <i>Chile</i>	7	8.5	27
Bio 3 Passo, Unoaked Chardonnay <i>Italy</i>	8.5	9.8	35
RED	125ML	175ml	BTL
Lou Magret, Grenache Merlot <i>France</i>	6	7.5	24
Rothschild, Pinot Noir <i>France</i>	7	8.5	27
Franschhoek, Cabernet Sauvignon <i>South Africa</i>	8.5	9.8	35
ROSE	125ML	175ml	BTL
Virtuoso Primitivo Rosado <i>Italy</i>	6	7.5	24
Rose, Domaine de Pellehaut <i>France</i>	7	9.8	27
BUBBLY	125ML	175ml	BTL
Prosecco, Primi Soli <i>Italy</i>	7	-	27

BEER & CIDER

Birra Moretti 330ml 4.6%	5
Brewdog Punk IPA 330ml 5.6%	5
Birra Moretti Zero 330ml 0.0%	4.5
Westons Organic Apple Cider 500ml	5.3

DIGESTIVES

£4

Limoncello or Italian Sambuca

COCKTAILS

£9.5

BLACK CHERRY WHISKEY SOUR

Bourbon, Black Cherry Puree, Lemon Juice, Foamer, Rosemary

WHITE CHOCOLATE ESPRESSO MARTINI

Absolut Vodka, Baileys, Kahlua, Espresso, White Chocolate

SPICY MARGARITA

Reposado Tequila, Cointreau, Demerara Syrup, Lime Juice, Chilli Flakes

ROSEMARY & CUCUMBER G&T

Hastings Gin, Black Olive Tonic, Rosemary & Cucumber Ribbon

THE GODFATHER

Maker's Mark, Amaretto, Angostura Bitters, Demerara Syrup

BERRY FIZZ

Hastings Raspberry Gin, Prosecco, Lime Juice, Raspberries

NEGRONI SBAGLIATO

Campari, Martini Rosso, Prosecco, Orange Slice

BASIL SMASH

Beefeater Gin, Basil Granita, Cucumber, Lemon Juice

ESPRESSO MARTINI | APEROL SPRITZ

BLOODY MARY | NEGRONI | MOJITO

MARGARITA | OLD FASHIONED

2 OF THE SAME
COCKTAIL £17

MOCKTAILS

£7

ORANGE & POMEGRANATE SPRITZ

San Pellegrino Melograno & Arancia, Mint, Fresh Lemon Slices

LIMETTA

San Pellegrino Limonata, Honey, Lime Juice & Slice

MINT & BLACKCURRANT FIZZ

Blackcurrant & Moringa Kombucha, Fresh Mint, Cucumber Ribbon

FOR HOT & SOFT DRINKS PLEASE SEE OTHER MENU

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