



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, sourdough 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 red wine & short rib,
pappardelle, herbs & parmesan

**ROASTED RED PEPPER
& HARISSA** 14
Paccheri pasta, Feta, blanched kale &
smoked almonds |v, vegan on request|

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

PASTA ALLA NORCINA 15
Italian pork sausage, white wine,
cream, paccheri pasta & olive oil

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

ANCHOVY BUTTER & BREAD 3.9
MIXED QUEEN OLIVES 3.9
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 sourdough with
butter |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	BTL
Vina Palomeras Blanco <i>Spain</i>	6	22
Cloud Rock, Sauvignon Blanc <i>Chile</i>	7.5	26
Bio 3 Passo, Unoaked Chardonnay <i>Italy</i>	-	35
RED		
Lou Magret, Grenache Merlot <i>France</i>	6	22
Villa Blanche, Piquepoul Noir <i>France</i>	6.5	24
Rothschild, Pinot Noir <i>France</i>	7.5	26
Franschhoek Cellars, Cabernet Sauvignon <i>South Africa</i>	-	35
ROSE		
Virtuoso Primitivo Rosado <i>Italy</i>	6.5	24
Rose, Domaine de Pellehaut <i>France</i>	7.8	28
BUBBLY		
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
Garden Cider Raspberry & Rhubarb 500ml	5.3

FOR HOT & SOFT
DRINKS PLEASE SEE
OTHER MENU

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

MINT & BLACKCURRANT FIZZ

Blackcurrant & Moringa Kombucha, Fresh Mint, Cucumber Ribbon

ELDERFLOWER SPRITZ

Elderflower Lemonade, Mint, Fresh Lemon Slices

LIMETTA

San Pellegrino Limonata, Honey, Lime Juice & Slice

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