

SEASONAL MENU

Small Plates - £6

all served with dressed salad

Spiced Squash Soup and Goats Cheese Toast

Sonny's Smoked Salmon, Horseradish

Welsh Rarebit

Sausage Roll and Onion Chutney

Large Plates - £10

Sussex Cheese Ploughman's

Beer Battered Catch of the Day, Chips, Tartar
and crushed peas

Battle Bangers, mash, buttered kale
and Onion Gravy

See specials board

SIDES

Bowl of Chips - £3

Dressed Salad - £3

Buttered Kale - £3

Mash & Gravy - £3

AFTERS

Sussex Cheese Board - £7

Ice Creams & Sorbets - £3

See specials board



PIES

ALL £8 WITH ONE SIDE & ONE SAUCE

- 1) Choose your pie
- 2) Choose your side(s)
- 3) Choose your sauce

1

Steak and kidney (whole suet crust)

Chicken, leek and bacon (whole puff)

Pork cheek and apple (whole short crust)

Duck, carrot and chilli (whole suet crust)

Cheddar and caramelised onion (whole puff) (V)

Roast squash, hazelnut, goat's cheese and sage (whole short crust) (V)

Chestnut, butter bean and red onion (short crust) (VE)

Smoked haddock, boiled egg and parsley (cheddar mash topped)

Pie of the week - *See specials on board*

2

SIDES

Mash

Chips

Buttered Kale

Cheesy Leeks

Crushed Peas

Corn on the Cob

Dressed Salad

Red Cabbage

Additional sides: £2 each, sauces £1 each

3

SAUCES

Gravy

Vegetable Gravy

Salsa Verde

Aioli

Parsley Liquor

Onion Chutney

Tartar

TRADITIONAL PIE & MASH

Minced Beef & Onion Pie served with
Buttered Mash & Parsley Liquor

PIE	MASH	LIQUOR	
1	1	1	£6
2	1	1	£10
2	2	2	£12

Also available as a takeaway

SUNDAY LUNCH

Join us every Sunday when we always
serve roast beef, nut roast and generally
other meats. You can also choose any of
our pies with all of the roast trimmings.

Roast Beef - £14

Nut Roast - £12

Pie Roast - £12

Advance booking is advisable

WINE LIST

	175ml	250ml	Bottle
White			
Morador Blanco (Spain) Vibrant and refreshing, crisp green apple flavours with a delicate aftertaste	4.00	5.80	16.00
Prima Soli, Lazio Pinot Grigio (Italy) Dry crisp and fruity with a wonderful hint of lemon	4.20	6.30	18.00
Clearly Organic, Sauvignon Blanc (Spain) Aromas of flowers and white fruit with a palette of pineapple and peach	4.60	6.70	19.00
Rioja Vega Blanco (Spain) Ripe and rounded peach and apricot with a juicy texture	4.90	7.00	20.00
Louis Latour Ardeche Chardonnay (France) Lovely length in the mouth with notes of Apples	4.90	7.00	20.00
Los Haroldos, Torrontes (Argentina) A light and crisp aromatic white with floral undertones and a citrus finish	5.20	7.20	21.00
Picpoul de Pinet, Domaine La Serre (France) Fruity on the palette, stunning flavour and an elegant aftertaste			22.00
Yalumba, Voignier (Australia) Golden colour, rich lemon and lychee aromas and luscious, silky length			30.00
Sancerre, Domaine Perriere (France) Classic gooseberry flavours of sauvignon with a long, flowery finish			35.00
Rose			
Domaine De Pellehaut Rose (France) Crisp and fresh, with soft aromas of redcurrants and plums	4.20	6.30	18.00
Charlie Zin Californian Zinfandel (USA) A refined rose with flavours of red fruits and spice	4.60	6.70	19.00
Cotes du Provence Rose (France) A traditional Provence rose with distinctive fruit flavours			22.00
Domaine De La Baume Pinot Noir Rose (France) Balanced and fresh, with flavours of wild strawberries and raspberries			23.00
Red			
Morador Tempranillo (Spain) A medium body with balanced flavours of cherry and blackberries	4.00	5.80	16.00
Resplandy Merlot (France) Nose of freshly made raspberry jam with a soft palate of red fruit.	4.20	6.30	18.00
Domaine Rothschild, Pinot Noir (France) Silky, rounded and elegant with berry fruit and hints of violet	4.60	6.70	19.00
Domaine Rothschild, Cabernet Sauvignon (France) An elegant nose displaying a fine structure of black cherries and spice	4.60	6.70	19.00
La Grupa, Malbec Cabernet (Argentina) A nose of red fruit and fresh herbs with clean acidity and a long, full flavour	4.90	7.00	20.00
Victoria Park, Shiraz Voignier (Australia) Plum and blackberry with lovely intensity and a long, silky, sweet fruit core			21.00
Navajas Tinto Rioja (Spain) The 6 months of oak ageing gives depth and character with notes of vanilla			23.00
Mollydoker, The Boxer Shiraz (Australia) Flavour intensity and a precision of fruit			38.00
Sparkling			
Prosecco, Tenuta Fiorbelli (Italy) Fresh and lively with a touch of zest	4.80		19.50
Bolney Bubbly (England) Fresh vintage sparkling wine with an elderflower creaminess			30.00
Perrier Jouet Champagne Showing succulent flavours of peaches, exotic fruits, honey and citrus fruits.			50.00

MAIN EVENTS

HASTINGS BONFIRE

SATURDAY OCTOBER 13

The town comes alive with huge procession, "normus gurt bonfire" and firework display. Join us for a barbeque, DJ outside and mulled wine.

THE ALBION'S APPLE FAYRE

SATURDAY AND SUNDAY OCTOBER 20/21

A weekend celebration of the nation's favourite fruit. Cider, scrumptious food, roots music, games and apple pressing!

DINKERLACKER DAY

SATURDAY OCTOBER 27TH (AFTERNOON)

German Beer (our exclusive Dinkerlacker from Dortmund), lederhosen, bratwurst sausages and a real Oompah Band!

NOVEMBER THURSDAYS JAZZ SUPPER

NOVEMBER 8,15,22,29

Each Thursday in November we present a different top-class act. Free entry. Book a table for supper.

HASTINGS FLEADH

NOVEMBER 16,17,18

Festival of Irish Traditional Music. Sessions and workshops.

CHRISTMAS AT THE ALBION

Book your Christmas Party in our atmospheric pub – ask to see the menu.

See our website and Facebook page for details of all events

WEEKLY EVENTS

Tuesday: Irish music, English traditional music, skiffle, folk club, American old time

Wednesday: Piano night with Mick Bolton. Swing Dance night every 3rd Wednesday

Thursday: Quizzes, bonkers bingo, poetry, random stuff

Saturday: DJs from 9:30pm

Sunday: Live music from 6pm

The Albion, 33 George Street, Hastings Old Town, TN34 3EA

Tel: (01424) 439156 www.albionhastings.com

 @thealbionhastings

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*Please review us
on Tripadvisor!*

