

BAR SNACKS

Scratchings & apple sauce £3

Chips £3

Pork & prune bites, salsa verde
& cheddar £5

Cheese on toast & chutney £6

Sussex cheese plate £7

WINTER MENU

Sonny's hot smoked salmon,
cucumber & dill £7

Bodium sausage, mash, red cabbage
& gravy (vegan option available
with sage & chestnut sausages) £12

Breaded cod goujons, chips,
tartare & watercress £13

KIDS OPTIONS AVAILABLE, JUST ASK

AFTERS

Award winning ice cream from Di Pola's
£2 per scoop

Chocolate & hazelnut brownie,
salted caramel ice cream £6.50

Raspberry, pistachio & chocolate sundae £6

Sussex cheese plate £7



PIES

ALL PIE PRICES INCLUDE ONE SIDE & ONE SAUCE

- 1) Choose your pie
 - 2) Choose your side
 - 3) Choose your sauce
- (Additional sides £2 each)

1

Chicken, leek & ham hock (Puff) £12

Steak & ale (Suet) £12

Venison, bacon & stilton (Suet) £13

Shepherd's pie (Cheddar mash topped) £13

Sonny's smoked haddock, boiled egg & leek
(Cheddar mash topped) £13

Cheese & caramelised onion (puff) £11

Mock duck, carrot & chilli (Vegan short) £11

2

SIDES

Mash

Chips

Red cabbage

Buttered carrots

Buttered greens

Cheesy leeks

Watercress & feta salad

(Vegan options available)

Additional sides: £2 each, sauces £1 each

3

SAUCES

Gravy

Vegetable gravy

Parsley liquor

Cheese sauce

Tartare

Chutney

Salsa verde

PIE & MASH

This is our take on the traditional
pie & mash, made in house from minced
beef & onion, served with buttered mash
& our own parsley liquor

Pie, mash & liquor £7

Double pie, mash & liquor £11

SUNDAY LUNCH

All of our roasts are served with;
roast potatoes, carrots & parsnips,
cheesy leeks, greens, red cabbage
& a Yorkshire pudding.

See our board for our seasonal specials.

Sussex beef, pickled walnut & horseradish - £15

Chestnut & sage roast with salsa verde - £12

Pie Roast - any pie with roast
trimmings - £14

Advance booking is advisable



If you have any allergies or special dietary requirements
please talk to member of staff. Game pies may contain shot.

Make sure you get one of our
Pie Chart Loyalty cards!

Kitchen opening hours: Monday to Friday: 12-4 & 6-9 • Saturday: 12-7 • Sunday: 12-5
A discretionary 10% service charge will be added for tables of 6 and over

WINE LIST

WHITE	175ml	250ml	Bottle	REDS	175ml	250ml	Bottle	ROSÉ	175ml	250ml	Bottle
VIÑA ELENA AIREN (SPAIN) An attractive dry white with flora & citrus aromas leading to a crisp, fresh palate.	4.50	6.00	17.50	VIÑA ELENA TEMPRANILLO (SPAIN) Dark cherry in colour with aromas of red berries. A soft fruit character, very light on the palate.	4.50	6.00	17.50	MONTEREY BAY ZINFANDEL ROSÉ (USA) Medium sweetness brought through by a bright mix of watermelon & summer berries.	4.70	6.70	18.50
DECANAL PINOT GRIGIO (ITALY) Fresh, light minerality balanced with apple & melon notes & light aromatics.	4.70	6.70	18.50	FRANSCHHOEK CELLAR MERLOT (THE OLD MUSEUM) (SOUTH AFRICA) A velvety, ruby red with dark plum & bramble aromas, leading to a smooth, warm palate.	4.70	6.70	18.50	QUINSON CÔTES DE PROVENCE (FRANCE) Elegant & soft blush with red berries & a hint of spice. Lots of finesse; a truly delightful wine.	5.70	8.20	22.50
PATRIARCHE CHARDONNAY (FRANCE) Golden in colour & deliciously rich with notes of honey, fresh peach & juicy apricot; intense & full flavoured.	5.70	8.20	22.50	CRAMELE RECAS PINOT NOIR (ROMANIA) Complex aromas of summer berries, raspberry & cinnamon. Medium bodied with a classic light finish.	5.20	7.50	21.50	BUBBLES			
3 STONES SAUVIGNON BLANC (NEW ZEALAND) Earthy notes are perfectly poised with ripe guava & gooseberry to provide an exciting crisp yet smooth palate.	5.70	8.20	22.50	LA GRUPA MENDOZA MALBEC (ARGENTINA) Intense red colour. Aromas of morello cherries & chocolate. Velvety, rich & bold.	5.70	8.20	22.50	PROSECCO DOC IL CASTELLI (ITALY) Crisp, elegant & light; aromas of apple & pear melt into a smooth fruity palate.	5.20(125ml)		24.00
VIÑA CERRADA RIOJA BLANCO (SPAIN) A fine example of the white Rioja revolution! Complex aromas with zesty apples softened by creamy banana on the palate.			24.00	ILLUSION PINOTAGE (SOUTH AFRICA) A beautiful mulberry nose, clean & fresh with a surprising smoky tone. Medium-bodied with rich black fruit leading to a nicely poised finish.			22.50	BOLNEY BUBBLY (UK) A light, refreshing vintage sparkling wine from the Sussex vineyard. Easy & moreish with a charming elderflower creaminess & biscuit aromas.			35.00
VERMENTINO CALASOLE			25.00	VIÑA CERRADA RIOJA CRIANZA (SPAIN) Striking plum over red berries, classic vanilla with a touch of pepper at the finish. Medium bodied & softened with age.			24.00	PERRIER JOUËT CHAMPAGNE (FRANCE) Showing succulent flavours of peach, exotic fruits, honey & citrus. A class of its own.			50.00
ROCCA MONTEMASSI (ITALY) Richly rounded yet fresh & crisp. Scents of apple, citrus & honeysuckle. The palate is ripe lemon & hints of vanilla.				PRIMITIVO MAESTRO (ITALY) This Southern grape exudes velvety berries & dark fruitcake undertones providing a long finish.			25.00				

MAIN EVENTS

HASTINGS FAT TUESDAY

• FRIDAY 21 FEBRUARY to TUESDAY 25 FEBRUARY

FIVE DAYS of music and Mardi Gras on the South Coast!

If you haven't been to Hastings Fat Tuesday you are in for treat. Established 11 years ago Fat Tuesday has become the largest Mardi Gras Celebration in the UK!

Join us at the Albion and other pubs around the town for Unplugged Saturday 22nd – a whole day of diverse musical excellence and fun. Go on the Mardi Gras Ball in the evening at the White Rock theatre if you have the stamina!

On Sunday 23rd the colourful and noisy Umbrella Parade passes by on the seafront on it way the White Rock Theatre

On Fat Tuesday itself 25th of February we host 6 great acts. The Rills, Greentea Peng, Sam Wills, Blabermouth, Actors Town and Duke Garwood. It's always a great atmosphere and you will pinch yourself to believe that you are actually out with thousands of other people on a Tuesday night in February!



SAINT PATRICK'S DAY

• TUESDAY 17 MARCH

The amazing fiddle player Gary Blakeley and his band are playing here again for what has become one of the high lights of the Albion's year.

A proper rollicking good time with great traditional music and drinks offers.



WEEKLY EVENTS

Tuesday: Rotation of acoustic music sessions in this order: Irish Traditional, Skiffle, English Traditional, American Old Time

Wednesday: Swing dance night every third Wednesday

Thursday: Quizzes, poetry, occasional gigs, random stuff

Saturday: DJs from 9:30pm

Sunday: Live music from 7pm

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

TEL: (01424) 439156 www.albionhastings.com

Please review us on Tripadvisor!



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