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Warrick Dodds is a multi-award winning chef of truly mercurial skill. From his Michelin star award-winning background – Northcote Manor, Heathcotes, Chez Nico – he is now back on home turf, to make The Hastings a dining destination, with a host of seasonally inspired dishes.

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Glorious game



Drive anywhere around the highways and byways of the Fylde after the glorious 12th (of August), especially in the evenings and mornings and you'll be sure to hear the tell tale pop pop pop of shotguns being fired.

We live in an area awash with top quality game and throughout the autumn and early winter months few foods are as delicious as our locally sourced game.

Our pheasant comes from the estates around and about Wray such as those owned by the Duke of Westminster. This succulent fowl is world renowned for its wonderful flavours and is served here at the Hastings oven-roasted served with a celeriac purée, pickled damsons, chestnut ravioli and orange and thyme scented juices. The Duke of Westminster maybe Britain's richest man but you don't need to be to enjoy this fantastic dish.

STARTERS

Hastings bread basket
with local farm butter,
olive oil and balsamic vinegar **£3.49**

H. Greaves and Son traditional Lancashire black pudding
served with a poached free-range Pennine hen's egg,
crushed potatoes and English mustard sauce **£5.99**

Grilled goat's cheese
with a walnut and pear salad and
a red wine and cinnamon syrup **£5.99**

Soup of the day
with toasted wrye bread **£4.99**

House cured smoked salmon
served with pickled vegetables, Fred Buckets
West Park honey, English mustard and dill
dressing and toasted rye bread **£5.99**

Lytham shrimp salad
served with a soft boiled duck egg,
tarragon mayonnaise and a toasted crumpet **£6.99**

MAIN COURSES

The Hastings own beer battered haddock with
farmhouse chips, marrowfat peas and tartar sauce
Medium **£9.99** Large **£12.49**

The Hastings gourmet burger
with baby gem lettuce, gherkins,
beef tomato and farmhouse chips
With Cheese **£0.49** Bacon **£1.00** **£8.99**

Warrick's pie of the week
with hand cut farmhouse chips **£11.99**

Crispy pork belly
served with almondines, chipolata sausage,
a baked apple, sage and onion stuffing
and sage and honey scented juices **£15.99**

Butternut squash and feta cheese tart
with seed and nut crumble, balsamic syrup
and winter vegetables **£9.99**

Roast breast of pheasant
served with a celeriac purée, pickled damsons,
creamy chestnut mash and orange and thyme
scented juices **£14.99**

Pan-roast chump of lamb
with a champ purée, chard onions
and rosemary scented juices **£16.99**

Hastings char-grilled chicken Caesar salad
with crispy bacon, avocado, anchovies and cherry
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Scottish smoked salmon salad
with avocado, wild leaves, vine tomatoes
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Char-grilled British Blue Limousin Steaks
Air-dried and aged for 28 days, from the Trough of Bowland

10oz rump steak **£17.99**

16oz t-bone steak **£22.99**

*All steaks served with farmhouse chips cooked in beef
dripping, field mushroom and grilled tomato.*

Sauces **£1.99**

Brandy and peppercorn
English Mustard

Sides **£2.49**

Hand cut farmhouse chips
French fries
Creamy mash
Buttered new potatoes
Mixed seasonal vegetables,
Side salad

DESSERTS

Creamed Rice pudding
with Fred Buckets West Park honey **£5.99**

Lemon cheesecake
with lemon curd **£5.99**

Old English sherry trifle **£5.99**

Caramelised Eccles cake
with English custard **£5.99**

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with crackers, celery, green grapes and quince jelly

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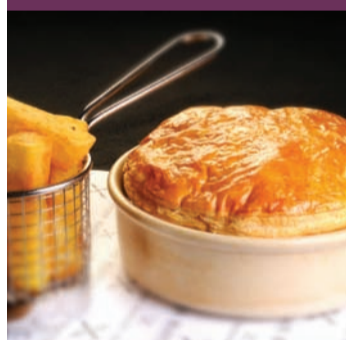
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Warrick's pie of the week



As the nights draw in and the winter months approach, our menus here at the Hastings reflect this change of temperature. Nothing is more popular at this time of the year than a good, hearty, home cooked pie, especially here at the north west, its spiritual home.

Every week, a steak and kidney might be followed by a chicken and leek, a fish, or even a game pie. Suffice to say, whenever you visit in these cooler months, a gourmet parcel of savoury delights will be awaiting.

As ever, always homemade and with the finest locally sourced ingredients, treat yourself to the dish that – when all said and done – none of us can ever resist.

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Fish of the day



Since our opening back in 2010, we at the Hastings have striven to ensure that our menu reflects the best of our locally sourced produce. None is more important nor enjoyable than the fantastic oceans of fish that we have here on our doorstep. The Ribble estuary and the Irish sea beyond still offer some of the marine world's most enjoyable and tasty delights, from shrimps to crab and from haddock to sole.

We're pleased to note that many of our customers now come here largely because of the excellent reputation our fish dishes have attained. We intend to build on that reputation by now always featuring a special, market fresh, fish of the day that will always be available on our ever changing specials menu. Look at tonight's and you can rest assured that it will be on your plate within hours of being landed locally – what could be nicer.

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WHITE WINE

La Brouette Blanc Producteurs Plaimont VdP du Gers NV France, £14.99

A blend of Colombard and Ugni Blanc. The distinctiveness of this wine is in the balance of sweetness and acidity on the palate. Produced in the Gers Region in the heart of the South-West France.

250ml £4.99
175ml £3.89
125ml £3.29

Sauvignon Blanc, Panul, Lontue Valley Chile, £15.99

Fresh and grassy with gooseberry fruits and a great long finish. A delicious glass of wine from one of the up and coming areas in Chile - and its organic!

250ml £5.49
175ml £4.49
125ml £3.89

El Campesino Chardonnay EOY Chile, £16.99

Wine of the old Chilean 'campesinos', this unoaked Chardonnay is restrained, with refreshing melon and stone fruit flavours.

250ml £6.49
175ml £4.79
125ml £4.29

Pinot Grigio Montevento IGT, Italy, £16.99

A medium-bodied wine, fresh and lively, of bright and crisp acidity, with a tinge of green to its straw hue and smooth and rich fragrances of pear.

250ml £6.49
175ml £4.79
125ml £4.29

Domaine Les Escasses VdP des Cotes de Gascogne, £17.99

Crisp. Bright and fruity - an easy drinking dry white wine offering great value for money.

Lowry's Pass Chenin Blanc, Stellenbosch, South Africa, £17.99

A modern South African Chenin Blanc. Light zesty and equally enjoyable with food or on its own.

Terre de Lumiere Viognier Celliers J d'Alibert VdP d'Oc, £18.99

Elegant, Southern French Viognier offering outstanding value! Redolent of acacia blossom and white peaches.

Schloss Schönborn Riesling, £23.99

A revitalising, off-dry and very moreish glass of wine. Flavours of citrus zest, zippy lime pie and flecks of minerality are framed by delicious acidity, heightening the wine's refreshment value.

Lofthouse Sauvignon Blanc Marlborough N.Z., £25.99

Rod and Di Lofthouse moved from Yorkshire in the early 1990's to Become Neighbours to Cloudy Bay. The first vintage they produced was in 1995 and since then every vintage has been a medal winner. Fresh, sprightly, almost nettley aromas and rich, leafy, gooseberry notes.

Gavi di Gavi Fratelli Levis, Peidemont, Italy, £28.99

Wine is the lifeblood of the quiet town of Gavi, nestled snugly in the South Eastern corner of Northern Italy. Here, the Cortese grape flourishes. Pretty and perfumed with notes of orchard fruit.

Chablis Domaine Millet, £35.99

20% of this is fermented in barrel, just to give a little extra roundness. Lovely weight and concentration. Classic elegance, flinty minerality and soft, creamy fruit.

Puligny-Montrachet Les Meix Olivier Leflaive, £45.99

Les Meix is Olivier Leflaive's privately-owned Puligny-Montrachet vineyard, situated next to premier cru site Les Pucelles. The vines, farmed according to organic methods, yield beautifully balanced fruit. Les Meix shows a perfect balance of minerality and opulent, orchard fruit, gently perfumed with white flowers.

RED WINE

La Brouette Rouge Producteurs Plaimont VdP du Gers NV France, £14.99

An approachable, supple red wine, good with food or alternatively, enjoy on its own!

250ml £4.99
175ml £3.89
125ml £3.29

Merlot, Panul, Colchagua Valley Chile, £15.99

Organic, soft rounded fruits with balanced tannins could you ask for anything more? Very drinkable.

250ml £5.49
175ml £4.79
125ml £3.89

El Campesino Cabernet Sauvignon EOY, £16.99

Situated 80 kilometres west of Santiago, the vines here produce lovely wines due to the cold nights and warm days. Fresh and balanced.

250ml £6.49
175ml £4.79
125ml £4.29

Heywood Shiraz, Australia, £18.99

Blackberry, dark cherry and crack pepper with just a hint of spice. New world Shiraz how it should be, a good partner with any red meat or cheese.

250ml £6.79
175ml £5.29
125ml £4.79

Chamuyo Malbec, Mendoza, Argentina, £18.99

Care and passion are really evident in this wine. The grapes are hand picked at night from 20 year old vines. Giving concentrated, ripe fruit on the nose, echoed on the palate, which shows intense, fresh berries, lifted with peppered notes and delicate spice.

Viñamar Reserva Pinot Noir Maipo Valley, Chile, £18.99

Light and gentle a bright nose of spicy ripe plum and cherry. Finely structured and elegant on the palate with juicy forest fruit. A great accompaniment for roast duck or classically with lamb dishes.

Montepulciano d'Abruzzo Roccastella Villa Bizzarri, Italy, £19.99

Sophisticated Montepulciano from Abruzzo is often hard to find, but this offering from Villa Bizzarri is leagues above the rest.

Altos de Baroja Rioja Joven, Spain, £22.99

Benchmark, youthful style Rioja offering great value for money. Made in the classic mould, but with bags of modern appeal. Decanter Magazine commended.

Rhebokskloof Pinotage, Paarl, South Africa, £23.99

In 1843 Willem Lategan planted the first vines on this historic farm on the Breede River Valley. Six generations later the Lategan family are still producing wine. Ripe cherries and cassis, laced with pepper classic pinotage.

Fleurie Vieilles Vignes Marcel Joubert, £29.99

Delicious red berry and violet scented Fleurie, perfect with lamb, this is ripe and fruity, with a supple and elegant palate. Made from vines of between 30 and 100 years old, keeping yields low which is unusual in Beaujolais as it is better known for stretching production to the limit.

Chateau La Courolle St Emilion, France, £32.50

Big plum, berry-fruit, nose with vanilla overtones. Youthful, rich palate, with well-integrated oak; substantial tannins. An absolutely excellent find. Delicious.

L'Hospitalet de Gazin, Pommerol, £56.00

The grapes for this, the second wine of Chateau Gazin, are rigorously selected, to ensure top quality, across vintages. The soils, shared with its neighbour, Pétrus, are key to this wine's understated richness. Designed to be accessible in youth, Hospitalet de Gazin presents ripe cherries and plum fruit, delicately spiced.

ROSÉ

La Brouette Blanc Producteurs Plaimont VdP du Gers NV France, £15.99

A fruity, easy drinking Rosé, blended for the perfect balance of fruit and acidity rated as one of the best wines in the UK.

250ml £5.49
175ml £4.49
125ml £3.79

Pinot Grigio Rose Montevento, Italy, £16.99

Super fashionable pink wine from Italy. The perfect balance of fruit and acidity.

250ml £5.99
175ml £4.89
125ml £3.99

SPARKLING WINES

Sylvoz Prosecco Rose DOC Treviso Le Colture Brut NV Italy, £25.99

Made by prestigious Le Colture family estate, this hand-made sparkling wine is the perfect party pink!

125ml £5.99

Sylvoz Prosecco DOC Treviso Le Colture Brut NV Italy, £24.99

Beautifully made sparkling Prosecco this boutique winery Nothing like you have had from the supermarket!

125ml £4.99

CHAMPAGNE

Guy de Chassey Brut NV Grand Cru, £35.99

Marie de Chassey inherited the vineyard from her father in 94 the tradition continues to this day producing Champagne made from grapes from 100% Grand cru plots.

125ml £6.99

Perrier-Jouët NV, £49.99

The Choice of Queen Victoria and Coco Chanel. A very feminine and elegant style of champagne from one of the greatest house's.

Perrier-Jouët Blason Rose, NV, £69.99

Orange blossom and rose preserve, cherry and blackberry: the distinctive fruity notes of Blason Rosé derive from the red Champagne wines skilfully picked out from the best Crus by the Cellar Master.

Perrier-Jouët Belle Epoque, £149.99

The famous 'flower bottle' contains Perrier Jouët's most distinguished Champagne, a single year vintage. The multiple aromas are a symphony of charm and elegance. Delicate and intense, reflecting the characteristic house style.

DESSERT WINES

Chateau Septy, France, £20.00

A super alternative to some of the pricer offerings in Bordeaux - a good partner with lemon tart. Honey and ripe fruit very delicate with a long finish.

50ml £3.99

San Emilio Pedro Ximinez Solera Reserva, Spain, £4.99

Sweet, smooth, pronounced and delicious just like dried raisins or sweet grape juice. Awarded Gold Medal IWS. Very good with sticky toffee pudding or drizzled over ice cream. 98 points Robert Parker!

50ml £4.99

PORTS

Corney and Barrow Ruby Port, £3.99

Taylors LBV, 50ml £4.50



THE HASTINGS Wine Club

Further your wine knowledge at the Hastings monthly wine club, taste fabulous wines from around the globe and enjoy delicious food prepared by award-winning Warrick Dodds.

The Hastings Wine Club takes place on the last Tuesday of each month - see staff for details