COAST RESTAURANT

EAST SUSSEX COLLEGE HASTINGS

AUTUMN TERM LUNCH MENU 2026

2 courses: £15.50 **3 courses: £18.50**

To Start

Lamb
Braised Lamb Shoulder with Pea & Mint Barley Risotto, Charred Spring Onion

Mushroom
(**Vegan**) Mixed Wild Mushroom Pate with Home-Made Sourdough Toast, Pickled Beetroot, Dressed Radicchio & Toasted Seeds (**ask for GF**)

Sardine
Grilled Whole Sardines with Herbed Crumb & Gremolata (**ask for GF**)

The Main Event

Chicken
Chicken Kiev with Buttered New Potatoes
& Pea, Carrot & Green Bean Medley

Cod
Cod Cheek Scampi with Burnt Lemon Mayo
Home -Made Tartare Sauce & Hand-Cut Chips (**ask for GF**)

Cauliflower
(**Vegan**) Chimichurri-Marinated Cauliflower Steak with Tomato Salsa, Garlic Croutons & Charred Tenderstem Broccoli with Dukkah Crumble (**ask for GF**)

Something Sweet

Orange
Marmalade Bread & Butter Pudding with Citrus Ice Cream
& Marinated Orange Segments

Cherry
(**GF**) Cherry Frangipane with Cherry Sorbet & Berry Coulis

Chocolate
(Vegan,GF) Chocolate Brownie with
Vanilla Sorbet & Chocolate Soil

Hot Beverages

Filter Coffee	£1.50
Americano	£1.50
Cappuccino	£2.00
Latte	£2.00
Hot Chocolate	£1.50
Espresso	£1.50
Double Espresso	£2.00
Tea	£1.00

Liqueur Coffee £6.50

Baileys Coffee

Irish

Parisienne (Brandy)

Calypso (Tia Maria)

Jamaican (Dark Rum)

***Most of our vegetarian dishes can be served as vegan, please ask your server for options if you would require vegan dishes.**

*** Please note: Menu subject to change depending on ingredients available**

***Please alert your server of any food allergies.**

***20 % discount for students.**

*** Thank you for supporting our students and their experience as they learn and develop their skills and knowledge in a safe, supported environment in our training restaurant.**