

STARTERS

SOUP OF THE DAY (V) - *301KCAL

Homemade soup of the day served with a crispy bread roll.
(please ask for details)

TOMATO & BASIL BRUSCHETTA (V) - *195KCAL

Tomato, red onion, garlic and basil bruschetta served on grilled sourdough bread, drizzled with a balsamic glaze.

ROASTED RED PEPPER HOUMOUS (VG) - *660KCAL

Smooth, creamy chickpea houmous blended with sweet grilled red peppers, garlic, tahini and a hint of lemon, finished with extra virgin olive oil. Served with grilled sourdough bread and fresh vegetable crudités.

HOT HONEY SQUID - *424KCAL

Breaded hot honey squid, deep-fried and served with lemon and garlic mayo and balsamic-dressed rocket.

MESQUITE CHICKEN WINGS - *543KCAL

Flame-cooked chicken wings with a mesquite-flavoured glaze, served with coleslaw, creamy blue cheese dip and balsamic-glazed dressed rocket.

MEAT PLATTER - *585KCAL

Selection of premium Italian and Spanish cured meats, served with red onion chutney, feta cheese, sundried tomato, olives and grilled sourdough bread.

SATURDAY MENU

SIDE ORDERS

SUPPLEMENT CHARGES APPLY

Bread rolls and butter (4 rolls) - *735 kcal

£3.50

Cheesy garlic bread (4 slices) - *692 kcal

£4.00

Onion rings (12 rings) - *470 kcal

£4.00

Portion of chips - *565 kcal

£4.00

Cheesy chips - *772 kcal

£4.50

3 for
£10!

MAIN COURSE

SPINACH, SWEET POTATO, AUBERGINE & CHICKPEA CURRY (GF & VG) - *530KCAL

Spinach, sweet potato, grilled aubergine and chickpeas cooked in a mild curry sauce, topped with coriander and served with saffron and herb rice.

TOMATO AND MASCARPONE PASTA (V) - *595KCAL

Penne pasta tossed in roasted garlic, basil, tomato and mascarpone sauce, served with grated Parmesan cheese and grilled cherry tomatoes.

CHICKEN SUPREME - *785KCAL

**10oz oven-baked chicken supreme, served on a bed of chorizo, onions and cherry tomato sauce. Accompanied by seasonal vegetables and potatoes.

SEE BASS FILLETS - *575KCAL

Oven-baked sea bass fillets served with seasonal vegetables and potatoes, accompanied by a lemon, garlic and herb sauce.

PORK RIB-EYE STEAK - *1157KCAL

**12oz pork rib-eye steak, slow-cooked and served with seasonal vegetables, crushed new potatoes, garlic, red onions and smoked streaky bacon, accompanied by a creamy parsley sauce.

GRILLED SIRLOIN STEAK - *920KCAL

**10oz grilled sirloin steak cooked to your liking. Served with grilled tomato, mushrooms, chips, peas, peppercorn sauce or pimento and garlic butter sauce. (*Contains natural fat)

DESSERT

TRILLIONAIRES TART (GF & VG) - *396KCAL

Rich chocolate gluten-free and vegan pastry base, topped with sticky toffee sauce and finished with a layer of rich chocolate ganache and a golden splatter. Served with Chantilly cream *158kcal or vanilla ice cream *86kcal.

TART AU CITRON - *312KCAL

A buttery shortbread base filled with a layer of lemon filling and finished with a sprinkling of sweet dusting and drizzled with raspberry coulis, served with Chantilly cream *158kcal or vanilla ice-cream *86kcal

PAVLOVA (V & GF) (GF & V) - *300KCAL

Crispy meringue nest topped with Chantilly cream, summer berries and raspberry coulis.

MIXED ICE CREAM

Choose two scoops from a selection of red cherry *144kcal, double chocolate chip *140kcal, clotted cream *143kcal, strawberry sensation *138kcal, mint chocolate chip *151kcal or vanilla *142kcal ice cream, served with a choice of chocolate or strawberry sauce *31kcal and a Rossini curl *23kcal.

CHEESE AND CRACKERS - *716KCAL

A selection of cheddar, brie and stilton. Served with celery, grapes, crackers and chutney.

(V) Vegetarian. (VG) Vegan. (GF) Gluten free. **Uncooked weight.

*Adult's recommended daily allowance is 2000Kcal. All prices inclusive of VAT. Service charge is not included. Our cooking oil contains GM Soya.

Vegetables served with main courses are subject to seasonal variety and availability. All our menu items are subject to availability and change.

Allergen information is available on request. Please speak to the management team who will be able to provide a listing of allergens contained in our menu.

The allergen information we provide is specifically produced for our menu items. Customers who suffer from food intolerance or allergies are advised to assess their own level of risk.

Thank you for visiting Hove Stadium today! Our team takes great pride in providing you with an excellent service so please ask if you have any questions at all.

Please note that if a member of our team has made your visit extra special, gratuities are always gratefully received (but never expected!). These are not collected or shared by the venue and may be given directly to your waiter/waitress or betting cashier at your discretion. Thank you once again for your support.