

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.

MELON AND PARMA HAM

Gondola of honeydew melon *29kcal served with Parma ham *43kcal or summer berries *42kcal

TORPEDO KING PRAWNS - *138KCAL

Tail on king prawns, coated in crispy breadcrumbs, deep fried, served with dressed rocket and a choice of lemon & garlic mayo *141kcal or sweet chilli sauce*180kcal

BBQ CHICKEN WINGS - *197KCAL

Chicken wings, coated in a barbecue flavoured marinade and roasted, served with coleslaw *135kcal, sweet chilli mayo sauce *192kcal and balsamic glaze 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.

THURSDAY MENU

SIDE ORDERS

SUPPLEMENT CHARGES APPLY

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

£4.00

Cheesy garlic bread (4 slices) - *692 kcal

£5.00

Onion rings (12 rings) - *470 kcal

£5.00

Portion of chips - *565 kcal

£4.50

Cheesy chips - *772 kcal

£5.00

3 FOR
£12

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.

SALMON & PANCETTA - *862KCAL

Salmon fillet wrapped in pancetta, oven baked, served with a saffron and herb rice, seasonal vegetables, accompanied by a creamy lemon and herbs sauce. (May contain bones)

HOMEMADE BEEF LASAGNE - *712KCAL

Minced steak cooked in a tomato sauce, layered on top of lasagne sheets, béchamel sauce and grated cheese, oven baked. Served with rocket and garlic bread.

CHICKEN SCHNITZEL - *395KCAL

Butterfly chicken breast, coated in breadcrumbs, deep fried, served with coleslaw *135kcal, chips *188kcal and balsamic dressed rocket.

GRILLED SIRLOIN STEAK - *920KCAL - £5 SUPPLEMENT

**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

NAUGHTY CHOCOLATE CAKE (GF & V) - *399KCAL

A moist gluten free chocolate sponge cake, filled and topped with layers of smooth chocolate fudge, finished with a sprinkling of chocolate pieces served with Chantilly cream *158kcal or vanilla ice cream *86kcal

STRAWBERRY GATEAU - *290KCAL

Delicate layers of light sponge, filled with smooth vanilla cream, finished with strawberry glaze and topped with whipped cream rosettes, 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 (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.