



See our blackboards for catches of the day and specials built around Hastings fish and local produce.

STARTERS & SMALL PLATES

- Cockle popcorn 6
- Pumpkin hummus(ve) 5.5
- Roasted red pepper muhammara(ve) 6
- Salt-baked celeriac, truffle, Brighton Blue, hazelnuts, crème fraîche(v) 7
- Bone marrow and soldiers 6.5
- Smoked sprats, horseradish, apple 7.5
- Brown shrimp, spiced butter 10.5
- Surf & turf - bone marrow and oysters 8

RAW, pickled, CURED

- Beetroot tartare (ve) 6.5
- Pickled anchovies 5
- Hastings Herring rollmops 6

COLCHESTER ROCK OYSTERS

- Naked* (as it comes) *Hot* (chilli and lime) *Dirty* (pickle juice)
- Bloody* (Bloody Mary)
- | 3 each or 8 for three |
- Add a glass of Muscadet 6.5-

TO NIBBLE

- Smoked mixed nuts 4.75
- Green manzanilla olives 3.5
- Bread + olive oil / butter 4
- Crispy fish skin, aioli 4

BOATYARD PLATTER *good to share*

Our fishy favourites. Expect cockle popcorn, goujon, pickled anchovies "boquerones", Old Town sprats, spiced shrimp, sourdough, aioli (subject to change) 25

BACKYARD PLATTER *good to share*

Our plant-based favourites. Expect pumpkin hummus, roasted red pepper muhammara, beetroot tartare, salt-baked celeriac, pickles, sourdough (subject to change) (ve) 17

LET'S GET BOTTOMLESS



Bolt-on free-flowing prosecco for £20 for two hours when you buy a main brunch dish any weekend

BREKKIE + BITES *from 11am*

- Toast, South Downs butter, jam (v or ve) 3.5
- Toast, scrambled eggs, Sussex Charmer(v) 5.5
- Bacon buttie 5.5 Egg roll 5.5
- Hastings fish roll 6.5

Hastings Full English 12

Homemade pork & sage breakfast sausage, smoked streaky bacon, biodynamic duck egg, Bury black pudding, homemade baked beans, sourdough

BRUNCHES + LUNCHES *from 12pm*

Boatyard Kedgeree 12

Hastings smoked haddock, rice, spice, boiled eggs, crispy shallots

Coconut Kedgeree 12

Seasonal veg, coconut milk, rice, spice, crispy shallots (ve)

Old Town Kippers 10

Grilled kippers, horseradish butter

Steak Frites 14

Grilled skirt steak, seaweed salt chips

Cauliflower Cheese rarebit 11

Mustard, cheese, cauliflower, IPA, egg (v)

Roast Cauliflower 11

Tahini, pomegranate molasses, raisins, pine nuts, kale (ve)

ADD..

🍳 add a poached biodynamic egg to any dish 2

🥓 add crispy bacon to any dish 3.5

ON THE SIDE

- Seaweed salt chips (ve) 3.75
- Parmesan and truffle chips (v) 5
- Garlic local greens (ve) 3.75

Some of our suppliers...

The boats you can see from the window

Fresh local fish

Arcade Fisheries, Hastings

Local shellfish and other seafood

The Roasted Bean Co, Brighton

Coffee beans

Poppyseed Bakery, Bexhill

Sourdough

Northiam Dairy, near Rye

Milk, cream, yoghurt

Orchard Eggs, Ripe

Biodynamic eggs

South Downs Butter, Rudgwick

Butter

Holmes Farm, Bexhill

Beef

Beal's Farm, Lewes

English charcuterie

Brindisa, London

Olive oil, olives, chorizo

Book tables online at boatyardhastings.com

Book our 'room with a view' for your party or event

Our space is available for private hire most evenings, any day of the week, as well as all day on Mondays when we're closed. Whether you want a big birthday bash overlooking the sea, a celebratory seafood spread for twenty, or a work event with a simple but tasty lunch, we can put together a package to suit. **Email**

hello@boatyardhastings.com



CHILDREN'S MENU

Children under 5 eat free (one of these dishes) with every adult having a main brunch/lunch dish or equivalent.

Chorizo and chips 5.5

Organic scrambled eggs on toast(v) 5

Pumpkin hummus, soldiers(ve) 4.5

Local fish of the day, chips 7

Toast and jam(ve) 3.5



**subject to change*

Extra children's meals as priced above.
All dishes on our main menu are also available
½ price for ½ the size for children.

