



PIES

ALL PIE PRICES INCLUDE ONE SIDE & ONE SAUCE

Duck, asparagus & spring onion (Puff) £15

Chicken, leek & ham hock (Puff) £14

Harvey's steak & ale (Suet) £14

Chestnut, tenderstem broccoli & mushroom
(Vegan Puff) £13

Mediterranean Veg (Vegan Puff) - £13

MASH TOPPED PIES

Sonny's smoked haddock, boiled egg & leek
GF (Cheddar mash topped) £15

Shepherd's Pie GF (Cheddar mash topped) £14

Vegan Shepherd's Pie (Mushroom & Blackbean)
GF (Vegan) £13

We make all of our pies in house everyday.

Why not add an extra side and sauce?

SIDES

Mash
Chips
Dauphinoise potatoes
Red cabbage
Buttered carrots
Cheesy leeks
Minted garden peas
Buttered greens

(Vegan options available)

SAUCES

Gravy
Onion Gravy
Vegetable gravy
Cheese sauce
Tartare
Chutney
Salsa verde
Horseradish

If you have any allergies or special dietary requirements
please talk to member of staff.

Kitchen opening hours:

Monday to Friday 12:30 - 16:00/17:00 - 21:00

Saturday 12:30 - 20:30 • Sunday 12:00 - 17:00

Advance booking advisable.

SPRING MENU

Plaice & dauphinoise potatoes with greens £12

Sussex Bangers & mash with
crushed peas & gravy £12

(Add Onion Gravy £1, add Red Cabbage £2)

KIDS £7

UNDER 16'S ONLY

Vegan Shepherd's Pie (Mushroom & Blackbean)
GF (Vegan)

Shepherd's pie (Cheddar mash topped)
choice of 1 side & 1 sauce

Sonny's smoked Haddock pie
(Cheddar mash topped)
choice of 1 side & 1 sauce

Sausage, mash, crushed peas & gravy

SMALL PLATES

Frickles £5

Cheese on toast with chutney £4.50

Savoury tart with salad £6

Mushroom pate on toasted sourdough £5

Chips £3

Chips & Cheese Sauce £5

SUNDAY LUNCH

All of our roasts are served with roast potatoes,
red cabbage, cheesy leeks, parsnips, carrots
and a Yorkshire pudding.

Roast fore rib of beef with horseradish £15

Chestnut & sage roast, salsa verde £12
(Vegan option available)

Pie roast (any of our pies with all the trimmings) £16.50

Kids Roast £7.00

WINE LIST

WHITE

FIOROSO VINO BIANCO (ITALY) 175ml 250ml Bottle
4.50 6.50 19.00

Straw yellow with green hues Bouquet: pleasant yellow with green hues. A semi-dry, velvety, fruity & suggestive of golden apples, floral & suggestive of acacia. Light-bodied & balanced.

MIRABELLO PINOT GRIGIO DOC VENETO (ITALY) 5.20 7.20 21.00

A fresh dry white with gentle floral & citrus aromas. Crisp & delicate on the palate with orchard fruit & light honey notes.

NIKA TIKI SAUVIGNON BLANC (NEW ZEALAND) 6.70 8.70 26.00

A crisp refreshing wine, straw green in colour with traditional citrus notes on the notes. Flavours of fresh lemon & lime with tropical fruit & a long lasting finish.

MONTSABLE CHARDONNAY PAYS D'OC (FRANCE) 6.00 8.00 23.50

A bright yellow gold hue with scents of blossom & cinnamon. The flavour consists of notes of peach, pear, toffee, cream & vanilla. Beautifully balanced with ripeness & acidity.

L'ORMARINE SELECTION PICPOUL DE PINET (FRANCE) 6.30 8.30 25.00

Aromas of melon & fresh citrus accompany a ripe yet crisp palate, balanced by a touch of white pepper spice, typical of its grape variety. It has a bright, long finish with a mineral edge.

ROSÉ 175ml 250ml Bottle

DISCOVERY BEACH CALIFORNIAN WHITE ZINFANDEL (USA) 4.40 6.40 19.00

The strawberry & floral aromas of this wine accompany a combination of tropical fruit flavours which brighten the palate.

FIOROSO PINOT GRIGIO BLUSH DOC VENETO (ITALIAN) 5.10 7.10 21.00

With gentle summer fruit fragrances on the nose, the delicate strawberry fruit dances on the palate.

CHATEAU D'ESCARELLE ROSE DE PROVENCE (FRANCE) 28.00

A classically dry, subtle & elegant rosé with wild strawberry & citrus notes on the nose, leading onto a soft palate with a nice

weight, good depth, & notes of mango & pomelo fruit. The finish is long & clean.

RED

MAISON DES VIGNERONS (FRANCE) 4.50 6.50 19.00

A classic southern French red with flavours of raspberry, damson fruit & warming spices on the palate.

LOS ESPINOS MERLOT VALLE CENTRAL (SPAIN) 5.00 7.00 20.50

Notes of blackcurrent on the nose compliment the mature yet fresh palate & delicate structure.

MANZANOS RIOJA JOVEN (SPAIN) 6.00 8.00 23.50

This wine has a bright garnet colour & aromas of woodland fruits & blackberry, with hints of violet & spice complimenting a well – balanced finish.

HACIENDA DE CALLIDAD MALBEC SAN JUAN (ARGENTINA) 5.70 7.70 23.00

Deep & rich in colour, this unoaked Malbec is enhanced by fresh acidity & round tannins, with flavours of red fruit on the palate.

LES VOLET PINOT NOIR (FRANCE) 6.00 8.00 23.50

Fleshy red fruits accompanied by fine tannins & juicy acidity, leave a smooth & fruity finish on the palate.

FIZZ

DOLCI COLLINE PROSECCO (ITALY) 5.40 (125ml) 24.00

Fresh & gently fruity fizz from northeast Italy with citrus & green apple aromas. Delicate & lively on the palate with ripe, lightly grapey fruit, zesty acidity & a clean, refreshing finish.

Guest Vinyard!
Please ask about our
featured guest suppliers.



Ask about
our cocktails!



WHAT'S ON

SAVAGE SUNDAY WITH DR SAVAGE • Sunday 3rd April (7pm)

TRADITIONAL IRISH FOLK SESSION • Tuesday 5th April (8.30pm)

THE ALBION SKIFFLE COMPANY • Tuesday 12th April (8.30pm)

THE HAYSTINGERS • Easter Sunday 17th April (7pm)

TRADITIONAL IRISH FOLK SESSION • Tuesday 19th April (8.30pm)

THE ALBION SKIFFLE COMPANY • Tuesday 26th April (8.30pm)

HELEN SHARPE & THE SOULSHINE BAND • Sunday 1st May (7pm)

MAY DAY! • Monday 2nd May

KAY IRIS • Monday 2nd May (3pm)

TRADITIONAL IRISH FOLK SESSION • Tues 3rd May (8.30pm)

BUDDHA TRIANGLE • Sunday 15th May (7pm)

EARL GREY • Sunday 29th May (7pm)

MICK WINFIELD • Sunday 12th June (7pm)

HASTINGS COMEDY FRINGE FESTIVAL

• Wednesday 15th – Thursday 16th June

Tuesday's at the Albion!
Traditional Irish session
every 1st and 3rd Tuesday,
Albion Skiffle Company
every 2nd and 4th Tuesday

The Albion, 33 George Street,
Hastings Old Town, TN34 3EA
TEL: (01424) 439156
www.albionhastings.com



@thealbionhastings



@albionhastings

Please review us on Tripadvisor!

