

OUR LOCAL PRODUCE

Good afternoon and a very warm welcome to HB's Restaurant at
The American Express Community Stadium

We are very proud to call Sussex our home, the county gives access to
an incredible range of sustainable produce right on our doorstep.

We use local suppliers for the food we prepare, ranging from bakeries,
butchers and smoker's, some of which are mentioned below.



If you have any questions about the menu, or if you would like more
information on any of our suppliers, please do not hesitate to speak to
one of the team.

We hope you enjoy your meal and, of course, the game!



HB's is named in tribute to Harry Bloom, a former vice chairman of the club, the late grandfather of Brighton & Hove Albion chairman Tony Bloom and father of director Ray Bloom.

A Hove-based motor trader, he joined the Albion board in December 1970, and he became vice chairman in October 1973.

An astute fundraiser on behalf of the club, he was also the architect of the club's weekly lottery scheme, which in the late 1970s was earning the club revenue of £1m per annum.

He sadly died on the team coach, travelling to an old First Division match at Stoke City on 18th October 1980.

Albion's manager of the day, Alan Mullery later said of him, "Harry was a marvellous man, who came up the hard way and learned to fight for himself.

"He started his career by buying second-hand cars in Scotland for £50, driving them back to his home and selling them on his driveway for £65 the following day.

"By the time I became manager at Brighton he was a very influential man around the town. He and I got on tremendously well and he acted as a buffer between the chairman and me.

"He was like a father to me and Mike also treated him with great respect, every morning without fail the three of us sat in my office to sip coffee and discuss the football club and its future. Harry was a great character and a good friend."



vs



Sunday 12th December 2021

ON ARRIVAL

Selection of warm breads
unsalted butter, rock salt

Marinated olives, cheese twists, sweet chilli rice crackers, mixed nuts

STARTERS

Coronation chicken terrine
Mango chutney puree, crispy fried onions, mint yoghurt, and poppadum

Cream of tomato soup (v)
Ciabatta croutons

MAINS

Spiced lamb shank
Creamed potato, garlic and herb root vegetables, tomato, and red wine sauce

Wild mushroom risotto (v)
Selection of wild mushrooms, vegetarian parmesan, cepe powder

SUBJECT TO AVAILABILITY

Sea bass
Fried new potatoes, cabbage, green beans, chantenay carrots, caper and herb oil dressing

DESSERTS

Tiramisu
Coffee laced vanilla sponge; chocolate mascarpone mousse topped with coffee cream

Selection of English cheeses
Marinated figs, spiced fruit chutney and crisp breads

POST-MATCH

Piglet's Pantry mini steak and ale pie

Piglets Pantry mini vegetable balti pie (v)

We understand that food allergies can present a serious concern for some of our customers. If you would like information on the allergen content of our foods, please speak to a member of staff who will be happy to assist.