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.

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.


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 19th 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 £55 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.”

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!
ON ARRIVAL
Selection of warm breads
unsalted butter, coarse sea salt

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

STARTERS
Smoked salmon
Horseradish crème fraîche, capers and lemon
Cream of leek and potato soup (v)

MAINS
Slow braised beef
Chantenay carrots, mustard mashed potato, braised red cabbage, wild mushroom sauce

Ricotta tortellini (v)
Zesty lemon and tarragon cream sauce, parmesan crumb

SUBJECT TO AVAILABILITY
Smoked haddock fishcake
Chantenay carrots, tender stem broccoli, parsley sauce

DESSERTS
Ferrero Rocher Cheesecake
Salted caramel sauce

Selection of English cheeses
Marinated figs, spiced fruit chutney and savoury biscuits

POST-MATCH
Piglet’s Pantry mini steak and ale pie
Piglets Pantry mini vegetable balti pie (Ve)