

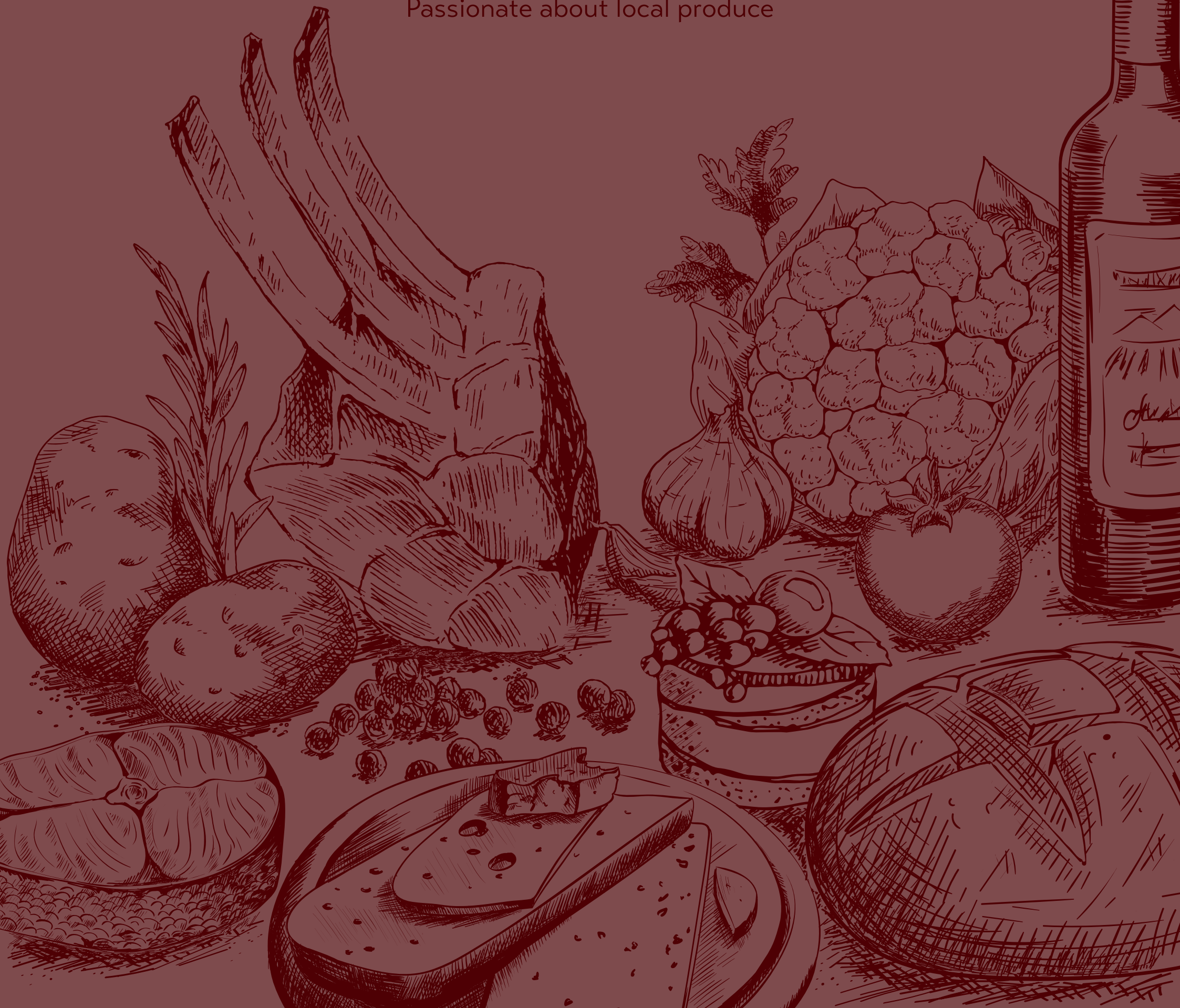


PERCY FRENCH
AT SLIEVE DONARD

taste

OF HASTINGS HOTELS

Passionate about local produce



We provide quality, wholesome food in informal, relaxed surroundings, using the freshest seasonal and local produce.



To Start

	Starter / Main	
Selection of Deli Breads With Selection of Oils and Tapenade	£4	
Seafood Chowder Creamy seasonal Seafood Medley served with Wheaten Bread	£8	
Chicken Liver Pâté served on toasted Soda Bread With Rocket and Red Onion garnish and Spiced Pear Chutney	£7	
North Coast Crabcakes Made with locally sourced Northern Irish Crab Meat with Spices and Herbs and accompanied by Hastings Hotels homegrown Chilli-Mint Jelly	£8	
Homemade Ballybrie Wedge Coated in an Irwin's Soda Bread Crust, served with Cranberry Purée	£7	
Classic Caesar Salad Baby Gem, Crispy Bacon, Crouçons, Caesar Dressing and Parmesan Shavings	£7	£10
Add Irish Chicken Breast	£8	£12
Glenarm Organic Smoked Salmon With creamed Kearney Blue Cheese on warm Potato Bread, garnished with Watercress and a grilled Lemon Wedge	£8	
Mini Spicy Italian Sausage Sliders Made with Hannan's Award Winning Italian Sausagemeat, served on Foccacia with Baby Gem, Tomato and Clandeboyne Yoghurt & Mint Sauce	£8	
Classic Prawn Cocktail With locally caught Portavogie Prawns, Iceberg Lettuce and Marie Rose Sauce, served with a Lemon Wedge and a Hastings Signature Wheaten Scone	£8	
Irish Mussels Freshly steamed Irish Mussels in a White Wine, Garlic and Shallot Cream Sauce served with Irwin's Mini Nutty Crust Loaf and Sweet Potato Fries	£8	£14

Finest Irish Beef

Weights are uncooked and all steaks are served on wooden boards. All steaks are grilled to order and served with an Onion Ring, Grilled Tomato and Sauce of your choice.

Hannan's Glenarm Côte de Boeuf on the Bone 14oz Rib of Beef on the bone. This locally produced steak has a higher proportion of fat which helps natural basting during cooking, and often considered by many as the most flavoursome	£28
Carnbrooke Northern Irish Salt Aged Sirloin Steak 10oz This Beef is slow to mature and is marbled throughout by seams of fat, which help natural basting during cooking, resulting in delicious tender meat	£27
Northern Irish Daube of Beef 10oz Slow Braised Daube of Beef served in a Red Wine, Mushroom and Onion Jus served with Causeway Chips	£17
Carnbrooke Chargrilled Salt Aged Club Steak Sandwich 8oz Served on Yellow Door Focaccia Bread drizzled with local Rosemary Oil, garnished with a Caramelised Red Onion and served with Causeway Chips and Creamy Peppercorn Sauce	£16
Hannan's Glenarm Shorthorn Beef Burger 7oz 100% Irish Beef Homemade Burger on a fresh locally Baked Buttermilk Roll, with Lettuce and Tomato, served with Tomato Chutney and Hand Cut Chips	£14
Add a slice of Irish Cheddar or Irish Dry Cure Bacon, or 2 French Fried Onions as an upgrade	£1 each or all 3 for £2

Main Courses

Chicken Curry Irish Chicken Breast, marinated and slowly cooked in a rich Masala Sauce, served with Boiled Rice and a Crispy Poppadom Cone	£15
Roast Butterflied Half Chicken Carnbrooke Irish Chicken, roasted with Lemon and Hastings' homegrown Rosemary and accompanied by Sweet Potato Chips and a warm Bean Salad	£15
Grilled Irish Gammon Steak Accompanied by a Spring Onion Mash and garnished with a fried Egg and Parsley Cream	£15
Irish Lamb Shank Braised and served on a bed of Mint Mash, with a Red Wine, Pear and Lime Chutney Jus	£18
Superfood Salad A delicious healthy salad with Quinoa, Red Cabbage, Beetroot, Edamame Beans, Roasted Root Vegetables, Feta Cheese, Chestnut Mushrooms, Black Olives, Baby Cress and toasted Sesame Seeds. Served with Brighter Gold Rapeseed Oil and Burren Bramley Apple Balsamic Vinegar	£12
Include seared Irish Chicken or Glenarm Organic Salmon	£15
Homemade Fish & Chips Haddock (in season), lightly battered and served with Pea Purée and Hand Cut Chips	£15
Irish Scampi Succulent wholetail Scampi in a light Batter, served with Hand Cut Chips, Tartar Sauce and a Lemon Wedge	£16
Sea Bass Salpicon Poached Sea Bass Fillet stuffed with Baby Prawns, served with Crushed New Potatoes, Green Beans and White Wine Sauce	£17
Baked Glenarm Organic Salmon Fillet Served with Basil Mash, steamed Broccoli and Sun Dried Tomato Tapenade	£18

At Hastings Hotels, we're passionate about food. That is why we are committed to using only the freshest, locally-sourced ingredients. All our beef, chicken, pork and lamb (in season) comes from the island of Ireland, our vegetables are from local growers, wherever possible, and, in our baking, we strive to avoid using preservatives or additives where we can. We hope you will notice the difference!



Diners with a food allergy or any special dietary requirements are recommended to consult their server before ordering



Vegetarian

Vegetable Curry Roast Vegetables, marinated and slowly cooked in a rich Masala Sauce, served with Boiled Rice and a Crispy Poppadom Cone	£13
Parpadelle Pasta Pasta with Gorgonzola Sauce and Fresh Rocket	£13
Mushroom Burger Flat Mushroom, with Irish Brie and Crispy Onion Rings complemented by a Tomato and Basil Aioli	£13

Sides

£3 each / Choice of 2 sides £5	
Causeway Chips	Hand Cut Chips
Sweet Potato Fries	Guinness Stout Battered Onion Rings
Creamy Mash	Rocket and Parmesan Salad
Sautéed Mushrooms	Tobacco Onions
Garlic Bread	House Salad

Sauces

Onion Gravy, Peppercorn, Garlic Butter, Blue Cheese Butter

To Follow

 Glastry Farm Ice-Cream 'Slider' Layered Ice-Cream Terrine made with 3 locally produced Glastry Farm Ice-Creams – Heavenly Chocolate, Yellowman Honeycomb and Lavender and Raspberry, on a light Vanilla Sponge Base with a Berry Compote	£6
Raspberry and White Chocolate Cheesecake Served with Fresh Cream	£6
Apple Pie Served with homemade Custard	£6
Sticky Toffee Pudding Served with Toffee Sauce and Glastry Farm Vanilla Bean Ice-Cream	£6
Lemon and Raspberry Tart Served with Crème Fraîche and Raspberry Coulis	£6
Flourless Chocolate Brownie Served with Fresh Cream	£6
 Add a scoop of Glastry Farm Ice-Cream The perfect accompaniment to any dessert. Choose from Vanilla Bean, Berry Blueberry, Yellowman, Kilbeggan Whiskey or Heavenly Chocolate.	£1
Irish Cheese Slate Kearney Blue, Smoked Gubbeen and Fivemiletown Goats Cheese served with Ditty's Oat Cakes and Pear Chutney	£8 or £14 to share

To Finish

 Tea All our Teas are supplied by Thompson's Finest Family Teas and are blended in Belfast. Punjana Breakfast Blend Punjana Decaffeinated Punjana Peppermint Punjana Earl Grey Punjana Green Tea	£3	Liqueur Coffees Irish Coffee Bushmills Irish Whiskey, Coffee and Cream Coffee Royale Hennessy Brandy, Coffee and Cream Baileys Coffee Original Baileys Liqueur, Coffee and Cream Italian Coffee Sambuca Liqueur, Coffee and Cream Calypso Coffee Tia Maria Liqueur, Coffee and Cream Russian Coffee Smirnoff Vodka, Coffee and Cream	£7
Coffee Special Bewley's Reserve Estate Blend. A hand crafted blend roasted exclusively for Hastings Hotels by Bewley's in Dublin. Espresso, Americano, Cappuccino, Latte or Mocha	£3		

Light Bites

Served from 12pm - 5pm daily	
Chicken, Bacon & Cheese Panini Hot grilled Panini with Roast Irish Chicken Breast, dry cured Northern Irish Bacon and Irish Cheddar Cheese garnished with Homemade Coleslaw and Salad	£8
Open Prawn Sandwich Prawns bound in a classic Marie Rose Sauce served with Irwin's Guinness Wheaten Bread, Salad and twist of Lemon	£10
The Percy Club Triple Decker Sandwich filled with Chicken, Bacon, Tomato, Lettuce and Mayonnaise, served with Hand Cut Chips and Homemade Coleslaw	£10
Chicken Goujons Irish Chicken Breast Fillets lightly breaded and served with Hand Cut Chips and Homemade Coleslaw	£12

