

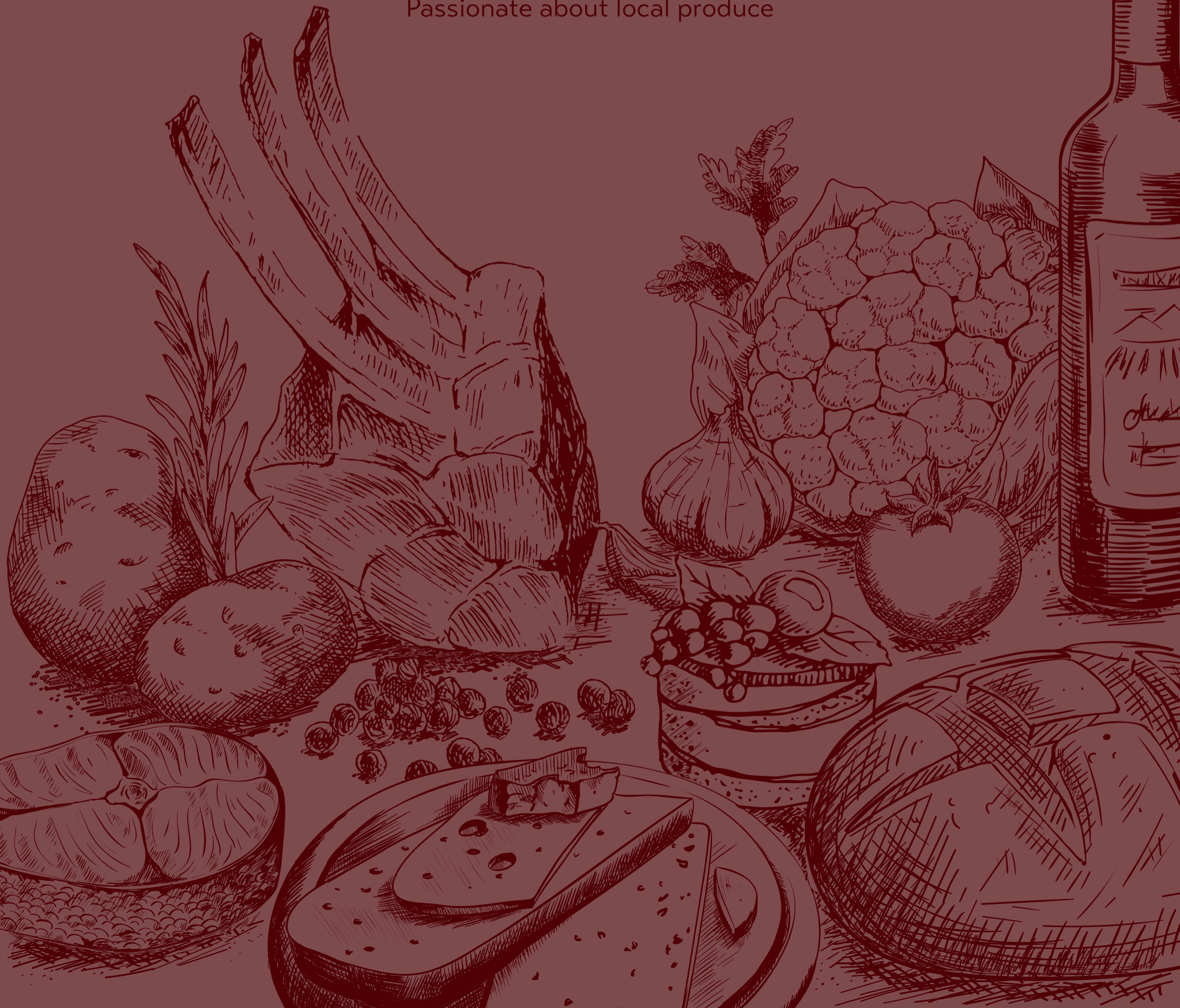


PERCY FRENCH  
AT SLIEVE DONARD

*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
<b>Selection of Deli Breads</b> With Selection of Oils and Tapenade	£4
<b>Seafood Chowder</b> Creamy seasonal Seafood Medley served with Wheaten Bread	£8
<b>Chicken Liver Pâté served on toasted Soda Bread</b> With Rocket and Red Onion garnish and Spiced Pear Chutney	£7
<b>Percy French Fishcakes</b> Made with locally sourced Irish Fish, with spices and herbs and accompanied with a homemade Chilli Mint Jelly	£8
<b>Homemade Ballybrie Wedge</b> Coated in an Irwin's Soda Bread Crust, served with Cranberry Purée	£7
<b>Glenarm Organic Smoked Salmon Crostini</b> Served with a Horseradish Cream	£8
<b>Black Pepper and Chilli Chicken</b> Served with Stewed Sweet Peppers	£7
<b>Irish Mussels</b> Freshly steamed Irish Mussels in a White Wine, Garlic and Shallot Cream Sauce served with Irwin's Mini Nutty Crust Loaf. Main Courses also served with Hand Cut Chips	£8 £14

## Salads

	Starter / Main
<b>Classic Caesar Salad</b> Baby Gem, Crispy Bacon, Croûtons, Caesar Dressing and Parmesan Shavings	£7 £10
<b>Quinoa and Freekeh Salad</b> With Feta Cheese, Pomegranate Seeds, Pine Nuts, Pickled Carrot and Pomegranate Dressing	£12
<b>Beetroot and Spelt Salad</b> With Chickpeas, Apple, Feta Cheese and Rocket with a Dijon Mustard and Honey Dressing	£12

Add Irish Chicken Breast or Irish Salmon to any of the above for an additional £4

## Finest Irish Beef

<b>Northern Irish Côte de Boeuf on the Bone 14oz</b> 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
<b>Hannan's Northern Irish Himalayan Salt Aged Sirloin Steak 10oz</b> Served with Onion Rings, Flat Mushroom, Tomato, Hand Cut Chips and a Peppercorn Sauce	£28
<b>Hannan's Glenarm Daube of Beef 10oz</b> Slow Braised Daube of Beef served in a Red Wine, Mushroom and Onion Jus served with Causeway Chips	£17
<b>Hannan's 7oz Steak Sandwich</b> Served on Yellow Door Ciabatta with a Creamy Mushroom and Garlic Sauce and accompanied by Onion Rings, Cress and Hand Cut Chips	£16
<b>Hannan's Glenarm Shorthorn Beef Burger 7oz</b> 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
<b>Add a slice of Irish Cheddar or Irish Dry Cure Bacon, or 2 French Fried Onions as an upgrade</b>	£1 each or all 3 for £2

## Main Courses

<b>Paula McIntyre's Homemade Pie of the Day</b> Traditional Pastry Pie served with Creamy Mash and Seasonal Vegetables and a rich Pan Gravy	£14
<b>Classic Chicken Curry</b> Irish Chicken Breast, marinated and slowly cooked in a rich Masala Sauce, served with Boiled Rice, Flat Bread and Coriander Yogurt	£15
<b>Roast Butterflied Half Chicken</b> Carnbrooke Irish Chicken, roasted with Lemon and Hastings' homegrown Rosemary and accompanied by Sweet Potato Chips and a warm Bean Salad	£15
<b>Grilled Irish Gammon Steak</b> Accompanied by a Spring Onion Mash and garnished with a fried Egg and Parsley Cream	£15
<b>Irish Lamb Shank</b> Braised and served on a bed of Mint Mash and Honey Roasted Root Vegetables with a Red Wine, Pear and Lime Chutney Jus	£18
<b>Homemade Fish &amp; Chips</b> Haddock (in season), lightly battered and served with Pea Purée and Hand Cut Chips	£15
<b>Irish Scampi</b> Succulent whole-tail Scampi in a light Batter, served with Hand Cut Chips, Tartar Sauce and a Lemon Wedge	£16
<b>Sea Bass Salpicon</b> Poached Sea Bass Fillet stuffed with Baby Prawns, served with Crushed New Potatoes, Green Beans and White Wine Sauce	£17
<b>Baked Glenarm Organic Salmon Fillet</b> Served with Basil Mash, steamed Broccoli and Sun Dried Tomato Tapenade	£18

## Vegetarian

<b>Roasted Vegetable Curry</b> Roasted Vegetables marinated and slowly cooked in a rich Creamy Masala Sauce, served with Boiled Rice, Flatbread and Coriander Yogurt	£13
<b>Gnocchi with Mushrooms</b> With a Brown Butter Balsamic Dressing, Kale and Parmesan	£13
<b>Leek Rotolo</b> With Kearney Blue Cheese and a Parsley Cream Sauce and topped with Toasted Soda Bread Crumbs	£13

## Sides

£4 each / Choice of 2 sides £6

<b>Causeway Chips</b>	<b>Guinness Stout Battered Onion Rings</b>
<b>Creamy Mash</b>	<b>Rocket and Parmesan Salad</b>
<b>Sautéed Mushrooms</b>	<b>Tobacco Onions</b>
<b>Garlic Bread</b>	<b>House Salad</b>
<b>Hand Cut Chips</b>	

## Sauces

£1

Onion Gravy, Peppercorn, Garlic Butter, Blue Cheese Butter

## To Follow

<b>Glastry Farm Ice-Cream 'Slider'</b> 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
<b>Pecan and Walnut Tart</b> Served with Fresh Cream	£6
<b>Bramley Apple and Salted Caramel Sponge</b> Served with Glastry Farm Vanilla Bean Ice Cream	£6
<b>Sticky Toffee Pudding</b> Served with Toffee Sauce and Glastry Farm Vanilla Bean Ice-Cream	£6
<b>Clandeboyne Yogurt and Honey Cheesecake</b> Served with Fresh Cream	£6
<b>Flourless Chocolate Brownie</b> Served with Fresh Cream	£6
<b>Add a scoop of Glastry Farm Ice-Cream</b> The perfect accompaniment to any dessert. Choose from Vanilla Bean, Berry Blueberry, Yellowman, Kilbeggan Whiskey or Heavenly Chocolate.	£1
<b>Irish Cheese Slate</b> Kearney Blue, Smoked Gubbeen and Fivemiletown Goats Cheese served with Ditty's Oat Cakes and Pear Chutney	£8 or £14 to share

## Liqueur Coffees

£7

<b>Irish Coffee</b> Bushmills Irish Whiskey, Coffee and Cream
<b>Coffee Royale</b> Hennessy Brandy, Coffee and Cream
<b>Baileys Coffee</b> Original Baileys Liqueur, Coffee and Cream
<b>Calypso Coffee</b> Tia Maria Liqueur, Coffee and Cream



## Light Bites

Available 12-5pm

<b>Chicken, Bacon &amp; Cheese Panini</b> Hot grilled Panini with Roast Irish Chicken Breast, dry cured Northern Irish Bacon and Irish Cheddar Cheese garnished with Homemade Coleslaw and Dressed Salad	£8
<b>Open Prawn Sandwich</b> Prawns bound in a classic Marie Rose Sauce served with Wheaten Bread, Salad and twist of Lemon	£10
<b>The Percy Club</b> Triple Decker Sandwich filled with Chicken, Bacon, Tomato, Lettuce and Mayonnaise, served with Hand Cut Chips and Homemade Coleslaw	£10
<b>Chicken Goujons</b> Irish Chicken Breast Fillets lightly breaded and served with Hand Cut Chips and Homemade Coleslaw	£12

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.

We offer Gluten Sensitive options but do not operate in a fully Gluten Free Kitchen.