



Starters

Starter / Main

Signature Lentil & Bacon Soup Served with a Fivemiletown Cheese and Onion Scone	£5	
Causerie Soup of the Day With a selection of Deli Bread	£4	
Duck Spring Rolls Accompanied by Pickled Ginger, Baby Leaf Salad and Hoisin Dipping Sauce	£5	£10
Sun Dried Tomato, Basil and Goat's Cheese Bruschetta Served with Balsamic Reduction	£5	
Chicken Liver Pâté With Pear Chutney and Toasted Brioche	£5	
Creamed Leek and Gruyère Cheese Tartlet Accompanied by a Red Onion Marmalade	£6	£10
Prawn & Crab Cocktail Served with a Citrus Dressing and Guinness Wheaten Bread	£6	
Warm Focaccia Bread With Tapenade, Hummus, Olive Oil and Balsamic Vinegar	£4	

Salads

Classic Caesar Salad Crisp Bacon, Baby Gem, Croûtons, Caesar Dressing and Parmesan Shavings	£5	£8
Classic Caesar Salad with Chicken Cajun Chicken, Crisp Bacon, Baby Gem, Croûtons, Caesar dressing and Parmesan Shavings	£7	£10
Plum Tomato and Buffalo Mozzarella Salad Served with by Roasted Garlic and Cracked Black Pepper Dressing	£6	

Mains

Fish and Chips Lightly Battered Fresh Fish of the Day, served with Pea Purée, Tartare Sauce and Chunky Hand Cut Chips	£11
Irish Beef Burger Homemade Dexter Beef Burger presented in a Focaccia Roll with Lettuce, Tomato, Red Onion Marmalade and Hand Cut Chips	£10
Thai Chicken Curry Chicken Breast, Onions, Pak Choi, Spinach and Green Peppers in a Fragrant Spicy Sauce, served with Basmati Rice	£10
Spiced Meatballs 100% Irish Beef Meatballs in a Fresh Herb and Tomato Sauce Served with Penne Pasta and Parmesan Shavings	£9
Cumberland Sausage Traditional Sausage served with Spring Onion Mash, Crispy Onions and a Red Wine Jus	£9
The Causerie Salmon Experience Please ask your server for more details	£12
Roast Irish Chicken Roast Chicken Breast, with Savoury Stuffing, Bacon and Pan Jus, on a Bed of Mash	£11
Rare Irish Breed Dry Aged Sirloin Steak – 10oz This popular choice is 21 days dry aged to help tenderise and enhance the flavour. Accompanied by Tobacco Onions and Dressed Rocket Salad	£16
Irish Ribeye Steak – 10 oz A delicious steak with a higher proportion of fat and often considered by many as the most flavoursome! Accompanied by Tobacco Onions and Dressed Rocket Salad	£14
Kilkeel Scampi Local Prawns in a Guinness Batter, with Hand Cut Chips, Tartare Sauce and a Lemon Wedge	£11
Roast Rack of Lamb Finest Irish Lamb, accompanied by Crushed New Potatoes and a Tomato and Bean Cassoulet	£15
Duck Confit Roasted Marinated Duck Leg, Warmed Hazelnut Salad, with an Orange and Cinnamon Dressing	£11

Vegetarian

Penne Pasta Tossed with Wild Mushrooms and Asparagus in a Parmesan Cream Sauce	£10
Field Mushroom Stuffed with Mediterranean Vegetables, topped with Grilled Smoked Cheese with a Rocket Salad	£9

Sides

Rocket and Parmesan Salad	£3
Hand Cut Chunky Chips	£3
Spring Onion Mash	£3
Homemade Cajun Wedges	£3
Buttered Mids	£3
Seasonal Vegetables	£3
Garlic Bread	£3
Tobacco Onions	£3
Sauces: Garlic Butter / Pan Jus / Brandy & Black Pepper Sauce / Blue Cheese Butter	£2

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



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!

Desserts

Glastry Farm Homemade Ice Cream 3 scoops of delicious locally produced ice-cream in Vanilla Bean, Berry Blueberry and Yellowman	£4.50
Armagh Bramley Apple Pie Accompanied with Crème Anglaise	£4.50
Belgian Chocolate Fondant Served with Chantilly Cream	£4.50
Passion Fruit Cheesecake Finished with Fresh Cream	£4.50
Lemon Tart With a Berry Coulis and Crème Fraîche	£4.50
Hastings Hotels' Signature Irish Cheese Slate Fivemiletown Ballybrie, Hegarty's Farmhouse Cheddar, Gubbeen & Cashel Blue, Served with Ditty's Oat Biscuits & Pear Chutney	£5 (to share £8)
Scoop of Homemade Glastry Farm Ice Cream The perfect accompaniment to any Dessert! Choose from Vanilla Bean, Berry Blueberry, Yellowman or Kilbeggan Whiskey	£1

To Finish

Irish Breakfast Blend Tea	£3
Filter Coffee	£3
Speciality Teas Green Tea / Peppermint / White Tea / Earl Grey / Lemongrass, Ginger and Citrus Fruit / Elderflower and Apricot / Decaffeinated Breakfast	£3
Speciality Coffees	
Espresso	£3
Americano	£3
Cappuccino	£3
Latte	£3
Mocha	£3
Hot Chocolate	£3

Pre Theatre Menu

2 Courses & Tea or Coffee £13. Available 5.00pm – 6.30pm

Starters

- Chef's Soup of the Day**
- Prawn & Crab Cocktail**
- Creamed Leek & Gruyère Cheese Tartlet**
- Classic Caesar Salad**

Mains

- Fish, Chips and Peas with Tartare Sauce**
- Roast Chicken Breast with Savory Stuffing wrapped in Bacon**
- Spiced Meatballs Served in Herb Tomato Sauce with Penne Pasta & Parmesan Shavings**
- Thai Chicken Curry served with Basmati Rice**
- Stuffed Field Mushrooms Served with Smoked Cheese & Rocket Salad**

Desserts

- Passion Fruit Cheesecake**
- Armagh Bramley Apple Pie**
- Lemon Tart**
- Selection of Glastry Farm Ice Cream**

