



Lounge Menu

11:00am to 7:00pm

Snacks & Starters

Soup of the Day £4.50

Served with House Bread

Seafood Chowder £7.00

Served with Crusty Bread

Classic Chicken Caesar Salad £7.50

Crisp Bacon & Fresh Parmesan

Toasted Deli £7.00

Roast Gammon & Guinness Porter



Pear & Blue Cheese Salad

£8.00

Pecan Nuts & Maple Dressing



Main Course

Oak Smoked Salmon £10.00

Traditional Garnishes

Thai Green Chicken Curry £12.00

Basmati Rice

Open Steak Sandwich £12.50

Onion Relish, Homemade Chips &

Three Pepper Butter

Homemade Fish & Chips £11.00

Pea Puree, Tartar Sauce &

Homemade Chips



Tempura of Vegetables £9.50

Sticky Rice with Chilli & Black

Bean Dressing

Belfast Omelette £9.00

Belfast Ham, Scallions & Cheese

Spiced Meatballs £11.00

Fresh Tomato & Herb Sauce with

Parmesan Shavings

Traditional Irish Stew £9.50

Soda Farl

Sandwiches

Chicken & Bacon Mayonnaise £5.00



Coleraine Cheddar £4.50

Tomato Chutney

Honey Baked Ham & Mustard £4.50

Classic Egg & Spring Onion £4.50

Open Prawn Sandwich £9.00

Wheaten Bread & Marie Rose Dressing

**All Served on a Choice of Granary, White or Wheaten
Bread**

Wraps

Chicken Tikka £6.50

With a Minted Dressing

Tuna & Sweetcorn £6.50



With Red Onion

Roasted Vegetables

£6.50

With Basil Mayonnaise



Culloden Desserts

£6.00

Chocolate Pecan Tart

A Nutty Chewy Chocolate Brownie Baked in a Pasty Tart
Served with a Tangy Orange Marmalade Syrup

White Chocolate & Baileys Parfait

An Iced White Chocolate Soufflé Scented with Baileys
Irish Cream, Presented on a Sable Biscuit with Summer
Berry Soup

Banana & Cinnamon Pudding

A Steamed Pudding of Banana & Cinnamon Smothered in
Caramel Sauce Served with Vanilla Ice-Cream &
Caramelised Banana

Pineapple & Coconut Panna Cotta

A Silky Coconut Cream with Pineapple Jelly Presented
with a Pineapple & Passion Fruit Salsa & Crisp Chilli Tuille
Biscuit

Pot of Caramel Cream with the Last of the Summer Berries

A Smooth like Brulee Set Custard with Madagascar Vanilla
Garnished with Little Gems

Selection of the Finest Irish Cheeses

Served with Homemade Chutney & Grapes



Specialty Cafetiere Coffee

Three Cup Cafetiere	£5.00
Eight Cup Cafetiere	£8.00

Colombian Excelso Bello

From the foothills of the Andes. Mild but full flavoured.
Enjoyed at any time of the day.

Java Kallosi

A pure Java coffee selected from the finest Arabica, grown
in the Kallosi district. Distinctive, strong & full bodied.
Ideal for after dinner.

Kenya Kahawa Mzuri

Well balanced coffee with fine acidity combined with
subtle flavours and a lasting finish from the heart of
Africa.

Decaffeinated Coffee

Our South American blend, Swiss water processed, the
coffee has a rich roast flavor without caffeine.



Coffee List

Below coffees served with Oatmeal Biscotti or Shortbread

All £3.75

Espresso

Small but potent, characterised by an intensely sweet flavor

Macchiato

A shot of Espresso, topped with foamed milk

Americano

A shot of Espresso topped with hot water, for a longer coffee

Cappuccino

Espresso smoothed out by silky steamed milk. With a foamy milk top



Café Latte

A shot of Espresso combined with silky steamed milk

Mocha

Espresso and real chocolate combined with silky steamed



Tea List

All served with homemade Hastings shortbread

All £3.75

Assam, Ceylon, Darjeeling, Earl Grey, Lapsang Souchong,
English Breakfast & Decaffeinated

Green Tea & Infusions

Apple Spice, Apricot Blossom, Peppermint, Lemon Zest &
Wild Berry



Leaf Tea Selection

Jasmine Mist, Orange, Organic Earl Grey, African Amber,
English & Hojicha



Afternoon Teas

Served everyday between 2:30pm & 5:00pm

Homemade Scone £1.90

A choice of homemade scone served with fresh cream & strawberry jam.

Cream Tea £7.00

Your choice of tea accompanied with a choice of homemade scone served with fresh cream & strawberry jam.

Winter Afternoon Tea £18.00

Your choice of tea accompanied with a selection of sandwiches served on granary or white bread. Homemade Cinnamon scones with Clotted Cream. Warm Mince Pie, Apple Meringue, Mixed Spice Shortbread, Fruit Cup Cake & Winter Berries Tartlet.



Champagne Tea

£25.00

Full afternoon tea served with a glass of chilled Pannier Brut tradition champagne and a bowl of Strawberries.

The above are prices individual