

We provide quality, wholesome food in informal, relaxed surrounds, Using the freshest seasonal & local produce.

## To Start

**Homemade soup of the day** £5

Served with a Hastings signature wheaten scone

**Irish scampi** £10

Accompanied with house salad and a lemon wedge

**Warm goats cheese and beetroot salad** £8

Served with candied walnut, toasted seeds and a truffle honey dressing

**Chicken liver parfait** £8

Served with apricot chutney and toasted brioche

### Starter / Main course

**Irish smoked seafood chowder** £8 £13

Medley of fish, served with a Hastings signature wheaten scone

## Finest Beef

**Carnbrooke Mourne Black Gold 10oz dry aged sirloin steak** £29

Served with onion rings, hand cut chips and peppercorn sauce

**Carnbrooke's Mourne Black Gold 7oz beef burger** £14

100% Irish beef homemade burger on a fresh locally baked buttermilk roll, with lettuce and tomato, served with tomato chutney and hand cut chips

Add a slice of Irish cheddar or Irish dry cured bacon, £1 each

## Main Courses

**Homemade fish and Chips** £15

Haddock (in season), lightly battered and served with mushy peas and hand cut chips

**Irish scampi** £16

Succulent wholetails scampi in a light batter, served with tartare sauce, lemon wedge and hand cut chips

**Traditional turkey and ham** £15

Served with roast potato, herb stuffing, chipolata sausage, tender stem broccoli and a turkey gravy

**Honey roast loin of pork** £15

Served with a mustard mash, crushed turnip and an Armagh apple sauce

**Glazed beef cheek** £15

Served with a horseradish mash, honey and thyme carrot, parsnip crisps and a Pan Jus

## Vegetarian

**Festive nut roast** £15

Served with mashed potatoes and seasonal vegetables

**Roast leek and mature cheddar quiche** £15

Served with Cultra house salad and balsamic dressing

## Sides

£4 each / Choice of 2 sides £6

House salad

Hand cut chips

Roasted sprouts and chestnuts

Mashed potatoes

French fries

## To Follow

**Traditional Christmas pudding** £7

Served with fresh cream and a brandy and caramel sauce

**Black forest ice cream slider** £7

Served with cherry jam, toasted oats and a coconut tuille

**Fresh cream profiteroles** £7

Served with a warm chocolate sauce, orange caramel and chopped hazelnuts

**Selection of three Irish Cheeses** £8 or £14 to share

Served with artisan crackers, apricot chutney and grapes

**Liqueur Coffees** £8

**Irish Coffee**

Bushmills Irish whiskey, coffee and cream

**Coffee Royale**

Hennessy brandy, coffee and cream

**Baileys Coffee**

Original Baileys liqueur, coffee and cream

**Calypso Coffee**

Tia Maria liqueur, coffee and cream

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

### FOOD ALLERGIES & INTOLERANCES

When making your order, please speak to our staff about the ingredients in your meal. Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used. We offer gluten sensitive options but do not operate in a fully gluten-free kitchen.

