



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 Wheaten Bread	
McKenna Breaded Mushrooms	£6
Accompanied by Garlic Mayonnaise	
Crispy Salt & Chilli Chicken Wings	£7
Baby Gem, celery tops, Sriracha Hot Sauce	
Irish Seafood Chowder	£8
Served with a Wheaten Bread	

Starter / Main Course

Classic Caesar Salad	£7	£10
Crispy Bacon, Baby Gem, Croutons, Caesar dressing & Parmesan Shavings		
Add Irish Chicken	£8	£12

Finest Beef

Carnbrooke's Mourne Black Gold 10oz Dry Aged Sirloin Steak	£26
Served with Onion Rings, Hand Cut Chips & Peppercorn Sauce	
Hannan's Glenarm Daube of Beef 10oz	£17
Slow Braised Daube of Beef served in a Red Wine, Mushroom and Onion Jus served with Creamy Mash and Seasonal Root Vegetables two ways	
Carnbrooke's Mourne Black Gold 7oz Beef Burger	£14
100% Irish Beef Homemade Burger on a fresh locally Baked Buttermilk Roll, With Lettuce & Tomato, served with Tomato Chutney & Hand Cut Chips	
Add a Slice of Irish Cheddar or Irish Dry Cured Bacon, Or 2 French Fried Onions as an upgrade	
£1 each or all 3 for £2	

Main Courses

Homemade Fish & Chips	£15
Haddock (in season), lightly battered & served with Mushy Peas & Hand Cut Chips	
Irish Scampi	£15
Succulent Wholetail Scampi in a light Batter, served with Hand Cut Chips, Tartar Sauce and a Lemon Wedge	
Irish Mussels	£14
Freshly steamed Irish Mussels in a White Wine, Garlic and Shallot Cream Sauce served with Hand Cut Chips	
Chicken Curry	£15
Irish Chicken Breast cooked in a rich, creamy, Mango Curry sauce served with Boiled Rice & Flatbread	
Homemade Beef & Smoked Bacon Lasagne	£14
Served with Hand Cut Chips and Homemade Coleslaw	

Vegetarian & Vegan Options

Roast Vegetable Curry	£13
Served with Boiled Rice and Flatbread	
Spiced Smoked Bean Chilli	£13
Served with Boiled Rice	

SANDWICHES

The Percy Club **£12**
Triple Decker Sandwich filled with Chicken, Bacon, Tomato, Lettuce and Mayonnaise, served with Hand Cut Chips and Homemade Coleslaw

Chicken, Bacon & Cheese Panini **£10**
Hot grilled Panini with Roast Irish Chicken Breast, dry cured Northern Irish Bacon and Irish Cheddar Cheese garnished with Homemade Coleslaw and Hand Cut Chips

Sides **£4 each / Choice of 2 sides £6**

House Salad	Mashed Potato
Seasonal Vegetables	Hand Cut Chips
Onion Rings	Skinny Fries
Garlic Bread	

To Follow

Glastry Farm Ice-Cream 'Slider'	£6
Layered Ice-Cream Terrine made with 3 Locally produced Glastry Farm Ice-Creams – Heavenly Chocolate, Yellowman Honeycomb & Lavender and Raspberry, on a light Vanilla Sponge base with a Berry Compote	
Sticky Toffee Pudding	£7
Butterscotch sauce, Glastry farm Vanilla Bean Ice cream	
Raspberry and White Chocolate Cheesecake	£7
Served with Fresh Cream	
Apple and Salted Caramel Sponge	£7
Served with Glastry farm vanilla bean ice cream	
Scoop of Glastry Farm Ice-Cream	£1
Choose from Vanilla Bean, Berry Blueberry, Yellowman Or Kilbeggan Whiskey	
Irish Cheese Slate	£9 or £15 to share
A selection of Irish Cheeses served with Oat Cakes and Chutney	

Liqueur Coffees **£8**

Irish Coffee
Bushmills Irish Whiskey, Coffee & Cream
Baileys Coffee
Original Baileys Liqueur, Coffee & Cream
Calypso Coffee
Tia Maria Liqueur, Coffee & 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.

