



We provide quality, wholesome food in informal, relaxed surroundings, using the freshest seasonal and local produce.



To Start Starter / Main Charcuterie Board £12 Soup of the Day £5 Served with Wheaten Bread Seafood Chowder £8 Creamy seasonal Seafood Medley served with Wheaten Bread Chicken Liver Pâté served on toasted Soda Bread £7 With Rocket and Red Onion garnish and Red Onion Marmalade Percy French Fishcakes £8 Made with locally sourced Irish Fish, with spices and herbs and accompanied with a homemade Chilli Mint Jelly Homemade Ballybrie Wedge £7 Coated in an Irwin's Soda Bread Crust, served with Cranberry Sauce Salt and Chilli Squid £8 Served with Mixed Leaf Salad and Fennel Aioli Irish Mussels £8 £14 Freshly steamed Irish Mussels in a White Wine, Garlic and Shallot Cream Sauce

Salads	Starte	er / Main
Classic Caesar Salad Baby Gem, Crispy Bacon, Croûtons, Caesar Dressing and Parmesan Shavings	£7	£10
Classic Chicken Caesar Salad Irish Chicken Breast, Baby Gem, Crispy Bacon, Croûtons, with Caesar Dressing and Parmesan Shavings	£8	£12
Mediterranean and Giant Cous Cous Salad Crispy Baby Gem, Tomato, Feta Cheese, Cucumber, Yellow Bell Pepper, Black Olives and Red Onions		£12
Beetroot and Spelt Salad With Chickpeas, Apple, Feta Cheese and Rocket with a Dijon Mustard and Honey Dressing		£12
Add Irish Chicken Breast or Irish Salmon for an additional £4		

served with Wheaten Bread (Main course portion served with Hand Cut Chips)

Finest Irish Beef

Northern Irish Côte de Boeuf on the Bone 14oz 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	£30
Hannan's Northern Irish Himalayan Salt Aged Sirloin Steak 10oz Served with Onion Rings, Flat Mushroom, Tomato, Hand Cut Chips and a Peppercorn Sauce	£29
Hannan's Glenarm Daube of Beef 10oz Slow Braised Daube of Beef served in a Red Wine, Mushroom and Onion Jus served with Creamy Mash and Seasonal Root Vegetables two ways	£18
Hannan's 7oz Steak Sandwich Served Medium, on Yellow Door Ciabatta with a Creamy Mushroom and Garlic Sauce and accompanied by Onion Rings, Cress and Hand Cut Chips	£17
Hannan's Glenarm Shorthorn Beef Burger 7oz 100% Irish Beef Homemade Burger on a fresh locally Baked Buttermilk Roll, with Lettuce and Tomato, served with Tomato Chutney and Hand Cut Chips	£15
Add a slice of Irish Cheddar or Irish Dry Cure Bacon, or 2 French Fried Opions as an ungrade	5 for £.2

Main Courses

Homemade Steak and Guinness Pie Served with Creamy Mash and Seasonal Vegetables	£14
Classic Chicken Curry Irish Chicken Breast, marinated and slowly cooked in a rich Masala Sauce, served with Boiled Rice, Flat Bread and Coriander Yogurt Include Chips £2	£16
Carnbrooke Irish Chicken Fillet Burger With a spiced Clandeboye Yogurt Batter on a Buttermilk Roll served with a blackened Cajun and Lime Mayo and French Fries	£16
Irish Lamb Shank Braised and served on a bed of Champ and Honey Roasted Root Vegetables with Rich Pan Gravy	£18
Homemade Fish & Chips Haddock (in season), lightly battered and served with Pea Purée and Hand Cut Chips	£15
Irish Scampi Succulent wholetail Scampi in a light Batter, served with Hand Cut Chips, Tartar Sauce and a Lemon Wedge	£16
Glenarm Salmon Fillet wrapped in Parma Ham Served with Spring Onion Mash and a homemade Tomato Salsa	£18
Baked Hake Served with Crushed Comber Potatoes, wilted Kale and Hollandaise Sauce	£17
'Cock & Bull' Carnbrooke Northern Irish Chicken Fillet and a Hannan's Steak, served with Champ, Onion Rings and Peppercorn Sauce	£20

FOOD ALLERGIES AND 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.

Vegetarian

Roasted Vegetable Curry Roasted Vegetables marinated and slowly cooked in a rich Creamy Masala Sauce, served with Boiled Rice, Flatbread and Coriander Yogurt	£14
Rigatoni Pasta With Mixed Heritage Cherry Tomatoes, Basil and Garlic	£14
Three Bean Chilli Served with Boiled Rice	£13

Sides

£4 each / Choice of 2 sides £6

French Fries	Guinness Stout Battered Onion Rings
Creamy Mash	Seasonal Vegetables
Sautéed Mushrooms	Tobacco Onions
Garlic Bread	House Salad
Hand Cut Chips	Deli Bread

Sauces

£1

Onion Gravy, Peppercorn, Garlic Butter, Blue Cheese Butter

To Follow

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

Liqueur Coffees

£7

Irish Coffee

Bushmills Irish Whiskey, Coffee and Cream

Coffee Royale

Hennessy Brandy, Coffee and Cream

Baileys Coffee

Calypso Coffee

Original Baileys Liqueur, Coffee and Cream





Light Bites	Available 12-5pm
Chicken, Bacon & Cheese Panini Hot grilled Panini with Roast Irish Chicken Breast, dry cured Northern Irish Bacon Irish Cheddar Cheese garnished with Homemade Coleslaw and Hand Cut Chips	£10 and
Open Prawn Sandwich Prawns bound in a classic Marie Rose Sauce served with Wheaten Bread, Salad artwist of Lemon	£10
The Percy Club Triple Decker Sandwich filled with Chicken, Bacon, Tomato, Lettuce and Mayonnai served with Hand Cut Chips and Homemade Coleslaw	£11 ise,
Smashed Avocado Smashed Avocado on Homemade Ciabatta Loaf, with Crispy Bacon, a Poached Egand Hollandaise Sauce Add Chips for £3	£9

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!

