



HASTINGS HOTELS

OUR FOOD.
POWER OF GOOD.



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



To Start

-  **Soup of the day** £6
Served with Hastings Stout and Treacle Wheaten
-  **Walnut Crusted Goats Cheese** £8
Pickled Armagh Apple & Malted Bread Crisps
- Salt and Pepper Langoustines** £10
Napa Slaw, Korean BBQ Sauce & Togarashi seasoning
- Signature Smoked Haddock Chowder** £8
Hastings Signature Wheaten Scone
-  **Caprese** £8
Marinated heritage Tomato, Burrata, Lemon, Basil, Burren Balsamic Dressing
-  **Chicken Liver Parfait** £8
Erin Grove Spiced Apple Chutney, brown Butter & Brioche Toast

- Pan Roast Hake** £20
Hasselback Potatoes, charred Hispi, smoked Bacon & a White Wine Velouté
-  **Signature Battered Fish of the Day** £18
Mushy Peas, Tartar sauce and Triple-Cooked Chips
-  **Roast Irish Chicken Supreme** £20
Sautéed Parmesan Gnocchi, Broccoli Almondine & Romesco
- Rump of Mourne Lamb** £23
Summer Peas, smoked Bacon, Gem Lettuce, whipped Goats Curd, Pomme Anna & roasting Juices
- Langoustine Linguine** £20
Tomato Tapenade, Garlic & Herb Butter & freshly grated Parmesan
-  **Vegan Linguine** £16
Kalamata Black Olive, roasted Courgette, garden Pea & Mint and pickled Walnut
- Garden Pea Risotto** £16
Goat's Cheese Crumble & crispy Leeks

Salads

- | All Available as Starter or Main Course | Starter | Main |
|--|---------|------|
| Summer Garden Salad
Peas, Mangetout, Basil, Brighter Gold Rapeseed & Burren Balsamic Dressing | £10 | £14 |
| Add Irish Smoked Chicken | £11 | £16 |
|  Signature Caesar Salad
Little Gem, Black Olive, Grants Bacon, Parmesan, Croutons, Clements Egg | £10 | £14 |
| Add Irish Smoked Chicken | £11 | £16 |
| Confit Gressingham Duck Leg Salad
Gem, Pickled Chilli, Orange, Mint, Cucumber Napa Dressing | £11 | £16 |

Sides

- £4 each / Choice of 2 sides £6
- | | |
|----------------------------|---|
| Triple Cooked Chips | Crispy Truffle & Parmesan Potatoes |
| Onion Rings | Skinny Fries |
| Champ | Seasonal Vegetables |

Mains

- Lisdergan Extra Mature 10oz Sirloin Steak** £32
Confit Beef Tomato, roasted Portobello Mushroom, Peppercorn Sauce & Triple-Cooked Chips
-  **Lisdergan 6oz Gourmet Burger** £16
100% Irish Beef, Brioche, Romaine, Beef Tomato, Erin Grove Tomato & Red Pepper Chutney & Triple-Cooked chips
Add Bacon and Cheese £1 each
- Roast Monkfish** £23
Wrapped in Parma Ham, Summer Pea Risotto & crispy Leeks
-  **Hastings Signature Chicken Thai Green Curry** £17
Served with Steamed Basmati Rice, Coriander Flatbread, Clandeboye Natural Yoghurt & Lime
- Lisdergan Steak Sandwich** £18
6oz Club Sirloin Steak with Sourdough, Red Onion Jam, Watercress & Hand Cut Chips

Desserts

-  **Sticky Toffee Pudding** £7
Served with Butterscoth Sauce & Glastry Farm Honeycomb Ice-Cream
-  **Warm Armagh Apple and Summer Berry Crumble** £7
Teeling Whiskey Ice-Cream
-  **Buttermilk Pannacotta** £7
Macerated Strawberries & Honey roasted Granola
-  **Chocolate Delice** £7
Served with Raspberry Sorbet & Honeycomb
-  **Vegan Sundae** £7
Accompanied by Salted Caramel Ice-Cream, candied Banana, Chocolate Sauce, Biscoff
- Taste the Island Cheese Slate** £10 or £16 to share
Served with Crackers and Erin Grove Spiced Apple Chutney

Pre Theatre Menu

Enjoy 2 courses plus a 175ml Glass of Wine for £25 per person
Available 5pm – 6.30pm.

Applies to all dishes with a theatre mask symbol.

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

We offer Gluten Sensitive options but do not operate in a fully Gluten Free Kitchen.

We're Passionate About Local Produce.

