

HASTINGS HOTELS

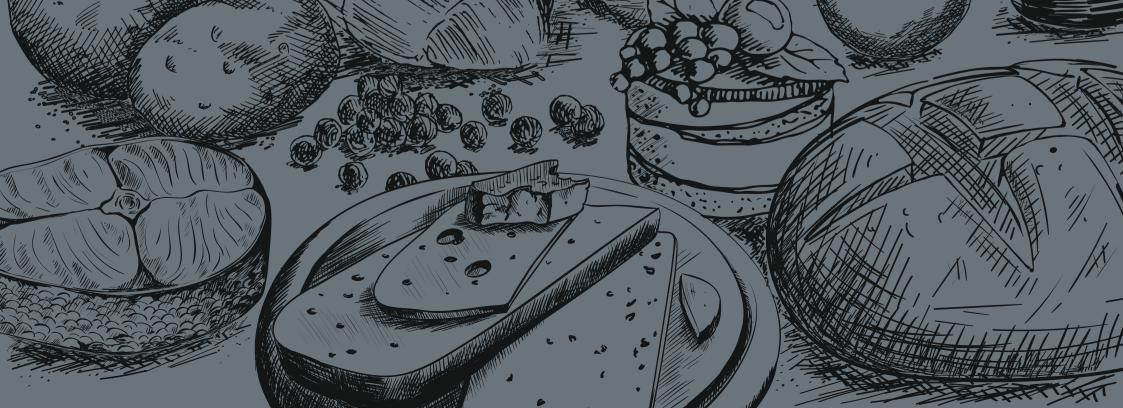
OUR FOOD. POWER OF GOOD.

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

To Start

Soup of the Day Served with Hastings Stout & Treacle Wheaten Bread	£7
Warm Bread Selection Rosemary & Sea Salt, Black Olive Tapenade, Chicken Butter	£8
Grant's Pork Belly & Gracehill Black Pudding Fritter Celeriac and Fennel Remoulade, Burnt Apple, Watercress	£10
Signature Smoked Haddock Chowder Accompanied by Wheaten Bread	£10
Smoked Duck and Five Spice Spring Roll Hoi Sin Sauce, Pickled Asian Vegetables	£10
Crispy Squid Taco Charred Corn Salsa, Coriander & Jalapeño Aioli	£12

Salads	Starter	Main
All available as Starter or Main Courses		
Whiskey & Orange Cured Salmon Fennel, Cucumber & Pink Grapefruit Salad	£12	£18
Signature Caesar Salad Little Gem, Black Olive, Grant's Bacon, Parmesan, Croutons and Clements' Egg Add Irish Smoked Chicken	£9 £12	£14 £18
Summer Salad Crumbled Feta, Lemon, Thyme, Leaf Salad, Poached Pears, Kalamata Olives	£9	£14
Add Irish Smoked Chicken	£12	£18

Mains

Lisdergan Northern Irish 10oz Sirloin Steak Confit Beef Tomato, Roasted Portobello Mushroom, Peppercorn Sauce and Triple Cooked Chips	£34
Liserdan 6oz Gourmet Marrow Burger 100% Irish Beef, Brioche Bap, Grant's Smoked Streaky Bacon, Caramelised White Onion, Irish Brie, Smoked Tomato Relish, Rosemary & Sea Salt Fries	£24
Lisdergan 6oz Signature Burger 100% Irish Beef, Brioche Bap, Gem Lettuce, Beef Tomato, Cornichon and Triple Cooked Chips Add Grant's Bacon & Irish Cheddar	£19 £1 each
Signature Thai Green Chicken Curry Steamed Basmati Rice, Crispy Wontons, Clandeboye Yoghurt and Lime	£20
Signature Battered Fish of the Day	£20





Roast Hake Herb Crushed Potatoes, Asparagus, Hollandaise Sauce	£21
Roast Rump of Mourne Lamb White Onion Purée, Spring Vegetables, Rosemary & Parmesan Roasted Potatoes, Lamb Jus	£28
Sicilian Spiced Lamb Ragu Rigatoni Pasta, Shaved Parmesan and Roasted Hazelnut	£19
Scampi Pho Boy Toasted Brioche Roll, Chipolte Aioli, Chilli & Lime dressed Crab Cajun Fries	£19

Vegetarian

Rigatoni Primavera Wild Garlic Cream, Spring Veg and Garlic Bread	etables, Sundried Tomato	£19
Char-grilled Aubergine£19Creamed Polenta, Braised Summer Vegetables,Mint & Clandeyboye Yoghurt Dressing		
Thai Vegan Curry£19Steamed Jasmine Rice, Charred Corn, Pak Choi,Coriander & Lime		
Sides	£5 each / Choice of 2 sid	des £8
Triple Cooked Chips	Truffle & Parmesan Fries	
Skinny Fries	Onion Rings	

Seasonal Vegetables

Desserts

Champ

Sticky Toffee Pudding Butterscotch Sauce and Muine Glas Vanilla Bourbon Ice Cream	£9
Pecan & Golden Syrup Pie Muine Glas Toffee & Salted Caramel Ice Cream	£9
Pear & Thyme Tartlet Vanilla Mascarpone	£9
Warm Chocolate Brownie Chocolate Sauce, Muine Glas Vanilla Bourbon Ice Cream	£9
Vegan Sundae Muine Glas Vegan Chocolate Ice Cream, Candied Banana, Chocolate Sauce and Chocolate Soil	£7
Taste the Island Cheese Slate Served with Crackers and Erin Grove Spiced Apple Chutney	£11 or £17 sharing

Mushy Peas, Tartar Sauce and Triple Cooked Chips

Lemon & Garlic Roast Irish Chicken Supreme

Herb Gnocci, Peas, Asparagus, Sundried Tomato and Wild Garlic Cream £22

Room Service Charge

Please note that there is an additional £5 service charge per order when ordering Room Service.

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.





