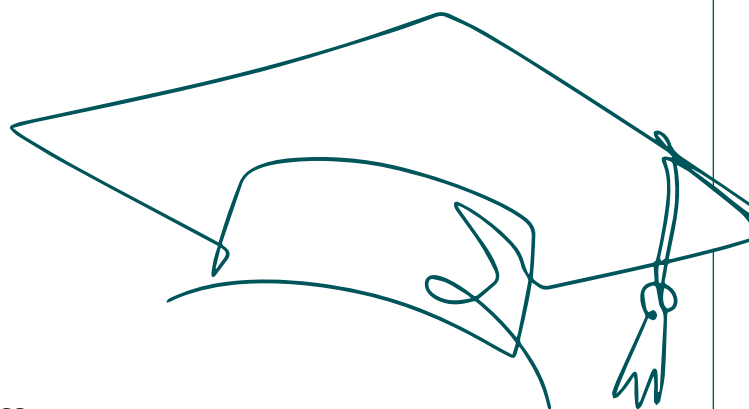


# Graduation Menu

2 courses £28pp | 3 courses £33pp



## STARTERS

### Signature Soup

Served with a Hastings Signature Scone

### Grant's Pork Belly & Gracehill Black Pudding Fritter

Celeriac and Fennel Remoulade, Burnt Apple, Watercress

### Smoked Duck and Five Spice Spring Roll

Hoi Sin Sauce, pickled Asian Vegetables

### Signature Chicken Caesar Salad

Little Gem, Black Olive, Grants Bacon, Parmesan, Croutons & Clement's Egg

### Crispy Squid Taco

Charred Corn Salsa, Coriander & Jalapeno Aioli

## MAIN COURSES

### Lisdergan Northern Irish 10oz Sirloin Steak (£10 Supplement)

Confit Beef Tomato, Roasted Portobello Mushroom, Peppercorn Sauce & Triple-Cooked Chips

### Lisdergan 6oz Signature Burger

100% Irish Beef, Brioche Bap, Gem, Beef Tomato, Cornichon, Triple-Cooked Chips

### Signature Thai Green Chicken Curry

Steamed Jasmine Rice, Crispy Wontons, Clandeboye Yoghurt & Lime

### Roast Hake

Herb crushed Potatoes, Asparagus, Hollandaise Sauce

### Lemon & Garlic Roast Irish Chicken Supreme

Herb Gnocchi, Peas, Asparagus, Sundried Tomato & Wild Garlic Cream

### Rigatoni Primavera

Wild Garlic Cream, Spring Vegetables, Sundried Tomato, Garlic bread

## DESSERTS

### Sticky Toffee Pudding

Butterscotch Sauce & Muine Glas Vanilla Bourbon Ice-cream

### Pecan & Golden Syrup Pie

Muine Glas Toffee & Salted Caramel Ice-cream

### Pear & Thyme Tartlet

Vanilla Mascarpone

### Warm Chocolate Brownie

Chocolate Sauce, Vanilla Bean Ice Cream

### Vegan Sundae

Muine Glas Chocolate Ice Cream, Candied Banana, Chocolate Sauce & Chocolate Soil

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