



# THE Causerie

STARTERS

<b>Homemade Soup of the Day</b> Hastings Wheaten Scone	<b>£7</b>
<b>Crispy Chicken Wings</b> Korean Style	<b>£9</b>
<b>Salt &amp; Chilli Pork Belly</b> Chilli, Lime & Ginger Dressing	<b>£9</b>
<b>Hastings Seafood Chowder</b> Homemade Wheaten Scone	<b>£9</b>
<b>Nachos (To Share)</b> Salsa, Sour Cream, Cheese, Jalapeños & Guacamole To Share	<b>£14</b>
<b>Spicy Prawn &amp; Crab Cakes</b> Rocket, Tomato Salsa	<b>£12</b>

SALADS

	<b>Starter</b>	<b>Main</b>
<b>Goats Cheese Salad</b> Candied Walnuts, Poached Pear, Balsamic Dressing	<b>£11</b>	
<b>Caesar Salad</b> Little gem, Black Olive, Grant’s bacon, Parmesan, Croutons	<b>£11</b>	<b>£18</b>
<b>Add Irish Roast Irish chicken</b>		<b>£3</b>

MAIN COURSE

<b>Crispy Irish Chicken Katsu Curry</b> Steamed Rice, Baby Pok Choi, Spring Onion & Pickled Cucumber	<b>£22</b>
<b>Lisdergan Sirloin Steak</b> Hand Cut Chips, Watercress Salad, Pepper Sauce	<b>£36</b>
<b>Beer Battered Haddock</b> Crushed Peas, Tartare Sauce & Hand Cut Chips	<b>£19</b>
<b>Grants Pork, Honey &amp; Mustard Sausages</b> Spring Onion Mash, Onion Ring, Onion Gravy	<b>£17</b>
<b>Grilled Lisdergan Steak Sandwich</b> Hand Cut Chips, Rocket & Parmesan Salad, Onion Relish	<b>£22</b>
<b>Roast Salmon</b> Olive Oil Mash, Tender Stem Broccoli, Brown Butter & Caper Dressing	<b>£23</b>

A 10% discretionary service charge will be applied

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.

(V) Vegetarian

MAIN COURSE

<b>Roast Supreme of Chicken</b> Truffle Roasted Parmesan Potatoes, Conway Farm Vegetables, Garlic Butter	<b>£22</b>
<b>Lisdergan Irish Beef Burger</b> Dubliner Cheese, Baby Gem, Gherkins, Red Pepper Relish & Hand Cut Chips	<b>£19</b>
<b>Keralan Plant-Based Curry</b> Sweet Potato with Spinach, Broccoli, Tomato, Coconut, Coriander & Aromatic Rice	<b>£19</b>

SIDES

<b>Hand Cut Chips</b>	<b>£6</b>	<b>Buttered Greens</b>	<b>£6</b>
<b>Truffle Parmesan Fries</b>	<b>£7</b>	<b>Pepper Sauce</b>	<b>£3</b>
<b>Garlic Potatoes</b>	<b>£6</b>	<b>Garlic Butter</b>	<b>£3</b>
<b>Onion Rings</b>	<b>£6</b>		

DESSERTS

<b>Selection of Northern Irish Cheeses</b> Meeney Hill & Banagher Bold Ale-Washed Cheese from Dart Mountain, Kearney Blue from the Castlereagh Hills. Served with Erin Grove Chutney & Miller’s Biscuits	<b>£14</b>
<b>Warm Chocolate Brownie Sundae</b> Muine Glas Salted Caramel Ice Cream, Toffee Sauce	<b>£11</b>
<b>Ben’s Ice Creams and Sorbets</b> Choose your own house flavours with Buttery Shortbread	<b>£7.50</b>
<b>Apple Tart Fine (To Share)</b> Baked Apple Tart with Muine Glas Vanilla Ice Cream	<b>£12</b>
<b>Armagh Strawberry Cheesecake</b> Strawberry Compote, Muine Glas Strawberry Ice Cream	<b>£9</b>
<b>Muine Glas Vegan Biscoff Ice Cream</b> Caramelised Banana, Biscoff Crumb & Honeycomb	<b>£9</b>

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WE PROVIDE QUALITY, WHOLESOME  
FOOD IN INFORMAL, RELAXED  
SURROUNDINGS, USING THE FRESHEST  
SEASONAL AND LOCAL PRODUCE.

THE LIFE & SOUL OF THE CITY



WE'RE PASSIONATE ABOUT LOCAL PRODUCE