



We Provide quality, wholesome food in informal, relaxed surrounds, Using the freshest seasonal & local produce.



To Start

Homemade Soup of the Day £5
Served with a Hastings Signature Wheaten Scone

Irish Scampi £10
Accompanied with Hand Cut Chips & Tartar Sauce

Starter / Main Course

Classic Caesar Salad £8 £11
Crispy Bacon, Baby Gem, Croutons, Caesar dressing & Parmesan Shavings

Add Irish Chicken £10 £13

Crispy Salt & Chilli Chicken Wings £8 £12
Served with Kearney Blue Cheese Dip

Irish Smoked Seafood Chowder £8 £13
Medley of Fish & Cured Bacon, Served with a Hastings Signature Wheaten Scone

Finest Beef

Carnbrooke's Mourn Black Gold 10oz Dry Aged Sirloin Steak £29
Served with Onion Rings, Hand Cut Chips & Peppercorn Sauce

Carnbrooke's Mourn Black Gold 7oz Beef Burger £14
100% Irish Beef Homemade Burger on a fresh locally Baked Buttermilk Roll, With Lettuce & Tomato, served with Tomato Chutney & Hand Cut Chips
Add a Slice of Irish Cheddar or Irish Dry Cured Bacon, £1 each

Main Courses

Homemade Fish & Chips £15
Haddock (in season), lightly battered & served with Mushy Peas & Hand Cut Chips

Irish Scampi £16
Succulent wholetails Scampi in a light Batter, Served with Tartare Sauce, Lemon Wedge & hand cut Chips

Chicken & Mild Caribbean Curry £15
Irish Chicken Breast cooked in a rich, creamy, Mango Curry sauce served with Basmati Rice & a crisp Poppadam

Irish Smoked Fish Pie £14
Infused with cured Bacon, Creamy mash topping, served with Heritage Carrots

Homemade Beef & Smoked Bacon Lasagne £13
Served with Cultra Side Salad

Vegetarian

Sweet Potato & Coconut Curry £13
served with Basmati Rice and a crispy Poppadam

Goats Cheese & Beetroot Quiche £13
served with Cultra House Salad

Sides

£4 each / Choice of 2 sides £6

House Salad
Seasonal Vegetables
French Fries

Hand Cut Chips
Garlic Bread

To Follow

Glastry Farm Ice-Cream 'Slider' £7
Layered Ice-Cream Terrine made with 3 Locally produced Glastry Farm Ice-Creams – Heavenly Chocolate, Yellowman Honeycomb & Lavender and Raspberry, on a light Vanilla Sponge base with a Berry Compote

Zesty Lemon & Raspberry Tart £7
Served with fresh Cream & Raspberry Coulis

Warm Chocolate Brownie £7
Milk chocolate sauce, Glastry farm vanilla bean ice cream

Irish Cheese Slate £8 or £14 to share
Kearney Blue, Smoked Gubbeen & Ballylish Brie Cheese served with Ditty's Oat Cakes and Pear Chutney

Liqueur Coffees

Irish Coffee
Bushmills Irish Whiskey, Coffee & Cream
Coffee Royale
Hennessy Brandy, Coffee & Cream
Baileys Coffee
Original Baileys Liqueur, Coffee & Cream
Calypso Coffee
Tia Maria Liqueur, Coffee & Cream

At Hastings Hotels, we're passionate about food. This is why we are committed to using only the freshest, locally sourced ingredients. All our beef, chicken, pork & Lamb (in season) comes from the island of Ireland, our vegetables are from local growers, whenever possible, and, in our baking, we strive to avoid using preservatives or additives where we can. We hope you will notice the difference!

FOOD ALLERGIES & 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.

