



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

To Share

- Nocerella Olives** £5
- Warm Sourdough Bread,** £9
Homemade black olive tapenade, Olive Oil & Balsamic Vinegar
- Charcuterie Board** £14
Selection of Cured meats, Sourdough Crisps, Tapenade & Celeriac Remoulade
- Irish Cheese Board** £8 or £14 to share
Kearney Blue, Smoked Gubbeen & Bally Brie Cheese served with Cheese Biscuits and Cranberry Chutney
- The Complete Sharing Experience** £28
Warm Sourdough bread, Cured Meats, and a selection of Irish Cheese
- Add two glasses of wine** £35

To Start

- Homemade Soup of the Day** £5
Served with a Hastings Signature Wheaten Scone
- Hot & Spicy Buffalo Wings** £8
Served with Blue Cheese
- Portavogie Scampi** £7
Served with Lemon Aioli
- Smoked Salmon Rilette** £7
Served with lemon mayo, watercress and wheaten bread
- Braised Ham hock terrine** £6
Apple puree, pickled veg, celeriac remoulade, sourdough toast
- Veggie spring roll** £6
Chinese cabbage, curry mayo, teriyaki sauce
- Classic Caesar Salad** starter £8 main £12
Crispy Bacon, Baby Gem, Croutons, Caesar dressing & Parmesan
- Add Irish Chicken £2

Finest Beef

- Carnbrooke's Mourne Black Gold 10oz Dry Aged Sirloin Steak** £28
Served with Triple Cooked Chips, Watercress Salad & Green Peppercorn Sauce,
- 8oz Flat Iron Steak** £16
With fries, Green beans & bernaise sauce (pink or well done)
- Carnbrooke's Mourne Black Gold 7oz Beef Burger** £15
100% Irish Beef Homemade Burger on a sesame seed bun With Lettuce & Tomato, served with Tomato Relish & French Fries
- Add a Slice of Irish Cheddar or Irish Dry Cured Bacon, Or 2 French Fried Onions as an upgrade**
£1 each or all 3 for £2

Main Courses

- Beer Battered Fish & Chips** £16
Haddock (in season), lightly battered & served with Mushy Peas, Triple Cooked Chips & Tartare Sauce
- Thai Red Chicken Curry** £16
Chicken Breast cooked in a rich, creamy, Mango infused sauce served with Boiled Rice, Flatbread & Coriander Yoghurt
- Chicken & Broccoli Bake** £14
Served with French Fries
- Roast Hake** £15
Fennel and broad bean fricassee, leek veloute, lemon oil
- Confit Duck Leg** £16
Coconut rice, veggie spring roll, Pak choi, teriyaki sauce
- 10" Margarita Pizza, 2 Choice of Toppings** £14
Pepperoni, Ham, Peppers, Onion, Jalapeno, Sundried Tomato, Pineapple (extra toppings -50p)

Vegetarian Options

- Thai Red Vegan Curry** £13
Accompanied by Poppadoms and Mango Chutney
- Spiced Bean Chili** £13
Accompanied by Tortillas Chips & Apple & Red Onion Salsa

Sides

- £4 each / Choice of 2 sides £6
- House Salad
- Buttered Seasonal Vegetables
- Tripled Cooked Chips
- Spring Onion Mash
- French Fries with Parmesan & truffle

To Follow

- Lemon Posset** £6
Served with raspberry cream & homemade shortbread
- Warm Sticky Toffee Pudding** £6
Served with Toffee Sauce & Teelings Irish Whiskey Ice-cream
- Chocolate & Walnut Brownie** £6
Served with Chocolate Sauce & Vanilla Bean Ice Cream
- White Chocolate Panacotta** £6
Served with Mixed Berry Compote & Lotus Biscuit

Scoop of Glashty Farm Ice-Cream

- £1
The perfect accompaniment to any dessert!
Choose from Vanilla Bean, Berry Blueberry, Yellowman Or Kilbeggan Whiskey

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.