



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

Lounge Menu – Served from 12pm-5pm

Sandwiches

Available in White, Granary or Gluten Free Bread

Served with Tayto Craft Crisps & Side Salad

Croque Madame	£7
Toasted farmhouse bread, grants ham, grilled cheddar & bechamel sauce with a fried egg	
Coronation Chicken	£7
Crispy Roast shallots,	
Roast Beef	£7
Sweet pickled gherkins, horseradish aioli & rocket	
Egg & Chive Mayo	£6
Brie & Cranberry Chutney	£6
Open Prawn & Maire Rose	£10
On wheaten bread, capers, side salad	
Open Ham and Cheddar	£9
On wheaten bread, onion jam, side salad	

To Share

House Olive Mix	£5
Warm Sourdough Bread,	£9
Homemade black olive tapenade, Olive Oil & Balsamic Vinegar	
Charcuterie Board	£14
Irish Cheese Slate	£8 or £14 to share
Kearney Blue, Smoked Gubbeen & Ballylisk Cheese served with Ditty's Oat Cakes and Cranberry Chutney	

Afternoon Tea

Buttermilk Scones

Served with Homemade Seasonal Jam,

Sandwiches

Coronation Chicken, Egg & Chive Mayo & Brie & Cranberry Chutney

Pastries

Lemon Tart
Chocolate Delice
Fondant Fancies
Cheddar & Onion Quiche
Lavender & rhubarb Panacotta
Cheesecake
Macarons

£25 Per Person

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.

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!

