

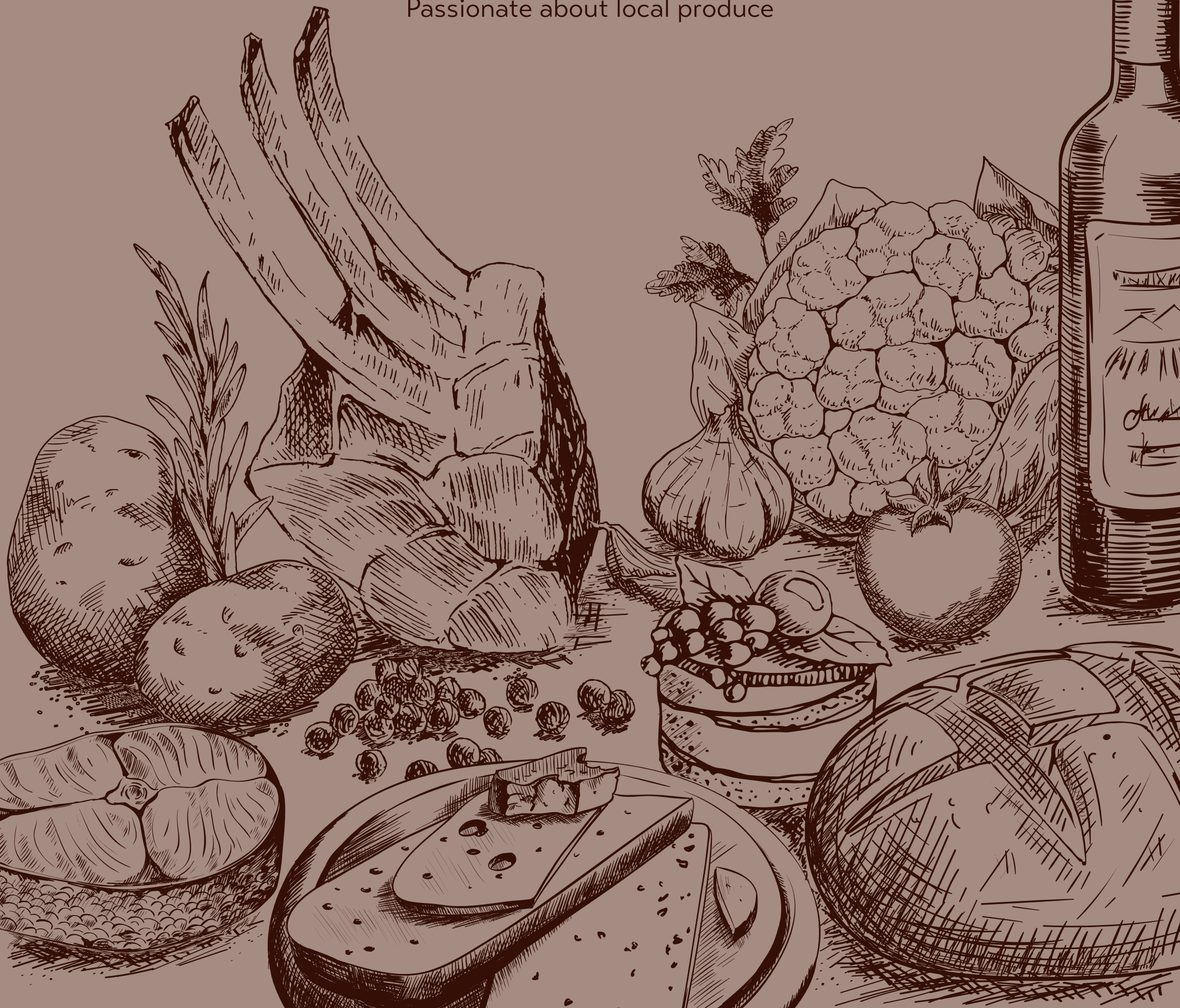


BALLYGALLY
CASTLE

taste

OF HASTINGS HOTELS

Passionate about local produce



We provide quality, wholesome food in informal, relaxed surroundings, using the freshest seasonal and local produce.



To Start

	Starter / Main
Ballygally Seasonal Soup of the Day Served with a Hastings Signature Wheaten Scone	£5
Seafood Chowder Creamy seasonal Seafood Medley served with a Hastings Signature Wheaten Scone	£8
Irish Scampi Succulent wholetail Scampi in a light Batter, served with Tartar Sauce and a Lemon Wedge (Main course portion served with Hand Cut Chips)	£8 / £16
Wild Mushroom and Pearl Barley Arancini Served with Peppery Rocket, Basil Pesto and Balsamic Glaze	£7
“Cock and Bull” Spring Roll With aromatic Chicken and Beef, Spiced Vegetables and Noodles. Accompanied by Nappa Slaw and a Harissa Hoi-Sin Sauce	£8
Sugar Pitt Baby Back Pork Ribs Served with a Honey and Bushmills Glaze and Rocket Salad	£8
Classic Prawn Cocktail With locally caught Portavogie Prawns, Iceberg Lettuce and Marie Rose Sauce, served with a Lemon Wedge and a Hastings Signature Wheaten Scone	£8

Salads

	Starter / Main
Classic Caesar Salad Baby Gem, Crispy Bacon, Croûtons, Caesar Dressing and Parmesan Shavings	£7 / £10
Classic Chicken Caesar Salad Chicken, Baby Gem, Crispy Bacon, Croûtons, Caesar Dressing and Parmesan Shavings	£8 / £12
Warm Chard Salad With Roasted Red Onions, Courgettes, Aubergines and Pumpkin Seeds with a Roasted Red Pepper and Balsamic Dressing	£11
Add Irish Chicken Breast or Glenarm Organic Salmon for £4	

Finest Irish Beef

Hannan’s Northern Irish Himalayan Salt Aged Sirloin Steak 10oz Served with Onion Rings, Flat Mushroom, Tomato, Hand Cut Chips and a Peppercorn Sauce	£29
Slow Braised Short Rib of Northern Irish Beef Served with Spring Onion Mash, Squash, Champagne Caramelised Shallots, Baby Carrots and a Red Wine Jus	£18
Hannan’s 7oz Steak Sandwich Served on Yellow Door Ciabatta with a Creamy Mushroom and Garlic Sauce and accompanied by Onion Rings, Cress and Hand Cut Chips	£17
Hannan’s Glenarm Shorthorn Beef Burger 7oz 100% Irish Beef Homemade Burger on a fresh locally Baked Buttermilk Roll, with Lettuce and Tomato, served with Tomato Chutney and Hand Cut Chips	£14
Add a slice of Irish Cheddar or Irish Dry Cure Bacon, or 2 French Fried Onions as an upgrade	£1 each or all 3 for £2

Vegetarian

Boilie and Poponcini Pasta Rigatoni With a Sun-dried Tomato Sauce, Poponcini Peppers and Fivemiletown Goats Cheese Boilie	£13
Roasted Vegetable Curry Roasted Vegetables marinated and slowly cooked in a rich Creamy Masala Sauce, served with Boiled Rice, Flatbread and Coriander Yogurt	£13
Wild Mushroom Risotto With a toasted Panko and Parmesan Crust and White Truffle Oil	£13

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



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.



Main Courses

Grilled Irish Chicken Fillet Served with Buttery Mash, Crispy Pancetta, Honey Roasted Carrots and a Pink Peppercorn & Wild Mushroom Cream	£15
Classic Chicken Curry Irish Chicken Breast and Roasted Vegetables cooked in a rich creamy Masala Sauce, served with Boiled Rice, Flatbread and Coriander Yogurt	£15
Grilled Irish Gammon Steak Accompanied by a Spring Onion Mash and garnished with a fried Egg and Parsley Cream	£16
Rump of Mourne Lamb Served with Dauphinoise Potatoes, Carrot and Cumin Purée, Curly Kale, and a Rosemary and Port Jus	£18
Homemade Fish and Chips Haddock (in season), lightly battered and served with Pea Purée and Hand Cut Chips	£15
Surf and Turf Pan fried Hake with Braised Pig Cheek, Fondant Potato and a Roasted Red Pepper Ragout	£18
Glenarm Organic Salmon With Buttered Greens, Sweet Potatoes crushed with Black Garlic and Tarragon with a Wholegrain Mustard Cream	£18

Sides

	£4 each / Choice of 2 sides £6
Rocket and Parmesan Salad	Onion Rings
Garlic and Black Pepper Roasted Baby Potatoes	Garlic Bread
Spring Onion Mash	Sautéed Onions and Mushrooms
Seasonal Vegetables	Hand Cut Chips with Truffle Aioli and Parmesan

Sauces

	£1
Garlic Butter, Wild Mushroom Cream, Pan Jus or Peppercorn Sauce	

To Follow

Lemon and Raspberry Tart Served with Crème Chantilly	£6
Bramley Apple and Salted Caramel Sponge Served with Vanilla Crème Anglaise	£6
Sticky Toffee Pudding Served with Toffee Sauce and Glastry Farm Vanilla Bean Ice-Cream	£6
Pecan and Walnut Tart Served with Fresh Cream	£6
Gluten Free Chocolate Brownie Served with Kilbeggan Whiskey Ice Cream	£6
Black Forest Cheesecake Served with a Berry Compote	£6
Scoop of Glastry Farm Ice-Cream The perfect accompaniment to any dessert! Choose from Vanilla Bean, Berry Blueberry, Yellowman, Chocolate Heaven or Kilbeggan Whiskey	£1
Irish Cheese Slate Kearney Blue, Smoked Gubbeen and Fivemiletown Goat’s Cheese served with Ditty’s Oat Cakes and Pear Chutney	£8 or £14 to share

Liqueur Coffees

Irish Coffee Bushmills Irish Whiskey, Coffee and Cream	£7
Baileys Coffee Original Baileys Liqueur, Coffee and Cream	
Calypso Coffee Tia Maria Liqueur, Coffee and Cream	

