

LOUGH BAR

Sweet Treats

Freshly baked homemade scones £5

Choose from a selection of flavours, that change daily. Served warm with a local Irish butter, County Down preserves and clotted cream

Choice of traditional victoria sponge or mini polenta lemon drizzle cake (GF) £4

Mini muffins pick me ups £4

A duo of mini chocolate and blueberry muffins

Warm banana bread £4

Served with fresh whipped cream and seasonal berries

Light Bites

Chefs soup of the day £7

Served with a warm homemade Hastings signature wheaten scone

The Lough seafood chowder £12

A medley of local seafood served in a cream sauce with Comber potatoes, served in a crusty Belfast bap

Salt cod croquettes £14

Locally sourced cod bound in a savoury bechamel sauce in panko breadcrumbs and lightly fried, served with a celeriac remoulade and burnt lemon dressing

Walter's Glenarm organic smoked salmon platter £16

Served with house pickled vegetables, roasted vine tomatoes, caper aioli and garlic crostini

Warm buffalo mozzarella cheese £12

Served with homemade pesto, cherry tomatoes, toasted baguette and drizzled with Brighter Gold black truffle & wild porcini mushroom oil

Smashed avocado on sourdough £10

Grilled buttered sourdough, topped with smashed avocado, a lightly poached Clements egg, pea shoots and roasted red pepper

Sally's salmon £16

Grilled Glenarm organic salmon fillet served on a bed of crushed Comber potatoes and finished with a caper lemon butter sauce

Salads

5 star Caesar salad £10

Baby gem lettuce tossed with our homemade Caesar dressing, warm bacon lardons, garlic croutons and Grana Padano parmesan cheese

With additional chicken fillet £4

Ballylisk goats cheese and beetroot salad £10

Served with baby greens, marinated plum tomatoes, caramelized shallots, a black olive tuille and aged balsamic vinegar

Sides

Basket of gaufrette potatoes with a sriracha mayonnaise £4

Sautéed summer greens £4

Rocket & parmesan salad with Brighter Gold rapeseed oil £4

Children's Menu

Chefs Soup of the Day £5

Served with a warm Homemade Hastings Signature Wheaten Scone

Irwin's soda bread pizza £8

Served with a rich homemade tomato sauce and your choice of ham and cheese.

Homemade fish fingers £8

Locally sourced cod, freshly breaded, and served with children's skinny fries.

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Sandwiches

All the Culloden sandwiches are served on your choice of Irwin's White or Granary Bread and served with Tayto Craft Crisps and Homemade Coleslaw

Croque Madam **£12**
Gloriously decadent sandwich filled with Irish ham and gruyere cheese, fried to perfection, and topped with bechamel Sauce, then grilled and finished with a fried egg

Katsu pork and raspberry sauce sandwich **£12**
Slow roasted pork belly coated in panko breadcrumbs and lightly fried served with shredded cabbage and raspberry sauce

Garlic mushroom toastie **£10**
Grilled chestnut mushrooms with onions & garlic, melted mature Irish cheddar and parmesan cheese

Portavogie Prawn Open **£10**
Served with locally sourced Portavogie prawns and house made sauce marie rose on toasted Guinness wheaten bread

The Club **£14**
Big double decker sandwich layered with grilled marinated chicken, crispy grants bacon, Bob Calhoun tomatoes and baby gem lettuce

Sharing

Served until late....

A selection of locally sourced artisan cheeses **£25**
Kearney blue, Guinness Porter, Smoked Gubben and Ballylisk goats cheese; served with Ditty's Oat Cakes and a pear & lime chutney

Antipasti board **£25**
Milano salami, Grant's ham, prosciutto; served with pickled onions, marinated mushrooms, roasted red peppers, black olive tapenade and garlic crostini

Italian focaccia pull-apart bread **£16**
Warmed, cheesy Yellowdoor focaccia bread served with a rich tomato and homemade pesto dipping sauces

