LOUGH BAR

Sweet Treats

Freshly baked homemade scones£5Choose 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£4A 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£12A medley of local seafood served in a cream saucewith Comber potatoes, served in a crusty Belfastbap
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

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 Broighter Gold black truffle & wild porcini mushroom oil

Smashed avocado on sourdough

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

Sally's salmon

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

£16

Salads

5 star Caesar salad	£10
Baby gem lettuce tossed with our homemade Ca dressing, warm bacon lardons, garlic croutons and G	
Padano parmesan cheese	
With additional chicken fillet	£4
Ballylisk goats cheese and beetroot salad	£10
Served with baby greens, marinated plum toma	toes,

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 Broighter Gold rapeseed oil	£4

Children's Menu

£5 Chefs Soup of the Day 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.

LOUGH BAR

£10

LOUGH BAR

£12

£10

£10

f14

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

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£12Slow roasted pork belly coated in panko breadcrumbsand lightly fried served with shredded cabbage andraspberry sauce

Garlic mushroom toastie

Grilled chestnut mushrooms with onions & garlic, melted mature Irish cheddar and parmesan cheese

Portavogie Prawn Open

Served with locally sourced Portavogie prawns and house made sauce marie rose on toasted Guinness wheaten bread

The Club

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

Sharing

Served until late

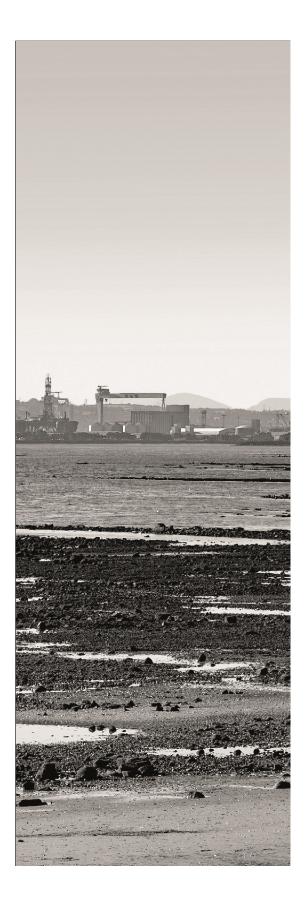
A selection of locally sourced artisan cheeses £25 Kearney blue, Guinness Porter, Smoked Gubben and Ballylisk goats cheese; served with Ditty's Oat Cakes and a pear & lime chutney

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



LOUGH BAR