# 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
<b>Chefs soup of the day</b> £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.

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£10

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£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 ....

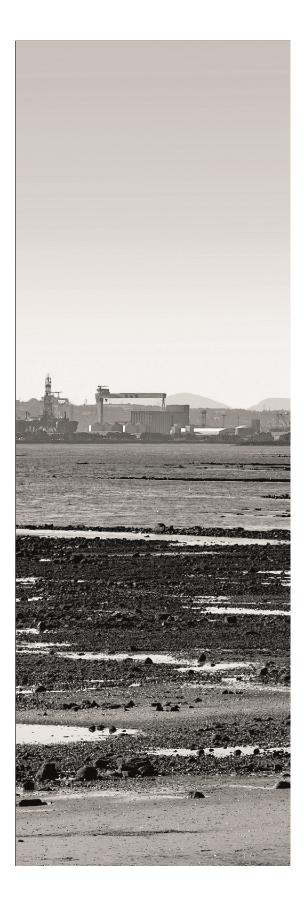
A selection of locally sourced artisan cheeses £25 Kearney blue, Guinness Porter, Smoked Gubben and Ballylisk goats cheese; served with Ditty's Oat Cakes and a pear & lime chutney

## 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



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