



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

To Start

Homemade Soup of the Day £5
Served with a Hastings Signature Wheaten Scone

Irish Scampi £10

Accompanied with House Salad and a Lemon Wedge

Starter / Main Course

Classic Caesar Salad £8 £11
Crispy Bacon, Baby Gem, Garlic Croutons,

Caesar Dressing & Parmesan Shavings

Add Irish Chicken £10 £13

Crispy Chicken Wings £8 £12

Served with a Kearney Blue Cheese Mayonnaise, Celery and a choice of Buffalo or BBQ Sauce

Irish Smoked Seafood Chowder £8 £13

Medley of Fish, Served with a Hastings Signature Wheaten Scone

Finest Beef

Carnbrooke Mourne Black Gold £29
10oz Dry Aged Sirloin Steak

Served with Onion Rings, Hand Cut Chips and Peppercorn Sauce

6oz Gourmet Carnbrooke Burger made with
Mourne Black Gold Beef from Co. Down

100% Irish Beef homemade Burger on a fresh, locally baked Buttermilk Roll, with Lettuce and Tomato, served with Tomato Chutney and Hand Cut Chips

Add a slice of Irish Cheddar or Irish Dry Cured Bacon £1 each

Chargrilled Steak Sandwich £20

Chargrilled Flat Iron Steak, grilled Sourdough, roasted Garlic Aioli, caramelised Beer Onions, Rocket, Tomato & French Fries Served pink or well done

Main Courses

Homemade Fish and Chips

Haddock (in season), lightly battered and served with Mushy Peas and Hand Cut Chips

Irish Scampi £16

Succulent Wholetails Scampi in a light batter, served with Tartare Sauce, Lemon Wedge and Hand Cut Chips

Caribbean Chicken & Mango Curry £15

Chicken Breast cooked in a Creamy & Mango infused sauce served with Basmati Rice & Nann Bread

Crispy Leg of Duck £16

Served with dressed Noodles, Asian Slaw, toasted Peanuts, Sesame, Nahm Jim & Orange

Vegetarian

Crispy Falafel Bon Bons £:

Served with sticky Noodles, Napa Slaw & pickled Pomegranate

Sweet Potato & Coconut Curry £15

With Basmati Rice





Sides

£4 each / Choice of 2 sides £6

House Salad Seasonal Vegetables Garlic & Herb New Potatoes Hand Cut Chips French Fries

To Follow

Citrus Drizzle Cake £7

Served with Citrus Mascarpone Cream & Almond Tuille

Clandeboye Yogurt & Honey Cheesecake £7

Served with Berry Compote & Glastry Farm Honeycomb Ice-Cream

Sticky Toffee Pudding

£7

Served with Toffee Sauce & Glastry Farm Vanilla Bean Ice-Cream

Selection of three Irish Cheeses £8 or **£14** to share Served with artisan Crackers, Apricot Chutney and Grapes

Liqueur Coffees

£8

Irish Coffee

Bushmills Irish whiskey, coffee and cream

Coffee Royale

Hennessy brandy, coffee and cream

Baileys Coffee

Original Baileys liqueur, coffee and cream

Calypso Coffee

£15

Tia Maria liqueur, coffee and cream

Track & Trace

Please register for COVID Track & Trace purposes. Scan the QR code OR go to https://nihf.oqlist.co.ub and choose Culloden Estate - Cultra Inn.

Your data will be used for COVID Track & Trace purposes ONLY, deleted after 21 days and will NOT be shared with any third parties



At Hastings Hotels, we are passionate about food. Therefore, 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!

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



