

Speciality Thompson Tea Selection

Irish Breakfast

Earl Grey

Green Tea with Lemon

Chamomile

Peppermint

Decaffeinated

From the Culloden herb garden

A fresh selection of peppermint, spearmint, chocolate mint

Thompson's finest loose-leaf tea

Turkish apple

Lemon smoothie

White tea sweet seduction

Rooibos with orange

Florida fruit tea

Jasmine dragon phoenix pearl

Organic green tea with ginger and pineapple

Ginger and lemon

Peppermint

Darjeeling

Coffee Selection

Decaffeinated americano

A rich roast flavour without the caffeine

Espresso

Small but potent, characterised by an intensely sweet flavour

Macchiato

A shot of espresso, topped with foamed milk

Americano

A shot of espresso, topped with hot water, for a longer coffee

Cappuccino

Espresso smoothed out by silky steamed milk, with a foamy milk top

Flat white

A shot of espresso, topped with silky steamed milk and a touch of foamed milk

Café latte

A shot of espresso combined with silky steamed milk

Mocha

Espresso and chocolate combined with silky steamed milk

LOUGH BAR

Belfast Lough is known in Irish as Loch Lao, which was Anglicised as 'Lough Lee'. Earlier spellings include Loch Laoigh and Lock Laigh. It is believed that the lough and river were named after a "bovine goddess". In the 2nd century, the Greek geographer Ptolemy referred to it as the Logia.

Before Belfast grew into a city, the lough was known in English as 'Carrickfergus Bay'. In the early 20th century Belfast led the way in industry with rope works, linen mills and tobacco factories supplying the world. Ship building was reaching a peak and in 1909 there were over 15,000 workers working in Harland and Wolff, the world's greatest shipbuilders. They had a dream to build the largest and most luxurious ships for shipping giant, White Star Line on the trans-Atlantic route. The grandest of all these ships was the RMS Titanic which in 1912 set sail out of Belfast Lough to embark on her maiden voyage.

Welcome to The Lough Bar.

Please register for

COVID Track & Trace purposes



Scan the QR code

OR

Go to <https://nihf.oqlist.co.uk>

and choose

Culloden Estate - Lough Bar

From the Sea

Smoked Glenarm salmon.....£14
Served with celeriac remoulade, wheaten bread & lemon

Crispy fried calamari£12
Served with Culloden harissa mayonnaise & lime

Garlic & chilli prawn spaghetti.....£16
Served with lemon, parsley, white wine & butter

Tempura king whiting.....£15
Served with tartar sauce, malt vinegar & chips

Sally's salmon.....£16
Grilled Glenarm organic salmon fillet, served with pomme puree, seasonal vegetables, and a caper butter sauce

Fishmonger stew.....£16
Served with sugar snap, salmon, smoked cod, haddock, potato & tomato sauce

From the Land

Soup of the Day£8
Served with wheaten bread

Spicy Chicken Wings.....£12
Served with celery & Cashel blue cheese dip

Caesar Salad£10
Baby gem lettuce, croutons, parmesan cheese, bacon, shallots & dressing

Add chicken.....£4

Hot Reuben Sandwich.....£12
Beef pastrami, homemade sauerkraut & cheese, served on granary bread

Heritage tomato and onion sandwich.....£10
Toasted flat top white bread, Spanish onion, garlic, and Goat's cheese

Treats with your tea

Freshly baked Culloden scones.....£5
Served with Irish butter, clotted cream & jam

Mini Chocolate Muffins£5

Treacle Tart£5
Served with clotted cream

To Share

Culloden cheese board.....£16
*Ballylisk brie, Durrus, Kearney blue
Served with crackers, smoked chilli jelly & grapes*

Culloden Charger plate.....£25
Salami, chorizo, Parma ham, Ballylisk brie, Kearney blue, Durrus, sweet potato hummus, sundried tomato tapenade, smoked chill jelly, crackers, bread & grapes

Why not enjoy one of scrumptious sharing platters alongside our house champagne?

125. **Bollinger Special Cuvee Brut N.V. /**

France, Champagne

Glass.....£22.50

Bottle 375ml.....£45

Bottle 750ml.....£75

Beautiful aromatic, complexity, ripe fruit and spicy aromas, hints of roasted apples, apple compote and peaches. The palate is a subtle combination of structure, length, and vivacity; bubbles like velvet; pear, brioche, and notes of fresh walnut