







To Start

Homemade Soup of the Day		£7
Served with a Hastings Signature Wheaten Scone		
Tiger Prawn Salad		£11
Avocado, Fennel, Crisp Lettuce & Traditional Marie	Rose	
Irish Chicken Liver Parfait		£10
Red Onion Marmalade & Yellow Door Sourdough		
Dayle Rally		£10
Pork Belly Salt & Chilli Pork Belly, Chilli, Soy & Lime Dressing		£IU
	Starter	Main
Boneless Irish Chicken Thighs	£10	£14
Buffalo Sauce, Kearney Blue Cheese Ranch, Shaved	Celery	
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Irish Smoked Seafood Chowder	£10	£14
Irish Smoked Seafood Chowder Medley of Fish with a Hastings Signature Wheaten	£10	£14
	£10	£14 £14
Medley of Fish with a Hastings Signature Wheaten	£10 Scone	
Medley of Fish with a Hastings Signature Wheaten S Classic Caesar Salad Grant's Crispy Bacon, Baby Gem, Garlic Croutons, Caesar Dressing and Parmesan Shavings	£10 Scone £9	£14
Medley of Fish with a Hastings Signature Wheaten : Classic Caesar Salad Grant's Crispy Bacon, Baby Gem, Garlic Croutons,	£10 Scone	
Medley of Fish with a Hastings Signature Wheaten States Caesar Salad Grant's Crispy Bacon, Baby Gem, Garlic Croutons, Caesar Dressing and Parmesan Shavings Add Irish Chicken Feta Cheese Salad	£10 Scone £9	£14
Medley of Fish with a Hastings Signature Wheaten S Classic Caesar Salad Grant's Crispy Bacon, Baby Gem, Garlic Croutons, Caesar Dressing and Parmesan Shavings Add Irish Chicken	£10 Scone £9	£14 £18

Portavogie Prawn & Crab Linguine Chilli, Lemon & Parmesan	£22
Catch of the Day Chef's Special	£POA
Vegan Burger Served with a Vegan Roll, Lettuce, Tomato with Spiced Mayonnaise & Hand Cut Chips	£18
Vegetable Thai Green Curry Served with Coconut Rice	£18

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Sid	les	£5 each

Hand Cut Chips	French Fried Onion Rings
Skinny Fries	House Salad
McCormack Farm	Buttery Champ
Seasonal Vegetables	

To Follow

Lisdergan Extra Mature 10oz Sirloin Steak Watercress & Shallot Salad, Buttermilk Onion Rings, Hand Cut Chips, Brandy & Peppercorn Sauce	£34
Lisdergan 6oz Ploughman's Gourmet Burger 100% Irish Beef Homemade Burger on a fresh Brioche Roll, Crispy Grant's Streaky Bacon, Beef Tomato, Lettuce served with Ploughman's Mayonnaise and Skinny Fries	£21
Grant's Sugar Pit Bacon Chop Buttery Savoy Cabbage, Mustard Mash and Tarragon Velouté	£22
Pan Roasted Chicken Supreme Lemon & Chorizo Risotto	£22
Irish Chicken Thai Green Curry Coconut Rice & Fennel Flat Bread	£22
Lightly Battered Fish Served with Mushy Peas, Tartar Sauce, and Hand Cut Chips	£21

To End

Warm Sticky Toffee Pudding Toffee Sauce & Muine Glas Vanilla Bourbon Ice Cream	£8
Clandeboye Yoghurt & Honey Cheesecake Blueberry Compote	£8
Orange Crème Brulee Almond Biscotti	£8
Lemon Posset Meringue Kisses	£8
Glastry Farm Ice Cream Slider	£7

For the Table & Snacks

Nachos	£16
Salsa, Sour Cream, Cheese, Jalapeños & Guacamole	
Selection of Three Irish Cheeses Ditty's Oat Cake & Erin Grove Chutney	£15
Charcuterie Board Cured Meats, Nocellara Olives, Irish Cheddar,	£22
Burren Balsamic Vinegar, Bread Sticks, Toasted Sourdough, Erin Grove Spiced Apple Chutney	

Diners with a food allergy or any special dietary requirements are recommended to consult their server before ordering. We offer Gluten Sensitive options but do not operate in a fully Gluten Free Kitchen.

We're Passionate About Local Produce.









