



CULTRA INN  
AT CULLODEN

**HASTINGS HOTELS**

OUR FOOD.  
POWER OF GOOD.



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



## To Start

<b>Homemade Soup of the Day</b> Hastings Signature Wheaten Scone	<b>£7</b>	
<b>Tiger Prawn Salad</b> Avocado, Fennel, Crisp Lettuce, Traditional Marie Rose	<b>£11</b>	
<b>Irish Chicken Liver Parfait</b> Red Onion Marmalade, Yellow Door Sourdough	<b>£10</b>	
<b>Pork Belly</b> Salt & Chilli Pork Belly, Chilli, Soy & Lime Dressing	<b>£10</b>	
	<b>Starter</b>	<b>Main</b>
<b>Crispy Irish Chicken Wings</b> Buffalo Sauce, Kearney Blue Cheese Ranch, Celery Sticks	<b>£10</b>	<b>£14</b>
<b>Irish Smoked Seafood Chowder</b> Medley of Fish with a Hastings Signature Wheaten Scone	<b>£10</b>	<b>£14</b>
<b>Roast Chickpea &amp; Farro Salad</b> Pomegranate, Avocado, Tomato, Coriander Chicory, Moroccan Vinegarette	<b>£9</b>	<b>£14</b>
<b>Classic Caesar Salad</b> Crispy Bacon, Baby Gem, Garlic Croutons, Caesar Dressing & Parmesan Shavings	<b>£9</b>	<b>£14</b>
<b>Add Irish Chicken</b>	<b>£12</b>	<b>£18</b>
<b>Feta Cheese Salad</b> Rose Harissa roast Sweet Potato, Bulgar Wheat, Smoked Sundried Tomato, Rocket, Pickled Red Cabbage, Waggle dance Honey & Mustard dressing.	<b>£9</b>	<b>£14</b>

## To Follow

<b>Lisdergan Extra Mature 10oz Sirloin Steak</b> Watercress Salad, roast Portobello Mushroom, Balsamic roast Shallot, Hand Cut Chips & Brandy Peppercorn Sauce	<b>£34</b>
<b>Lisdergan Slow Braised Daube of Irish Beef</b> Pomme Purée, roast Root Vegetables, braised Red Cabbage, Bone Marrow Jus	<b>£26</b>
<b>Lisdergan 6oz Bone Marrow Burger</b> 100% Irish Beef Burger on a Fresh Brioche Roll, Red Onion Marmalade, Smoked Cheddar, Lettuce, Beef Tomato, Dill Pickle Mayonnaise and Skinny Fries	<b>£21</b>
<b>Lisdergan Pork &amp; Leek Sausage</b> Beer Mustard Mash, Thyme & Onion Jus, Caramelised Onion Chutney & Crispy Shallots	<b>£20</b>

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!

<b>Oven Roast Irish Chicken Supreme</b> Autumnal Root Vegetables, White Bean, Chorizo, Comber Potato Cassoulet, Rosemary Jus	<b>£22</b>
<b>Irish Chicken Curry</b> Irish Chicken, Mango, Coriander Curry with toasted Coconut braised Rice & Char-Grilled Naan Bread	<b>£22</b>
<b>Lightly Battered Fish</b> Mushy Peas, Tartar Sauce and Hand Cut Chips	<b>£21</b>
<b>Forest Mushroom Rigatoni</b> Roast Forest Mushroom, Tarragon Velouté, Parmesan & Herb Crumb	<b>£21</b>
<b>Catch of the Day</b> Chef Special	<b>£POA</b>
<b>Vegan Burger</b> Vegan Roll, Lettuce, Tomato with Spiced Mayonnaise & Hand Cut Chips	<b>£18</b>
<b>Vegetable Curry</b> Asian Vegetable, Mango, Coriander Curry with toasted Coconut braised Rice & Char-Grilled Naan Bread	<b>£18</b>

## Sides

<b>Hand Cut Chips</b>	<b>Roast Root Vegetables</b>
<b>Skinny Fries</b>	<b>House Salad</b>
<b>Sweet Potato Fries</b>	<b>Buttery Champ</b>

## To End

<b>Warm Sticky Toffee Pudding</b> Toffee sauce & Muine Glas Vanilla Bourbon Ice Cream	<b>£8</b>
<b>Yellow Door Carrot Cake</b> Passion Fruit Purée, Spiced Chantilly Cream	<b>£8</b>
<b>Tonka Bean Crème Brulée</b> Amaretto Crumb	<b>£8</b>
<b>Chocolate Brownie</b> Black Cherry Gel, Candied Walnut, Muine Glas Vanilla Bourbon Ice Cream	<b>£8</b>
<b>Glastry Farm Ice Cream Slider</b>	<b>£7</b>
<b>Selection of Three Irish Cheeses</b> Ditty's Oat Cake & Erin Grove Chutney	<b>£15</b>

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.

