

CULTRA INN

CULLODEN ESTATE

TRADITIONAL PUB
& BISTRO



LOCALLY SOURCED
SEASONAL

All Day Menu



Starters & Mains

Homemade Soup of the Day £7
Hastings signature wheaten scone

Black Tiger Prawn Salad £11
Avocado, fennel, crisp lettuce, traditional Marie Rose

	Starter	Main
Pork Belly Salt & chilli pork belly, chilli, soy & lime dressing	£10	£16

Crispy Irish Chicken Wings Buffalo sauce, Kearney blue cheese ranch, shaved Celery	£10	£16
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Irish Smoked Fish Chowder Ewings Pale Smoked Haddock with a Hastings signature wheaten scone	£11	£15
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Heritage Tomato Tabouli Salad Salted cucumber, mint, red onion, romaine lettuce, spiced bulgar wheat, olive oil dressing	£10	£15
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Classic Caesar Salad Crispy bacon, baby gem, garlic croutons, Caesar dressing & parmesan shavings	£10	£15
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Add Irish Chicken £3

Marinated Feta Cheese Salad Kalamata olives, sundried tomatoes, cucumber, basil, crisp baby gem, pickled red onion with a preserved lemon dressing	£10	£15
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Lisdergan Extra Mature 10oz Sirloin Steak £36
Watercress salad, hand cut chips & brandy peppercorn sauce

Lisdergan Flat Iron Steak £28
Chargrilled sourdough, red onion jam, rocket & parmesan salad, balsamic syrup, skinny fries (served pink)

Signature 6oz Marrow Burger £22
100% Irish beef burger on a fresh brioche roll, mature cheddar, lettuce, beef tomato with red pepper tomato chutney & skinny fries

Grant's Sweet Cured Pork Chop £26
Hickory smoked butter mash, baby carrots, savoy cabbage, wholegrain mustard & Waggle Dance Honey jus

Pan Fried Northern Irish Chicken Supreme Garden pea, spinach & truffle risotto with shaved parmesan	£24
Chicken Curry Northern Irish chicken, mango, coriander curry with toasted coconut braised rice & chargrilled naan bread	£22
Lightly Battered Fish Mushy peas, tartar sauce & hand cut chips	£22
Black Tiger Prawn Linguini Lemon, chilli, tomato & garlic cream served with parmesan, rocket & chargrilled sourdough	£26
Catch of the Day Chef's special	£POA
Vegan Buger Vegan roll, lettuce, tomato with spiced mayonnaise & hand cut chips	£18
Vegetable Curry Asian vegetables, mango, coriander curry with toasted coconut braised rice & chargrilled naan bread	£18

SIDES	£6 each
McCormick's Farm Vegetables	Hand Cut Chips
House Salad	Skinny Fries
Buttery Champ	Sweet Potato Fries
Truffle & Parmesan Fries	£8
Pepper Sauce	£4

Desserts

Warm Sticky Toffee Pudding Toffee sauce & Muine Glas vanilla bourbon ice cream	£10
Vanilla Cheesecake Strawberry compote, granola & mint gel	£10
Chocolate & Raspberry Delice Raspberry gel, chocolate crumb & fresh cream	£10
Glastry Farm Ice Cream Slider	£8
Selection of Three Irish Cheeses Ditty's Oatcakes & Erin Grove chutney	£15

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!