

CULTRA INN

CULLODEN ESTATE

TRADITIONAL PUB
& BISTRO



LOCALLY SOURCED
SEASONAL

All Day Menu



Starters & Mains

Homemade Soup of the Day Hastings signature wheaten scone		£8
	Starter	Main
Black Tiger Prawn Salad Avocado, fennel, crisp lettuce, traditional Marie Rose, Hastings signature wheaten scone	£12	£20
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
Irish Smoked Fish Chowder Ewing's Pale Smoked Haddock with a Hastings signature wheaten scone	£11	£16
Goats Cheese, Quinoa & Pomegranate Salad Crisp baby gem, sundried tomato, orange, lemon balm, buttermilk dressing	£11	£17
Classic Caesar Salad Crispy bacon, baby gem, garlic croutons, Caesar dressing & Parmesan shavings	£10	£16
Add Irish Chicken	£4	
Roast Chickpea, Rose Harissa Sweet Potato Salad Warm roast sweet potato, chickpeas, pickled carrot, beetroot, peppered leaves with local honey & mustard dressing	£10	£16
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Lisdergan Extra Mature 10oz Ribeye Steak Watercress salad, hand cut chips & peppercorn sauce		£36
Lisdergan Sugar Pit Pork Chop Warm salad of Comber Potatoes, roast Armagh apple, Gracehill black pudding, crispy leaves, Irish black butter vinaigrette		£28
Signature 6oz Marrow Burger 100% Irish beef burger on a fresh brioche roll, mature cheddar, lettuce, beef tomato with dill mayo & skinny fries		£23
Confit of Silverhill Duck Leg Roast garlic & thyme pomme purée, buttered fine beans, charred leek, tenderstem broccoli		£26

Food allergies and intolerances – when ordering, please speak to a member of 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 kitchen.

Pan Fried Northern Irish Chicken Supreme Irish black butter, spinach, garden pea & truffle risotto	£26
Chicken Curry Northern Irish chicken, mango, coriander curry with toasted coconut braised rice & chargrilled naan bread	£23
Lightly Battered Fish Mushy peas, tartar sauce & hand cut chips	£23
Tiger Prawn Linguini Lemon, chilli, tomato & garlic cream served with Parmesan, rocket & chargrilled sourdough	£28
Catch of the Day Chef's special	£POA
Vegan Burger 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	£19

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
Strawberry & Vanilla Cheesecake Strawberry compote, granola	£10
Chocolate & Raspberry Delice Raspberry gel, chocolate crumb & fresh cream	£10
Glastry Farm Ice Cream Slider Toasted marshmallows, wafers, raspberry purée	£10
Selection of Three Irish Cheeses Ditty's oatcakes & Erin Grove chutney	£15

A 10% discretionary service charge will be applied

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!