All Day Menu

CULTRA INN

CULLODEN ESTATE

TRADITIONAL PUB & BISTRO



LOCALLY SOURCED

Starters & Mains

Smoked Tomato Guinness Ketchup, Skinny Fries

Homemade Soup of the Day Hastings Signature Wheaten Scone	£9
Glazed Northern Irish Chicken Liver Parfait Crispy Chicken Skin, Apple and Chilli Jelly, Charred Sourdough	£12
Whipped Feta Cheese Hazelnut Brittle, Candy Stripe Beets, Truffle Vinaigrette, Charred Spring Onion, Pomegranate	£11
Chicken Wings Buffalo Sauce Or Maple and Bourbon BBQ Sauce with Blue Cheese Celery	£11
Walter Ewing's Smoked Salmon Beetroot Pickled Egg, Dill and Shallot Salad, Wheaten Scone	£14
Grant's Crispy Pork Belly Wasabi Soy Dressing and a Pickled Ginger Slaw	£11
Chicken and Nduja Salad Baby Gem, Parmesan and Oregano Dressing, Kalamata Olives, Sundried Tomato and Garlic Croutons	£12
New England Style Chowder Smoked Cod, Clams, Bacon and Sweetcorn Chowder, Charred Sourdough	£12
Lisdergan 10oz Sirloin Steak Rocket & Parmesan Salad, Triple Cooked Chips, Pink Peppercorn and Brandy Cream	£39
Battered Haddock Mushy Peas, Tartar Sauce, Lemon and Triple Cooked Chips	£24
Thai Red Coconut Curry Charred Pak Choi, Coriander and Aromatic Braised Rice With Chicken With Prawns	£23 £24 £26
Lisdergan Beef Burger Brioche Roll, Mature Cheddar Lettuce, Beef Tomato.	£24

House Salad	Skinny Fries	
McCormick's Farm Vegetables	Hand Cut Chips	
SIDES		£6 eacl
Vegetable Thai Red Coconut Curry Charred Pak Choi, Coriander and Aron	natic Braised Rice	£15
Vegan Burger Vegan Roll, Lettuce, Beef Tomato, Ghe Cooked Chips	erkin Mayo, Triple	£20
Mushroom Stuffed Rockvale Supreme Forest Mushroom Rigatoni, Parmesan Crumb, Charred Truffle Sourdough		£26
Catch of the Day Chef's Special		£POA
Thornhill Confit Duck Leg Roast Pumpkin Risotto, Caramelised F Wilted Spinich, Pomegranate	Pine Nuts, Feta,	£27
Grant's Sugar Pit Pork Chop Cider-Soaked Raisins, Black Pudding a Hash, Celeriac, Jus	and Comber Potato	£28
Slow Cooked Daube of Irish Beef Smoked Pomme Purée, Confit Shallot, Butter, Cavolo Nero	Horseradish	£28

Sweet Potato Fries

£8

Desserts

Buttery Champ

Pepper Sauce

Truffle & Parmesan Fries

Warm Apple and Blackberry Crumble Custard and Bourbon Vanilla Ice Cream	£12
Vanilla Cheesecake Strawberry Gel, Cherry Compote, Gingerbread Crumb	£11
Mint Chocolate Sundae Chocolate Brownie Pieces, Dark Chocolate Sauce	£11
White Chocolate and Raspberry Meringue Roulade Toasted Hazelnuts Orange	£11
Cheese Plate Cider- Soaked Raisins, Sourdough Crackers and Chilli Apple Jelly	£15