

All Day Menu



CULTRA INN

CULLODEN ESTATE

TRADITIONAL PUB
& BISTRO



LOCALLY SOURCED
SEASONAL

Starters & Mains

Homemade Soup of the Day Hastings Signature Wheaten Scone	£9	
Glazed Northern Irish Chicken Liver Parfait Crispy Chicken Skin, Apple & Chilli Jelly, Charred Sourdough	£12	
Whipped Feta Cheese Hazelnut Brittle, Candy Stripe Beets, Truffle Vinaigrette, Charred Spring Onion, Pomegranate, Crisp Bread	£11	
Walter Ewing's Smoked Salmon Beetroot Pickled Egg, Dill & Shallot Salad, Capers, Wheaten Scone	£14	
Chicken Wings With Celery and Blue Cheese Dip Buffalo Sauce Or Maple and Bourbon BBQ Sauce	Small £11	Large £18
Grant's Crispy Pork Belly Wasabi Soy Dressing, Pickled Ginger Slaw	£11	£18
Nduja Salad Baby Gem, Parmesan & Oregano Dressing, Kalamata Olives, Sundried Tomato, Garlic Croutons <i>Add Irish Chicken</i>	£11	£15 £4
New England Style Chowder Smoked Cod, Clams, Bacon and Sweetcorn Chowder, Wheaten Scone	£12	£18

Lisdergan Moiled 10oz Sirloin Steak Rocket & Shallot Salad, Triple Cooked Chips, Pink Peppercorn & Brandy Cream	£39	
Lightly Battered Fish & Chips Mushy Peas, Tartar Sauce, Lemon, Triple Cooked Chips	£24	
Thai Red Coconut Curry Prawn Crackers, Coriander, Aromatic Braised Rice <i>With Irish Chicken</i> <i>With Tiger Prawns</i>	£24 £26	
Lisdergan Beef Burger Seeded Bun, Mature Cheddar, Lettuce, Beef Tomato, Smoked Tomato Guinness Ketchup, Skinny Fries	£24	

Slow Cooked Daube of Irish Beef Smoked Pomme Purée, Confit Shallot, Horseradish Butter Jus, Cavolo Nero	£28	
Grant's Sugar Pit Pork Chop Cider-Soaked Raisins, Black Pudding & Comber Potato Hash, Celeriac, Jus	£28	
Thornhill Confit Duck Leg Roast Pumpkin Risotto, Caramelised Pine Nuts, Feta, Wilted Spinach, Pomegranate	£27	
Catch of the Day Chef's Special	£POA	
Mushroom Stuffed Rockvale Supreme of Chicken Forest Mushroom Rigatoni, Parmesan & Tarragon Crumb	£26	
Vegan Burger Vegan Roll, Lettuce, Beef Tomato, Ballymaloe Relish, Skinny Fries	£21	
Vegetable Thai Red Coconut Curry Coriander, Aromatic Braised Rice	£22	

SIDES		£6 each
McCormick’s Farm Vegetables	Triple Cooked Chips	
House Salad	Skinny Fries	
Buttery Champ	Sweet Potato Fries	
Truffle & Parmesan Fries	£8	
Peppercorn & Brandy Cream	£4	

Desserts

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, Mint Ice Cream, Dark Chocolate Sauce	£11	
White Chocolate and Raspberry Meringue Roulade Toasted Hazelnuts, Orange Gel	£11	
Cheese Plate Cider- Soaked Raisins, Ballymaloe Relish, Crackers	£15	

Diners with allergies or dietary requirements should consult their server.
We offer gluten-sensitive options but are not a gluten-free kitchen.
A 10% discretionary service charge will be applied.