



BALLYGALLY
CASTLE

HASTINGS HOTELS

OUR FOOD.
POWER OF GOOD.





We provide quality, wholesome food in informal, relaxed surroundings, using the freshest seasonal and local produce.

To Start

Homemade Soup of the Day	£6
Served with a Hastings Signature Wheaten Scone	
Peperonata & Goat's Cheese Sourdough	£8
With Rocket & Parmesan Salad and Truffle Mayonnaise	
Cajun Prawn Cocktail	£8
With Crispy Smoked Grant's Bacon & Toasted Jalapeño Focaccia	
Chicken Liver Pâté	£7
With Toasted Soda & Erin Grove Spiced Apple Chutney	
Deep Fried Breaded Brie	£8
With Cranberry Chutney & Toasted Sesame Seed Salad	
Irish Seafood Chowder	Starter £8 Main £13
Served with a Hastings Signature Wheaten Scone	
Classic Caesar Salad	£8 £11
Crispy Bacon, Baby Gem, Croutons, Caesar Dressing and Parmesan Shavings	
Add Irish Chicken	£11 £14
Red Wine Poached Pear Salad	£8 £11
With Kearney Blue Cheese Fritter, Toasted Hazelnuts and a Honey Mustard Dressing	
Add Irish Chicken	£11 £14

Finest Beef

Slow Cooked Irish Beef	£20
Served with Celeriac Fondant, Roasted Heritage Carrots, Tenderstem Broccoli and Bushmills Sauce	
Lisdergan 10oz Extra Mature Sirloin Steak	£29
Served with Hand Cut Chips, Portobello Mushroom, Roast Tomato & Peppercorn Sauce	
Lisdergan Gourmet 6oz Burger	£17
100% Irish Beef Homemade Burger on a fresh Brioche Roll, with Lettuce and Tomato, served with Erin Grove Tomato & Red Pepper Chutney and Hand Cut Chips	
Add a slice of Irish Cheddar or Irish Dry Cure Bacon or French Fried Onions as an upgrade	
£1 each or all 3 for £2	

Main Courses

Lightly Battered Fish	£18
Served with Mushy Peas, Lemon Wedge & Hand Cut Chips	
Hastings Signature Thai Green Chicken Curry	£17
Served with Steamed Rice, Flatbread, Clandeboye Yogurt & Lime	

Pan Fried Smoked Coley	£17
With Spring Onion Mash, Garden Pea Velouté, Poached Clements' Egg & Crispy Bacon Bits	
Coq & Bull	£19
Butterflied Irish Chicken Fillet, with slow cooked Irish Beef, Spring Onion Mash, Peppercorn Sauce and Crispy Onion Rings	

Vegetarian & Vegan

Vegan Linguini	£16
With Tomatade, Chargrilled Vegetables, Vegan Cheddar & Garlic Sourdough	
Smokey Bean Chilli	£17
Served with Steamed Rice, Flatbread & Guacamole	
Crunchy Pappardelle Pasta	£16
Served with Creamy Leek and Wild Mushroom Sauce and Toasted Panko Crumb	

Sides

£4 each / Choice of 2 sides £6

Truffle & Parmesan Fries	Spring Onion Mash
Triple Cooked Chips	Seasonal Vegetables
Onion Rings	Garlic Sourdough
Rocket & Parmesan Salad	

To Follow

Black Forest & Shortbread Torte	£7
With Dark Chocolate Tuile	
Biscoff Cheesecake	£7
With Banana Chips and Fruit Coulis	
Sticky Toffee Pudding	£7
Butterscotch Sauce, Glastry Farm Vanilla Bean Ice Cream	
Flapjack Apple Crumble	£7
With Salted Caramel Anglaise	
Taste the Island Cheese Slate	£11
Served with Crackers and Erin Grove Spiced Apple Chutney	

Tea & Coffee

Grand Café Blend Coffee	£4.20
Thompson Tea Selection	£3.70
Liqueur Coffee	£8

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.

We're Passionate About Local Produce.

