



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	£7
Served with a Hastings Signature Wheaten Scone	
Pan Fried Irish Fishcake	£9
Steamed local Fish bound with Wilson's Country Potatoes, Cheddar Cheese, Pan Fried & served with Citrus Mayonnaise	
Chicken Liver Pâté	£8
With Toasted Soda & Erin Grove Spiced Apple Chutney	
Lisdergan Sweet Cured Pork Belly	£8
Roasted Grant's Pork Belly with Pickled Red Onion Salad & Sesame Oil	
Irish Seafood Chowder	£10
Served with a Hastings Signature Wheaten Scone	
Classic Caesar Salad	£9
Crispy Grant's Bacon, Baby Gem, Croutons, Caesar Dressing and Parmesan Shavings	
Add Irish Chicken	£12
Cous Cous Green Salad	£9
Steamed Cous Cous tossed with Spinach, Tenderstem Broccoli, Basil, Pumpkin Seeds & Garden Peas, served with Brighter Gold Rapeseed Oil & Burren Balsamic Vinegar	
Add Irish Chicken	£12

Finest Beef

Slow Cooked Irish Beef	£20
Served with Sweet Potato Fondant, Roasted Iona Farm Baby Carrots, Stem Broccoli with Roasted Garlic & Thyme Jus	
Lisdergan 10oz Extra Mature Sirloin Steak	£32
Served with Hand Cut Chips, Portobello Mushroom, Roast Tomato & Peppercorn Sauce	
Lisdergan Gourmet 6oz Burger	£18
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 Grant's Dry Cure Bacon or 2 Onion Rings 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	
Masala Chicken Curry	£17
Served with Steamed Rice and Naan Bread	
Oven Baked Sea Trout	£18
Served with Crushed Baby Potatoes, Buttered Greens with Lemon & Black Garlic Cream Sauce	

Coq & Bull	£20
Butterflied Irish Chicken Fillet with slow cooked Irish Beef, Spring Onion Mash, Peppercorn Sauce and Crispy Onion Rings	
Lisdergan Sweet Cured Pork Belly	£19
Served with Gratin Potato, Carrot & Cumin Purée, Steamed Baby Leeks and Pan Jus	
Lisdergan Pork & Honey Sausages	£17
Served with Creamy Spring Onion Mashed Potatoes, Crispy Onion Rings & Rosemary Jus	

Vegetarian & Vegan

Sweet Potato & Edamame Bean Curry	£17
With Steamed Rice and Naan Bread	
Vegan Courgette & Garden Pea Risotto	£17
Served with Vegan Applewood Smoked Cheese	
Smokey Aubergine Rigatoni Pasta	£16
Served with Chargrilled Aubergines, Burnt Tomato Sauce, Roasted Cherry Tomatoes & Buffalo Mozzarella	

Sides

Truffle & Parmesan Fries	£5 each
Triple Cooked Chips	
Onion Rings	
Rocket & Parmesan Salad	
Spring Onion Mash	
Seasonal Vegetables	
Garlic Sourdough	
Beetroot and Goats' Cheese Salad	

To Follow

Summer Berry Cheesecake	£8
With Freeze Dried Raspberries & a Fruit Coulis	
Chocolate Praline Torte	£8
With Fresh Cream	
Sticky Toffee Pudding	£8
Butterscotch Sauce, Muine Glas Vanilla Bourborn Ice Cream	
Glastry Farm Signature Cream 'Slider'	£8
Layered Ice Cream Terrine with 3 locally produced Glastry Farm Ice Creams - Heavenly Chocolate, Yellowman Honeycomb and Lavender & Raspberry, on a light Vanilla Sponge base with a Berry Compote	
Taste the Island Cheese Slate	£11 or £17 to share
Served with Ditty's Oatcakes and Erin Grove Spiced Apple Chutney	

Tea & Coffee

Grand Café Blend Coffee	£4.20
Thompson Tea Selection	£4
Liqueur Coffee	£9

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.

