



BALLYGALLY
CASTLE

Lounge Menu

ENJOY

Here at Ballygally Castle we want you to have the perfect experience. If you have any questions or special dietary requirements please don't hesitate to contact a member of staff.

ballygallycastlehotel.com

From our Bakery

Warmed homemade Buttermilk Scone served with Butter, Cream and Erin Grove Preserves	£4
Red Velvet Cupcake	£5
Apple & Cinnamon Muffin	£4

Tea Selection

Since 1896 the Thompson family have been buying and blending the world's finest teas. The third generation of the Thompson family stay true to this tradition, blending award winning teas in Belfast to bring you a better cup of tea. We hope you enjoy our selection.

All our teas are served with Ballygally homemade Tray Bakes.

Irish Breakfast	£4
Earl Grey	£4
Green Tea	£4
Peppermint	£4
Decaffeinated	£4

Coffee Selection

Northern Ireland is the epitome of communities, families and bringing people together. That's why Hastings Hotels have partnered with one of Ireland's leading coffee specialists, UCC, to create the best possible coffee experience for our guests. Our Grand Café blend is specially roasted in County Antrim, exclusively for Hastings Hotels.

All our Coffees are served with Ballygally homemade Traybakes

Decaffeinated Coffee	£4.20
Our South American blend, the Coffee has a rich roast flavour without caffeine	
Espresso	£4.20
Small but potent, characterised by an intensely sweet flavour	
Flat White	£4.50
Espresso combined with silky Steamed Milk and a touch of Foamed Milk	
Macchiato	£4.20
A shot of Espresso, topped with Foamed Milk	
Americano	£4.20
A shot of Espresso topped with hot water, for a longer Coffee	
Cappuccino	£4.50
Espresso smoothed out by silky Steamed Milk with a Foamy Milk top	
Café Latte	£4.50
A shot of Espresso combined with silky Steamed Milk	
Mocha	£4.50
Espresso and real Chocolate combined with silky Steamed Milk	

Lounge Dining

Served Monday - Saturday 12pm - 6.30pm and 3pm – 6.30pm on Sundays

Starters - Light Bites

Homemade Soup of the Day £7
Served with a Hastings Signature Wheaten Scone

Sandwich Selection £8
Clements' Egg & Cress | Grant's Ham, Cheese & Branston |
Beef & Horseradish | Irish Chicken & Sundried Tomato Mayonnaise |
Tuna Mayonnaise | Irish Brie & Erin Grove Spiced Armagh Apple Chutney

Soup & Sandwich Combo £12

Wrap Selection £9
Caesar Wrap | Irish Brie, Rocket, Sundried Tomato & Pesto |
Irish Chicken, Sundried Tomato Mayonnaise & Cheddar Cheese

Soup & Wrap Combo £13

Chicken Liver Pâté £8
With Erin Grove Spiced Armagh Apple Chutney & Irwin's Toasted Soda

Seafood Chowder £10/£15
Served with a Hastings Signature Wheaten Scone

Cous Cous Green Salad £9/£14
Steamed Cous Cous, Tossed with Spinach, Tenderstem Broccoli,
Basil, Pumpkin Seeds & Garden Peas, served with
Brighter Gold Rapeseed Oil and Burren Balsamic Vinegar

Add Irish Chicken £12/£17

Classic Caesar Salad £9/£14
Grant's Crispy Bacon, Baby Gem, Croutons,
Caesar Dressing & Parmesan Shavings

Add Irish Chicken £12/£17

Main Courses

Lightly Battered Fish £18
Haddock (in season) served with Mushy Peas, Lemon Wedge,
Tartar Sauce & Hand Cut Chips

Lisdergan Steak Sandwich £21
6oz Club Sirloin Steak, Toasted Sourdough, Red Onion Jam,
Watercress & Triple Cooked Chips

Masala Chicken Curry £17
Served with Steamed Rice and Naan Bread

Sweet Chilli Chicken Melt £16
Irish Chicken Fillet, Sweet Chilli Sauce, Cheddar Cheese,
Sourdough, Togarashi Fries

Lisdergan Gourmet 6oz Burger £18
100% Irish Beef Homemade Burger, on a fresh locally baked
Buttermilk 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

Open Prawn Sandwich £14
Served on Wheaten Bread with Rocket & Red Onion

Vegetarian & Vegan Option

Sweet Potato & Edamame Bean Curry £17
With Steamed Rice and Naan Bread

Vegan Anti-Pasti Melt £15
Marinated Mediterranean Vegetables, Vegan Applewood Cheese,
Sourdough Bread, Onion Marmalade & Hand Cut Chips

Smokey Aubergine Rigatoni Pasta £16
Served with Chargrilled Aubergines, Burnt Tomato Sauce,
Roasted Cherry Tomatoes & Buffalo Mozzarella

Sides £5 each

Seasonal Vegetables
Hand Cut Chips
Spring Onion Mash
Garlic Sourdough

Rocket & Parmesan Salad
Truffle & Parmesan Fries
Onion Rings



Desserts

Summer Berry Cheesecake With freeze dried Raspberries & Fruit Coulis	£8
Chocolate Praline Torte With Fresh Cream	£8
Sticky Toffee Pudding Butterscotch Sauce, Muine Glas Vanilla Bourbon Ice Cream	£8
Glastry Farm Signature Ice Cream 'Slider' 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	£8
Taste the Island Cheese Slate Served with Crackers and Erin Grove Spiced Armagh Apple Chutney	£11 or £17 to share

Liqueur Coffees

Irish Coffee Bushmills Irish Whiskey, Coffee and Cream	£9
Coffee Royale Hennessy Brandy, Coffee and Cream	£9
Baileys Coffee Original Baileys Liqueur, Coffee and Cream	£9
Calypso Coffee Coffee Liqueur, Coffee and Cream	£9

Afternoon Tea - £30 per person

Served Monday – Saturday 2 – 5pm and 3 – 5pm on Sundays

Add a touch of sparkle with a 'snipe' (20cl) of our finest Italian Prosecco for only **£12**.

Menu

Chef's Selection of Finger Sandwiches served on Irwin's Fresh Breads

Clements' Free Range Egg
With Cress and Mayonnaise

Roast Irish Beef
With Horseradish

Irish Chicken
With Sundried Tomato Mayonnaise

Walter Ewing's Smoked Salmon
With Cucumber and Cream Cheese

Vegetarian Fillings available on request

Warmed Freshly Baked Scones
With Erin Grove Preserves and Fresh Cream

A Selection of Sweet Pastries

Ballygally Signature Dessert Cup

Please discuss any dietary requirements with your server.

Gluten Free Afternoon Tea is available
on request with 24 hours notice.

