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
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

From our Bakery

Warmed homemade Buttermilk Scone served with Butter, Cream and Erin Grove Preserves £3.50
Red Velvet Cupcake £4.50
Apple & Cinnamon Scone £3.50
Poppy Seed & Marmalade Muffin £3.50
Caramel Carrot Cake £4.00

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
Camomile £4

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**Main Courses**

- **Lightly Battered Fish**
  - Haddock (in season), lightly battered & served with Mushy Peas & Hand Cut Chips
  - £18

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

- **Masala Chicken Curry**
  - Served with Steamed Rice & Naan Bread
  - £18

- **Barbecue Chicken Melt**
  - Irish Chicken Fillet, Barbecue Sauce, Cheddar Cheese, Sourdough, Togarashi Fries
  - £17

- **Tuna Melt**
  - Tuna, Red Onion & Irish Cheddar Cheese, Hand Cut Chips
  - £16

- **Lisdergan Gourmet Marrow 6oz Burger**
  - 100% Irish Beef Homemade Burger, on a fresh locally baked Buttermilk Roll, with Lettuce and Tomato, served with Erin Grove Tomato & Red Pepper Chutney & Hand Cut Chips
  - £19

  - Add a slice of Irish Cheddar or Irish Dry Cure Bacon, or 2 French Fried Onions as an upgrade
    - £1 each or all 3 for £2

- **Ewing’s Open Prawn Sandwich**
  - Served on Wheaten Bread with Rocket & Red Onion
  - £14

- **Ewing’s Open Smoked Salmon Sandwich**
  - Served on Wheaten Bread with Cucumber & Cream Cheese
  - £15

**Vegetarian & Vegan Option**

- **Masala Vegetable Curry**
  - With Steamed Rice and Naan Bread.
  - £17

- **Stuffed Aubergine**
  - Stuffed with Ratatouille, Vegan Mozzarella, Roasted Baby Potatoes & Steamed Baby Vegetables
  - £17

  - Served with Tarragon Cream, Truffle Salsa & Shaved Parmesan

**Sides**

- £5 each
  - Seasonal Vegetables
  - Hand Cut Chips
  - Spring Onion Mash
  - Garlic Sourdough

  - Mixed Leaves & Parmesan Salad
  - Truffle & Parmesan Fries
  - Onion Rings
  - Herb Roasted Baby Potatoes
**Desserts**

- **Cappuccino Cheesecake**
  - With a light Chocolate Mousse
  - £8

- **Clementine Orange Brulée**
  - With Ginger Biscuit
  - £8

- **Sticky Toffee Pudding**
  - Butterscotch Sauce, Muine Glas Vanilla Bourbon Ice Cream
  - £8

- **Taste the Island Cheese Slate**
  - £12 or £18 to share
  - Served with Ditty's Oatcakes & Erin Grove Spiced Apple Chutney

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**Evening Light Bite Menu**

Served daily 6pm-8.30pm

- **Charcuterie Board to Share**
  - £20
  - Cured Meats, Nocellara Olives, Basil Pesto, Burren Balsamic, Sourdough Bread & Broighter Gold Rapeseed Oil

- **Taste the Island Cheese Slate**
  - £12 or £18 to share
  - Served with Ditty's Oatcakes & Erin Grove Spiced Apple Chutney

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**Small Bowls**

- **Padron Peppers**
  - Tossed in Sriracha Sauce & Curried Mayonnaise
  - £8

- **Crispy Chicken Strips**
  - With Chipotle Mayonnaise

- **Tempura Cauliflower**
  - With Curried Mayonnaise

- **Sweet Potato Falafel**
  - With Buffalo Dip

- **Loaded Spiced Wedges**
  - With Cheddar Cheese, Grants Bacon & Barbecue Sauce

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**Afternoon Tea**

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

Only **£30** per person. Add a touch of sparkle with a ‘snipe’ (20cl) of our finest Italian Prosecco for only **£12**.

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**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 Coronation Chicken**
    - With Pickled Cucumber and Cream Cheese

Vegetarian Fillings available on request

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- **Warmed Freshly Baked Scones**
  - With Erin Grove Preserves and Fresh Cream

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- **A Selection of Sweet Pastries**

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- **Ballygally Signature Dessert Cup**

Please discuss any dietary requirements with your server.

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