



Ballygally
CASTLE

THE GARDEN

N 54°53'57"
W 5°51'40"

TO START

Homemade Soup of the Day Served with a Hastings Signature Wheaten Scone	£7
Crispy Irish Chicken Strips With Purple Korean Slaw and Sriracha Mayonnaise	£9
Classic Prawn Cocktail With Citrus Mayonnaise, Frisée Salad and Irwin’s Wheaten Bread	£9
Chicken Liver Pâté With Toasted Sourdough & Erin Grove Spiced Apple Chutney	£8
Brie and Grant’s Dry Cure Bacon Bruschetta With Mixed Leaf Salad, Cranberry Chutney and Honey Drizzle	£8
Goat’s Cheese Parfait With Cashew Granola Crust and Beetroot Syrup	£8

	Starter	Main
Irish Seafood Chowder Served with a Hastings Signature Wheaten Scone	£11	£17
Classic Caesar Salad Crispy Bacon, Baby Gem, Croutons, Caesar Dressing, Parmesan Shavings & Clements’ Free Range Egg	£9	£14
Add Irish Chicken	£13	£18
Winter Salad White Chicory with Candied Walnuts, Kearney Blue Cheese, Roasted Fig and Wholegrain Mustard Vinaigrette	£9	£14
Add Irish Chicken	£13	£18

FINEST BEEF

Slow Cooked Irish Beef Served with Colcannon Mash, Honey Parsnip Purée, Roasted Baby Veg and Thyme Jus	£23
Lisdergan 10oz Extra Mature Sirloin Steak Served with Hand Cut Chips, Portobello Mushroom, Roast Tomato & Peppercorn Sauce	£33
Lisdergan 6oz Gourmet Marrow Burger 100% Irish Beef Burger on a Fresh Brioche Roll with Lettuce and Tomato, served with Erin Grove Tomato & Red Pepper Chutney & Hand Cut Chips <i>Add a slice of Irish Cheddar or Irish Dry Cure Bacon</i> <i>or 2 French Fried Onions</i>	£19 £1 each or all 3 for £2

SIDES	£6	SAUCES	£3
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Truffle & Parmesan Fries	Peppercorn
Spring Onion Mash	Pan Jus
Triple Cooked Chips	Garlic Butter
Seasonal Vegetables	
Mixed Leaves & Parmesan Salad	
Garlic Sourdough	
Onion Rings	
Sweet Potato Fries	



MAIN COURSES

Lightly Battered Fish Served with Mushy Peas, Lemon Wedge & Hand Cut Chips	£18
Cajun Charred Salmon Served with Bean Cassoulet, Crispy Kale and Batter Bits	£23
Masala Chicken Curry Served with Steamed Rice & Naan Bread	£18
Black Peppered Irish Chicken Pan Seared Irish Chicken Supreme with Herb Roasted Baby Potatoes, Parmesan Coated Baby Vegetables, Wild Mushroom Sauce	£20
Pan Fried Duck Breast With Crushed Sweet Potato, Steamed Baby Vegetables and Blueberry Jus	£28
Lisdergan Sweet Cured Bacon Chop With Spring Onion Mash, Fried Clements Free Range Egg and Leek Cream Sauce	£22
Catch of the Day Daily Fish Special, see server for details	£POA

VEGETARIAN & VEGAN

Masala Vegetable Curry With Steamed Rice and Naan Bread	£18
Stuffed Aubergine Stuffed with Ratatouille, Vegan Mozzarella, Roasted Baby Potatoes & Steamed Baby Vegetables	£18
Rigatoni Pasta Served with Vegetable Provençale, Parmesan and Truffle Oil	£18

TO FOLLOW

Malteser Cheesecake With Muine Glas Toffee and Salted Caramel Ice Cream	£8
Apple and Berry Crumble With Lemon Sable Biscuit	£8
Sticky Toffee Pudding Butterscotch Sauce, Muine Glas Vanilla & Bourbon Ice Cream	£8
Caramel Carrot Cake With Freshly Whipped Cream	£8
Add a Scoop of Ice Cream Vanilla Bean, Honeycomb, Vanilla & Bourbon, Toffee & Salted Caramel, Chocolate	£2
Taste the Island Cheese Slate Served with Ditty’s Oatcakes & Erin Grove Spiced Apple Chutney	£12 or £18 to share

TEA & COFFEE

S.D. Bell’s Blend Coffee	£4.50	WE PROVIDE QUALITY, WHOLESOME FOOD IN INFORMAL, RELAXED SURROUNDINGS, USING THE FRESHEST SEASONAL AND LOCAL PRODUCE.
Thompson Tea Selection	£4.20	
Liqueur Coffee	£9	

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.



WE'RE PASSIONATE ABOUT LOCAL PRODUCE