

THELOUNGE

N 54°53'57" W 5°51'40"

From our Bakery

Warmed Homemade Buttermilk Scone Served with Butter, Cream and Erin Grove Preserves	£5.00
Red Velvet Cupcake	£4.50
Apple & Cinnamon Scuffin	£4.50
Poppy Seed & Erin Grove Marmalade Muffin	£4.50
Caramel Carrot Cake	£4.50

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.

Irish Breakfast	£4.20
Earl Grey	£4.20
Green Tea	£4.20
Peppermint	£4.20
Decaffeinated	£4.20
Chamomile	£4.20

Coffee Selection

Hastings Hotels have partnered with Ireland's oldest independent Coffee Roasters, S.D. Bell & Co. Ltd to create a truly iconic coffee experience. The Hastings Bean is specifically roasted in Northern Ireland exclusively for Hastings Hotels.

Decaffeinated coffee Our South American blend, the coffee has a rich roast flavour without caffeine	£4.40
Espresso Small but potent, characterised by an intensely sweet flavour	£4.40
Flat white Espresso combined with silky steamed milk and a touch of foamed milk	£4.70
Macchiato A shot of espresso, topped with foamed milk	£4.50
Americano A shot of espresso topped with hot water, for a longer coffee	£4.40
Cappuccino Espresso smoothed out by silky steamed milk with a foamy milk top	£4.70
Caffé latte A shot of espresso combined with silky steamed milk	£4.70
Mocha Espresso and real chocolate combined with silky steamed milk	£5.00



Lounge Dining

Served Monday - Saturday 12pm - 6pm and 3pm - 6pm on Sunday

STARTERS - LIGHT BITES

Homemade Soup of the Day Served with a Hastings Signature Wheaten Scone	£7.00
Sandwich Selection Clements' Egg & Cress Cajun Irish Chicken Beef & Horseradish Grant's Ham & Ballymaloe Relish Tuna Mayonnaise Irish Brie & Pear Chutney Soup & Sandwich Combo	£8.00
Wrap Selection Caesar Wrap Irish Brie & Erin Grove Pear Chutney Cajun Irish Chicken & Cheddar Cheese	£9.00
Soup & Wrap Combo	£13.00
Chicken Liver Paté With Erin Grove Spiced Armagh Apple Chutney & Toasted Sourdough	£8.00
Seafood Chowder Served with a Hastings Signature Wheaten Scone	£11/£17
Winter Salad White Chicory with Candied Walnuts, Kearney Blue Cheese, Roasted Fig and Wholegrain Mustard Vinaigrette	£9/£14
Add Irish Chicken	£13/£18
Classic Caesar Salad Crispy Bacon, Baby Gem, Croutons, Caesar Dressing, Parmesan Shavings & Grant's Free Range Egg Add Irish Chicken	£9/£14
	£13/£18

SIDES £6 each

Seasonal Vegetables
Mixed Leaves & Parmesan Salad
Hand Cut Chips
Truffle & Parmesan Fries

Sweet Potato Fries Spring Onion Mash Onion Rings Garlic Sourdough

MAIN COURSES

Lightly Battered Fish Haddock (in season), lightly battered & served with Mushy Peas, Hand Cut Chips & Tartar Sauce	£18.00
Lisdergan Steak Sandwich 6oz Club Sirloin Steak, Toasted Sourdough, Peppercorn Sauce, Onion Rings & Hand Cooked Chips	£22.00
Masala Chicken Curry Served with Steamed Rice & Naan Bread	£18.00
Sweet Chilli Chicken Melt Irish Chicken Fillet, Sweet Chilli Sauce, Cheddar Cheese, Sourdough, Togarashi Fries	£17.00
Irish Brie and Grant's Bacon Melt Irish Brie, Grant's Dry Cure Bacon, Pear Chutney and Hand Cut Chips	£17.00
Lisdergan 6oz Gourmet Marrow 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 Add a slice of Irish Cheddar or Irish Dry Cure Bacon, or 2 French Fried Onions as an upgrade	£19.00 £1 each or all 3 for £2
Open Ewing's Prawn Sandwich Served on Wheaten Bread with Rocket & Red Onion	£14.00
Open Ewing's Smoked Salmon Sandwich Served on Wheaten Bread with Cucumber & Cream Cheese	£15.00
VEGETARIAN & VEGAN OPTION	
Masala Vegetable Curry With Steamed Rice and Naan Bread	£18.00
Stuffed Aubergine Stuffed with Ratatouille, Vegan Mozzarella, Roasted Baby Potatoes & Steamed Baby Vegetables	£18.00
Rigatoni Pasta Served with Vegetable Provençale, Parmesan and Truffle Oil	£18.00

DESSERTS

Malteser Cheesecake £8.00

With Muine Glas Toffee and Salted Caramel Ice Cream

Apple and Berry Crumble £8.00

With Vanilla Anglaise

Sticky Toffee Pudding £8.00

Butterscotch Sauce, Muine Glas Vanilla & Bourbon Ice Cream

Taste the Island Cheese Slate£12.00 orServed with Ditty's Oatcakes & Erin Grove£18.00 to share

Spiced Apple Chutney



Evening Light Bite Menu

Served daily 6pm-8.30pm

Charcuterie Board to Share

£20.00

Cured Meats, Nocellara Olives, Basil Pesto, Burren Balsamic, Sourdough Bread & Broighter Gold Rapeseed Oil

Taste the Island Cheese Slate

£12.00 or **£18.00** to share

Served with Ditty's Oatcakes & Erin Grove Spiced Apple Chutney

SMALL BOWLS

£8.00

Jalapeño Poppers

Tossed in Sriracha Sauce & Curried Mayonnaise

Crispy Chicken Strips

With Chipotle Mayonnaise

Brie and Grant's Sweet Cured Bacon Bruschetta

With Cramberry Chutney & Honey Drizzle

Sweet Potato Falafel

With Buffalo Dip

Loaded Spiced Wedges

With Cheddar Cheese, Grant's Bacon & BBQ Sauce

SIDES £6 each

Hand Cut Chips
Truffle & Parmesan Fries
Sweet Potato Fries

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.

