



Ballygally
CASTLE

THE LOUNGE

N 54°53'57"
W 5°51'40"

From our Bakery

Warmed Homemade Buttermilk Scone Served with Butter, Cream and Erin Grove Preserves	£5.20
Red Velvet Cupcake	£4.70
Apple & Cinnamon Scuffin	£4.70
Poppy Seed & Erin Grove Marmalade Muffin	£4.70

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	£4.40
Earl Grey	£4.40
Green Tea	£4.40
Peppermint	£4.40
Decaffeinated	£4.40
Chamomile	£4.40



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	£4.60
Espresso Small but potent, characterised by an intensely sweet flavour	£4.60
Flat white Espresso combined with silky steamed milk and a touch of foamed milk	£4.90
Macchiato A shot of espresso, topped with foamed milk	£4.70
Americano A shot of espresso topped with hot water, for a longer coffee	£4.60
Cappuccino Espresso smoothed out by silky steamed milk with a foamy milk top	£4.90
Caffé latte A shot of espresso combined with silky steamed milk	£4.90
Mocha Espresso and real chocolate combined with silky steamed milk	£5.20



Lounge Dining

Served:

Monday - Saturday 12pm - 6pm

Sunday 3pm – 6pm

STARTERS

Homemade Soup of the Day £9

Served with a Hastings Signature Wheaten Scone

Sandwich Selection £8.50

Clements' Egg & Cress

Cajun Irish Chicken

Beef & Horseradish

Grant's Ham & Ballymaloe Relish

Tuna Mayonnaise

Irish Brie & Pear Chutney

Cup of Soup & Sandwich Combo £13

Wrap Selection £9

Caesar Wrap

Irish Brie & Erin Grove Pear Chutney

Cajun Irish Chicken & Cheddar Cheese

Cup of Soup & Wrap Combo £14

Chicken Liver Paté £10

With Erin Grove Spiced Armagh Apple Chutney

& Toasted Sourdough

Seafood Chowder £12/£18

Served with a Hastings Signature Wheaten Scone

Pear Salad £10/£15

White Chicory with Toasted Pinenuts, Kearney Blue Cheese

& Balsamic Reduction

Add Rockvale Chicken £4

Classic Caesar Salad £10/£15

Crispy Bacon, Baby Gem, Croutons, Caesar Dressing,

Parmesan Shavings & Grant's Free Range Egg

Add Rockvale Chicken £4

SIDES

Mixed Leaves & Parmesan Salad £6 **Garlic Sourdough** £6

Seasonal Vegetables £6 **Spring Onion Mash** £6

Hand Cut Chips £6 **Truffle & Parmesan Fries** £7

Onion Rings £6 **Sweet Potato Fries** £7



MAIN COURSES

Lightly Battered Fish £20
Haddock (in season), lightly battered & served with Mushy Peas, Hand Cut Chips & Tartar Sauce

Lisdergan Steak Sandwich £24
6oz Club Sirloin Steak, Toasted Sourdough, Peppercorn Sauce, Onion Rings & Hand Cooked Chips

Masala Chicken Curry £20
Served with Steamed Rice & Naan Bread

Pulled Pork Slider £18
BBQ Sauce, Waffle Fries and Mixed Leaf Salad

Sweet Chilli Chicken Melt £18
Irish Chicken Fillet, Sweet Chilli Sauce, Cheddar Cheese, Sourdough, Togarashi Fries

Irish Brie and Grant's Bacon Melt £18
Irish Brie, Grant's Dry Cure Bacon, Pear Chutney and Hand Cut Chips

Lisdergan 6oz Gourmet Marrow Burger £21.00
100% Irish Beef Homemade Burger, on a Fresh Locally Baked Buttermilk Roll with Lettuce and Tomato, served with Guinness Smoked Tomato Ketchup & Hand Cut Chips
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

Open Ewing's Prawn Sandwich £15
Served on Wheaten Bread with Rocket & Red Onion

Open Ewing's Smoked Salmon Sandwich £16
Served on Wheaten Bread with Cucumber & Cream Cheese

VEGETARIAN & VEGAN OPTION

Crispy Cauliflower Katsu Curry £20
With Steamed Rice and Naan Bread

Stuffed Aubergine £20
Stuffed with Ratatouille, Vegan Mozzarella, Roasted Baby Potatoes & Steamed Baby Vegetables

Red Lentil Bolognese £20
With Vegan Mozzarella, and garlic Sourdough



DESSERTS

- Banoffee Cheesecake** £9
With Muine Glas Toffee and Salted Caramel Ice Cream
- Apple and Berry Brûlée** £9
With Buttery Shortbread
- Sticky Toffee Pudding** £9
Butterscotch Sauce, Muine Glas Vanilla & Bourbon Ice Cream
- Vegan Belgian Chocolate Torte** £10
With Vegan Honeycomb Ice Cream
- Add A Scoop Of Ice Cream** £2
Vanilla Bean, Honeycomb, Vanilla & Bourbon, Toffee,
Salted Caramel & Chocolate
- Taste the Island Cheese Slate** £13.00 or
Served with Ditty's Oatcakes & Erin Grove £19.00 to share
Spiced Apple Chutney



Evening Light Bite Menu

Served daily 6pm - 8.30pm

Charcuterie Board to Share

£24.00

Cured Meats, Perelló Olives, Basil Pesto, Burren Balsamic, Sourdough Bread & Brighter Gold Rapeseed Oil

Taste the Island Cheese Slate

£12.00 or

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

£18.00 to share

SMALL BOWLS

Pulled Pork Sliders

£12.00

With mixed Leaf Salad

Crispy Salt & Chilli Wings

£10.00

With Blue Cheese Chilli Dip and Shaved Celery

Ham Hock Terrine

£10.00

With Piccalilli and Toasted Sourdough

Sweet Potato Falafel

£9.00

With Buffalo Dip

Loaded Spiced Wedges

£9.00

With Cheddar Cheese, Grant's Bacon & BBQ Sauce

SIDES

Hand Cut Chips

£6

Truffle & Parmesan Fries

£7

Sweet Potato Fries

£7

Waffle Fries

£7

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.





