



**Ballygally**  
CASTLE

THE GARDEN

N 54°53'57"  
W 5°51'40"

## TO START

<b>Homemade Soup of the Day</b> Served with a Hastings Signature Wheaten Scone	£9
<b>Crispy Salt and Chilli Wings</b> With Blue Cheese Chilli Dip and Shaved Celery	£10
<b>Prawn and Crevette Cocktail</b> With Sriracha Mayonnaise, Frisée Salad and Irwin's Wheaten Bread	£10
<b>Chicken Liver Pâté</b> With Pear Chutney and Toasted Sourdough	£10
<b>Stuffed Portobello Mushroom</b> With Mixed Leaf Salad, Mixed Peppers, Tomato and Chilli Jam, Vegan Mozzarella and Panko Crumb	£9
<b>Ham Hock Terrine</b> With Piccalilli and Toasted Sourdough	£10

**Starter    Main**

<b>Irish Seafood Chowder</b> Served with a Hastings Signature Wheaten Scone	£12	£18
<b>Classic Caesar Salad</b> Crispy Bacon, Baby Gem, Croutons, Caesar Dressing, Parmesan Shavings & Clements' Free Range Egg <i>Add Rockvale Chicken</i>	£10	£15 £4
<b>Roasted Pear Salad</b> White Chicory with Toasted Pinenuts, Kearney Blue Cheese & Balsamic Reduction <i>Add Rockvale Chicken</i>	£10	£15 £4

## FINEST BEEF

<b>Slow Cooked Irish Beef</b> Buttery Mash, Brown Sugar Glazed Carrot and Roasted Shallots	£28
<b>Lisdergan 10oz Extra Mature Sirloin Steak</b> Hand Cut Chips, Watercress Salad and Peppercorn Sauce	£36
<b>Lisdergan 6oz Gourmet Marrow Burger</b> 100% Irish Beef Burger on a Fresh Brioche Roll with Lettuce and Tomato, served with Guinness Smoked Tomato Ketchup & Hand Cut Chips <i>Add a slice of Irish Cheddar or Irish Dry Cure Bacon or 2 French Fried Onions</i>	£21  £1 each or all 3 for £2

## SIDES

<b>Spring Onion Mash</b>	£6
<b>Triple Cooked Chips</b>	£6
<b>Seasonal Vegetables</b>	£6
<b>Mixed Leaves &amp; Parmesan Salad</b>	£6
<b>Garlic Sourdough</b>	£6
<b>Onion Rings</b>	£6
<b>Truffle &amp; Parmesan Fries</b>	£7
<b>Sweet Potato Fries</b>	£7

## SAUCES

<b>Peppercorn</b>	£3
<b>Pan Jus</b>	£3
<b>Garlic Butter</b>	£3



## MAIN COURSES

- Oven Baked Armagh Rockvale Chicken Supreme** £22  
With Pulled Pork Arancini, Leek Cream Sauce and Wilted Greens
- Masala Chicken Curry** £20  
Served with Steamed Rice & Naan Bread
- Pan Fried Duck Breast** £30  
With Ginger and Soy Vegetable Stir Fry, Cumin Roasted Baby Potatoes & Plum Sauce
- Lisdergan Sweet Cured Pork Belly** £24  
With Herb Potato Fondant, Cranberry Jus and Stem Broccoli
- Catch of the Day** £POA  
Daily Fish Special, see server for details
- Lightly Battered Fish** £20  
Haddock (*in season*), lightly battered & served with Muchy peas, Handcut Chips & Tartar Sauce.

## VEGETARIAN & VEGAN

- Crispy Cauliflower Katsu Curry** £20  
With Steamed Rice and Naan Bread
- Red Lentil Bolognese** £20  
With Vegan Mozzarella and Garlic Sourdough
- Stuffed Aubergine** £20  
Stuffed with Ratatouille, Vegan Mozzarella, Roasted Baby Potatoes and Steamed Baby Vegetables

## TO FOLLOW

- Banoffee Cheesecake** £9  
With Muine Glas Toffee and 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 Icecream
- Add a Scoop of Muine Glas Ice Cream** £2  
Vanilla Bean, Honeycomb, Vanilla & Bourbon, Toffee & Salted Caramel, Chocolate
- Taste the Island Cheese Slate** £13 or £19 to share  
Served with Ditty's Oatcakes & Erin Grove Spiced Apple Chutney

## TEA & COFFEE

Thompson Tea Selection	£4.20	Cappuccino	£4.90
Liqueur Coffee	£9.00	Flat White	£4.90
Americano	£4.60	Espresso	£4.60
Caffé Lattee	£4.90		

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