



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



Lounge Dining

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

STARTERS - LIGHT BITES

Homemade Soup of the Day £7.00

Served with a Hastings Signature Wheaten Scone

Sandwich Selection £8.00

Clements' Egg & Cress

Cajun Irish Chicken

Beef & Horseradish

Grant's Ham & Ballymaloe Relish

Tuna Mayonnaise

Irish Brie & Pear Chutney

Soup & Sandwich Combo £12.00

Wrap Selection £9.00

Caesar Wrap

Irish Brie & Erin Grove Pear Chutney

Cajun Irish Chicken & Cheddar Cheese

Soup & Wrap Combo £13.00

Chicken Liver Paté £8.00

With Erin Grove Spiced Armagh Apple Chutney

& Toasted Sourdough

Seafood Chowder £11/£17

Served with a Hastings Signature Wheaten Scone

Winter Salad £9/£14

White Chicory with Candied Walnuts, Kearney Blue Cheese,

Roasted Fig and Wholegrain Mustard Vinaigrette

Add Irish Chicken £13/£18

Classic Caesar Salad £9/£14

Crispy Bacon, Baby Gem, Croutons, Caesar Dressing,

Parmesan Shavings & Grant's Free Range Egg

Add Irish Chicken £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 **£18.00**
Haddock (in season), lightly battered & served
with Mushy Peas, Hand Cut Chips & Tartar Sauce

Lisdergan Steak Sandwich **£22.00**
6oz Club Sirloin Steak, Toasted Sourdough, Peppercorn Sauce,
Onion Rings & Hand Cooked Chips

Masala Chicken Curry **£18.00**
Served with Steamed Rice & Naan Bread

Sweet Chilli Chicken Melt **£17.00**
Irish Chicken Fillet, Sweet Chilli Sauce, Cheddar Cheese,
Sourdough, Togarashi Fries

Irish Brie and Grant's Bacon Melt **£17.00**
Irish Brie, Grant's Dry Cure Bacon, Pear Chutney and
Hand Cut Chips

Lisdergan 6oz Gourmet Marrow Burger **£19.00**
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** *£1 each or
all 3 for £2*

Open Ewing's Prawn Sandwich **£14.00**
Served on Wheaten Bread with Rocket & Red Onion

Open Ewing's Smoked Salmon Sandwich **£15.00**
Served on Wheaten Bread with Cucumber & Cream Cheese

VEGETARIAN & VEGAN OPTION

Masala Vegetable Curry **£18.00**
With Steamed Rice and Naan Bread

Stuffed Aubergine **£18.00**
Stuffed with Ratatouille, Vegan Mozzarella,
Roasted Baby Potatoes & Steamed Baby Vegetables

Rigatoni Pasta **£18.00**
Served with Vegetable Provençale, Parmesan and Truffle Oil



DESSERTS

Malteser Cheesecake

With Muine Glas Toffee and Salted Caramel Ice Cream

£8.00

Apple and Berry Crumble

With Vanilla Anglaise

£8.00

Sticky Toffee Pudding

Butterscotch Sauce, Muine Glas Vanilla & Bourbon Ice Cream

£8.00

Taste the Island Cheese Slate

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

£12.00 or
£18.00 to share



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 & 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

£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



