





Available 5pm - 6.30pm Enjoy a 2 course meal and drink from our selections below.

STARTERS

Seasonal Soup of the Day Served with a signature Hastings homemade wheaten scone

Stormont Caesar Salad

Baby Gem Lettuce, warm Grant's bacon lardons, garlic croutons, Parmesan and homemade caesar salad dressing

Wild Mushroom Bruschetta

Buttery fried mushrooms served on toasted sourdough topped with torn burrata and finished with homemade pesto

Warm Focaccia Bread

Served with smoked paprika & garlic butter, chilli oil and balsamic dip

MAINS

Lisdergan Gourmet 6oz. Burger

100% Irish beef burger on a toasted brioche roll with lettuce, tomato, and a jalapeño jam served with triple cooked chips

Pasta Bolognese

Slow braised beef shin, rich pomodoro sauce, wild mushrooms, finished with Parmesan cheese and garlic bread

Fish & Chips

Lightly beer battered fish served with homemade tartar sauce, mushy peas and triple cooked chips

Roast Irish Chicken Supreme

Accompanied by smoked bacon mash, honey-roasted root vegetables & chicken jus

Thai Green Curry

Butternut squash, pak choi, green peppers, spinach & onions in a fragrant Thai coconut sauce served with Basmati rice and flatbread

DESSERT

Blackberry Eton Mess Meringue shards, fresh whipped cream, blackberry compote & fresh blackberries

Warm Chocolate Sponge Cake Served with Ben's toffee caramel ice cream and chocolate sauce

> **Sticky Toffee Pudding** Served with creamy caramel sauce and Ben's rum & raisin ice cream

£32 PER PERSON