

Wine & Dine

CULTRA INN

CULLODEN ESTATE

TRADITIONAL IRISH
GASTRO PUB



LOCALLY SOURCED
SEASONAL

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AVAILABLE 5PM - 6.30PM
ENJOY A 2 COURSE MEAL & GLASS OF WINE

STARTER

Homemade Soup of the Day

Hastings Signature Wheaten Scone, Irish Butter

Classic Caesar Salad

Crispy Bacon, Baby Gem, Garlic Croutons,
Caesar Dressing & Parmesan Shavings

Warm Goats Cheese, Tomato & Red Pepper Bruschetta

Chargrilled Sourdough, Kalamata Olive Tapenade,
Rosemary Balsamic, Peppered Leaf Salad

MAINS

Lisdergan Slow Cooked Daube of Beef

Roast Carrot Purée, Confit Onion, Charred Tenderstem,
Olive Oil Mash, Beef Jus

Confit Duck Leg

Puy Lentil and Roast Root Vegetable Casserole,
Parsnip Crisps, Truffle Jus

Pan Fried Northern Irish Chicken Supreme

Roast Butternut, Sage & Mascarpone Risotto

Vegetable Curry

Mango, Coriander Curry with Toasted Coconut
Braised Rice & Naan Bread

DESSERTS

Warm Sticky Toffee Pudding

Toffee Sauce & Muine Glas Vanilla Bourbon Ice Cream

Carrot Cake

Passion Fruit Jam, Spiced Chantilly Cream

Glastry Farm Ice Cream Slider

Toasted Marshmallows & Raspberry Purée

£32 PER PERSON

ADD A THIRD COURSE £5 PER PERSON

UPGRADE TO A BOTTLE OF WINE £7 PER PERSON

Wine & Dine

At Hastings Hotels, we're passionate about food. That is why we are committed to using only the freshest locally sourced ingredients. All our beef, chicken, pork and lamb (when in season) comes from the island of Ireland, our vegetables are from local growers wherever possible, and in our baking, we strive to avoid using preservatives or additives wherever we can. We hope you will notice the difference.