



EVERGLADES  
HOTEL

THE GRILL  
BISTRO



## TO START

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|--|-----------|
| <b>Soup of the Day</b><br>Hastings Signature Wheaten Scone   | <b>£7</b> |
| <b>Homemade Focaccia Bread</b><br>Balsamic Glaze Dipping Oil   | <b>£7</b> |
| <b>Vegetable Samosa</b><br>Pickled Salad, Mint Yoghurt   | <b>£9</b> |
| <b>Chicken Ceasar Salad</b><br>Baby Gem Lettuce, Sliced Shallots, Bacon Dust, Parmesan,<br>Irwin's Bread Croutons & Homemade Caesar Dressing | <b>£9</b> |
| <b>Pork Belly Burnt Ends</b><br>BBQ Dipping Sauce  | <b>£9</b> |
| <b>Southern Fried Chicken Wings</b><br>Glazed in Sriracha & Honey Butter   | <b>£9</b> |
| <b>Fish Tacos</b><br>Battered Haddock Bits, Pickled Slaw, Lemon Mayo   | <b>£9</b> |

## FINEST BEEF

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| <b>Lisdergan Featherblade of Beef</b><br>Creamy Mash, Braised Carrot, Tenderstem Broccoli & Roast Jus   | <b>£22</b> |
| <b>Lisdergan 8oz Extra Mature Rib Eye Steak</b><br>Hand Cut Chips, Braised Shallot & Peppercorn Sauce   | <b>£30</b> |
| <b>Lisdergan 8oz Extra Mature Sirloin Steak</b><br>Hand Cut Chips, Braised Shallot & Peppercorn Sauce   | <b>£28</b> |
| <b>Lisdergan 6oz Gourmet BBQ Burger</b><br>100% Irish Beef on a Linseed Bap, with BBQ Sauce, Lettuce,<br>Pickle and Tomato, accompanied with Cheese Sauce | <b>£19</b> |

## VEGETARIAN & VEGAN

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| <b>Vegan Burger</b><br>Linseed Bap with Lettuce and Tomato, accompanied<br>with a Vegan Mayonnaise   | <b>£18</b>               |
| <b>Wild-Mushroom Risotto</b><br>Fresh Wild Mushrooms, Parmesan & Truffle Dust  | <b>£18</b>               |
| <b>Halloumi Flat Bread</b><br>With Picked Vegetables, Pineapple and Chilli Salsa,<br>Harissa Mayonnaise<br><b>Add Tandoori Chicken Thigh</b> | <b>£18</b><br><b>£22</b> |

## SIDES

**£5 Each**

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| <b>Hand Cut Chips</b>              |
| <b>Creamy Mash</b>                 |
| <b>Beer Battered Onion Rings</b>   |
| <b>Seasonal Vegetables</b>         |
| <b>Rocket &amp; Parmesan Salad</b> |
| <b>Rosemary Fries</b>              |
| <b>Chef's Salad</b>                |

## SAUCES

**£3 Each**

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| <b>Gravy</b>         |
| <b>Pepper Sauce</b>  |
| <b>Garlic Butter</b> |
| <b>Diane Sauce</b>   |
| <b>Garlic Mayo</b>   |
| <b>Honey Chilli</b>  |
| <b>BBQ sauce</b>     |

## MAIN COURSE

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|--|------------|
| <b>Rolled Pork Belly</b><br>Cauliflower, Butternut Squash Purée & Tenderstem Broccoli                        | <b>£22</b> |
| <b>Supreme of Irish Chicken</b><br>Pomme Purée, Red Onion Chutney, French Mustard Cream                      | <b>£22</b> |
| <b>Baked Ewings Salmon Fillet</b><br>With Mint Lyonnaise Potato, Tartare Beurre Blanc                        | <b>£22</b> |
| <b>Beer Battered Ewings Haddock</b><br>Hand Cut Chips, Mushy Peas & Homemade Tartare                         | <b>£18</b> |
| <b>Gressingham Duck Breast</b><br>Mixed Roast Beetroot, Beetroot Purée, Duck Leg Croquette, Blackcurrant Jus | <b>£28</b> |
| <b>Buttermilk Chicken</b><br>Hot Szechuan Honey, Sriracha Cream Sauce, Skinny Fries                          | <b>£18</b> |

## DESSERTS

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| <b>Cheesecake of the Day</b><br>Daily Selection of Flavours, with Fresh Cream & Coulis   | <b>£8</b>                 |
| <b>Homemade Chocolate Lava Pots</b><br>Irish Liqueur Cream   | <b>£8</b>                 |
| <b>Baked Alaska</b><br>Vanilla Ice Cream On Sponge, Toasted Meringue, Berry Compote  | <b>£8</b>                 |
| <b>Chocolate &amp; Peanut Butter Sundae</b><br>Chocolate Sauce, Peanut Butter Sauce, Banana Purée  | <b>£8</b>                 |
| <b>Seasonal Fruit Crumble</b><br>Vanilla Ice Cream or Fresh Cream  | <b>£8</b>                 |
| <b>Lemon Posset</b><br>Buttery Shortbread  | <b>£8</b>                 |
| <b>Everglades Cheese Board</b><br>Kearney Blue, Irish Brie, and Smoked Applewood Gubbeen with Erin Grove Spiced Apple Chutney, Grapes and Ditty's Oatcakes | <b>£14 / £20 to share</b> |

## THOMPSON'S TEA SELECTION

|                        |              |
|------------------------|--------------|
| <b>Irish Breakfast</b> | <b>£4.50</b> |
| <b>Earl Grey</b>       | <b>£4.50</b> |
| <b>Green Tea</b>       | <b>£4.50</b> |
| <b>Peppermint</b>      | <b>£4.50</b> |
| <b>Decaffeinated</b>   | <b>£4.50</b> |
| <b>Chamomile</b>       | <b>£4.50</b> |

## S.D BELLS BLEND COFFEE

|                             |              |
|-----------------------------|--------------|
| <b>Decaffeinated coffee</b> | <b>£4.50</b> |
| <b>Flat white</b>           | <b>£4.70</b> |
| <b>Macchiato</b>            | <b>£4.50</b> |
| <b>Americano</b>            | <b>£4.50</b> |
| <b>Cappuccino</b>           | <b>£4.70</b> |
| <b>Caffé latte</b>          | <b>£4.70</b> |
| <b>Mocha</b>                | <b>£5.00</b> |
| <b>Espresso</b>             | <b>£4.40</b> |
| <b>Liqueur Coffee</b>       | <b>£9</b>    |

### A 10% discretionary service charge will be applied

Diners with a food allergy or any special dietary requirements are recommended to consult their server before ordering. We offer Gluten Sensitive options but do not operate in a fully Gluten Free Kitchen.



WE'RE PASSIONATE ABOUT LOCAL PRODUCE