



Oynge Dining





Menu served daily 11am - 5pm

FROM THE BAKERY

Scones Plain, Cherry, Sultana, Pear & Ginger or White Chocolate & Raspberry	£6
Served with Clotted Cream, Butter, & Erin Grove Lemon Curd & Strawberry Preserves	
SOUPS & SANDWICH	
Seasonal Soup Served with a Hastings Signature Wheaten Scone	£7
All Day Sandwich Selection All Sandwiches are served on your choice of Irwin's Malted Brown Bread or Thick Sliced White Bread and are accompanied by Homemade Coleslaw & locally produced Tayto Cheese & Onion Crisps.	£9
Coronation Irish Chicken	
Clements' Free Range Egg Mayonnaise and Watercress	
Grant's Ham & Irish Cheddar Cheese with Ballymaloe Relish	
Tuna & Scallion	
Add a cup of Soup	£3
Open Prawn Sandwich Served on Irwin's Wheaten Bread tossed in a Zesty Marie Rose sauce & garnished with Baby Gem Lettuce, Tomato & Caper Salad	£12
BRUNCH	
Shakshuka Two gently Poached Clements' Eggs in a sauce of Tomatoes, Peppers, Onion, Garlic & Chorizo served with Toasted Sourdough	£15
Pumpkin Spiced French Toast Thick Cut Brioche slices, dipped in Egg Batter & pan fried until light and crispy, topped with Pumpkin & Cinnamon butter and served with Grant's Crispy Streaky Bacon & Maple Syrup	£12
Croque Madame Two slices of Irwin's thick Cut White Bread filled with Grant's Ham & Irish Cheddar, topped with a Clements' Fried Egg & a Creamy Bechamel sauce served with Skinny Fries	£14
Classic Club Sandwich Toasted Irwin's Thick cut Bread, piled high and layered with Irish Chicken, Grant's Dry Cured Bacon, Lettuce,	£16

Tomato & Creamy Mayonnaise served with Homemade Coleslaw & Skinny Fries



MAIN COURSE

13 4
15
18
16
19
17
1

SIDES

£5 each

Creamy Champ Triple Cooked Chips
Sautéed Miso Green Vegetables Rocket & Parmesan Salad
Side Salad Beer Battered Onion Rings
Smoked Bacon Mash Fried Macaroni &

Cheese Croquettes

Available from 11am to 5pm

FESTIVE FAYRE

Lisdergan Turkey Roulade Sautéed Brussel Sprouts & Smoked Bacon, Creamy Champ, Honey Glazed Carrots, Duck Fat Roasties & Mulled Wine Spiced Cranberry Sauce & Festive Jus	£2
Ballylisk Brie & Cranberry Toastie Served on Irwin's Malted Sourdough with Rocket and garnished with Homemade Coleslaw and Tayto Cheese & Onion Crisps	£9
Lisdergan Roast Turkey, Stuffing and Caramelised Onion Toastie Served on Irwin's Malted Sourdough with Homemade Coleslaw and Tayto Cheese & Onion Crisps	£11
Slow Roasted Gammon Bap Grants Gammon Slow Roasted and served on a Toasted Brioche Bap with Smoked Brie and Wholegrain Mustard Aioli	£9
Minera Die Comme deutscher Deutsche Gestand	





Served in the Lounge 5pm - 9pm

CARE TO SHARE?

Charcuterie Board Selection of Cured Meats, Tomato Tapenade, Sourdough, Olives & Olive Oil	£20
Taste the Island Cheeseboard	£14
Kearney Blue, Irish Brie & Mature Gubbeen	
with Erin Grove Spiced Apple Chutney, Grapes,	
& Ditty's Oatcakes	

LIGHT BITES

Marinated Olives, Spiced Nuts and Rice Crackers	8 3
Buffalo Hot Chicken Wings Accompanied by Homemade Coleslaw, Blue Cheese Dressing, Pickled Celery & Tossed in Frank's Hot Sauce	£8
Warm Focaccia Bread Served with Smoked Paprika & Garlic Butter, Chilli Oil & Balsamic Dip	£7
Cheesy Parmesan Potato Sticks Served with Roasted Red Pepper Aioli	£7
Deep Fried Mac & Cheese Croquettes Truffle Powder	£7
Whipped Brie, Hot Honey Served with Toasted Baguette	83



