

Two years later, the captain of the SS Great Britain mistook the new lighthouse for the Chicken Rock Lighthouse on the Isle of Man and ran aground on Dundrum Bay.

The captain later blamed out-of-date sea charts for the accident! The SS Great Britain had been built by the ever industrious and entrepreneurial Isambard Kingdom Brunel and he wasn't going to give up on his ship. He travelled to the scene and commenced a huge and successful operation to refloat the ship.

At 45 feet in height (a total of 62 feetabove sea level) and fitted with a whale-oil burning lamp, St John's Point Lighthouse was later improved by increasing its height to 120 feet in 1893. Various upgrades to the light have been made over the years, first to gas powered lamps, then to paraffin and most recently to electricity in 1981, when it became an automated Lighthouse. The distinctive colour scheme, black with two yellow bands, was painted in 1954 and the lighthouse is now an official listed building.

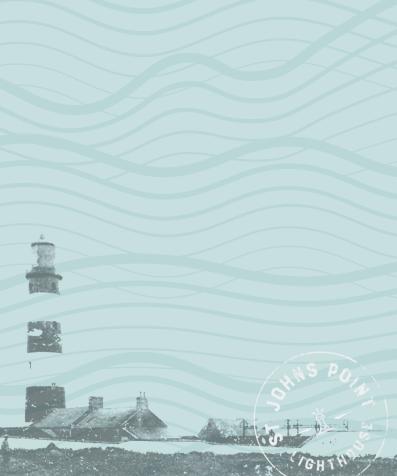
The Lighthouse also was the focus on the stunning painting by celebrated local artist Rita Duffy in 2008 which holds pride of place in the lounge.



Breakfast

Served 10am to 12noon

Daily Selection of Freshly Baked Scones,	£4.00
Slieve Donard's own Berry Jam & Clotted	
Cream	
Daily Selection of Freshly Baked Muffins	£3.50
Daily Selection of Freship Bakea Flamins	20.50
Crawford's Granola, Clandeboye Yoghurt	£4.50
& Berries	
Buttermilk Waffles, Smoked Bacon, Mascar-	£8.50
pone, Maple Syrup & Granola Crumble	
Smashed Avocado Poached Free-Range Egg,	£8.00
Chilli Flakes on Sourdough Toast	20.00
Walter Ewing's Smoked Glenarm Salmon &	£8.50
Cream Cheese Bagel	
Clements Free Range Scrambled Egg, Parma	£8.50
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All Day Dining

Served 12noon to 9.30pm

Soup of the Day served with Slieve Donard's Own Wheaten Scone	£4.00
Creamy Seafood Chowder served with Slieve Donard's Own Wheaten Scone	£12.00
Quiche of the Day served with Chef's Salad	£5.25
Pork Sausage Roll with Tomato Relish	£6.50
Carnbrooke Chorizo, Tomato & Potato Hash with Fried Hen's Egg	£8.00
Boilie Goats Cheese, Roast Red Onion & Beetroot Tartlet, Puy Lentil & Sherry Vinegar Dressing	£8.50
Flat Bread topped with Rocket Salad, Roast Aubergine Caviar, Courgette & Peppers, Chick Peas	£8.50
Pappardelle, slow cooked Shin of Beef, Wild Mushroom & Tarragon	£14.00
Salt 'n' Chilli Squid, Napa Slaw, Chilli Jam & Garlic Aioli (Gluten Free)	£10.00
Linguine of Portavogie Prawns, Crab, Garlic & Chilli	£14.00
Tagliatelle with Wild Mushroom & Truffle Cream, Shavings of Parmesan & Spinach	£13.00





Salad

Avocado, Celeriac Remoulade, Pomegranate	£13.00
Seeds & Balsamic Syrup (Gluten Free)	
Classic Caesar Salad	£12.00
Salad of Chilli Pickled Orange, Avocado,	£12.00
Fennel, Fava Beans drizzled with Burren	
Balsamic & Broighter Gold Dressing	
(Gluten Free)	
Add Chicken or Salmon	£3.00

Sandwiches

Freshly prepared on White, Multi-Grain Bread, Wrap or Ciabatta served with Chef's Salad and Crisps. Other fillings are available upon request. Please ask your server.

Croque Monsieur	£10.00
Classic Club Sandwich	£12.00
Grants Baked Ham, Brie & Chutney	£8.00
Roast Mourne Beef with Creamed Onion & Onion Marmalade	£8.00
Carnbrook Chicken, Sunblush Tomato, Avocado & Mayonnaise	£8.00
Organic Glenarm Salmon, Cream Cheese & Ribbons of Cucumber	£9.00
Soup and Sandwich Combo	£10.00







Sharing

Served 12pm to 10pm Items are served with chef's deli board selection.

Selection of Local Seafood	£25.00
(2 persons)	
Rathlin Prawns, Glenarm Organic Smoked Salmon, Chilli & Garlic Crab Claws	
Charcuterie and Local Cheeses	£25.00
(2 persons)	
Parma Ham, Assorted Iberian Cured Meats, Kearny Blue Cheese, Fivemiletown Goats Cheese & Brie	
Whole Baked Camembert	£18.00
Infused with Roast Garlic & Rosemary, with Toasted Sourdough & Caramelised Onion Jam	
Blue Cheese Arancini	£10.00
Crispy Risotto Fritter, stuffed with Cashel Blue Cheese & Caramelised Onion Jam	

Sides

Garlic Bread	£2.50
Garlic Bread with Parmesan Shavings	£3.00
Rocket & Parmesan Salad	£3.50
Mixed Green Salad	£3.00
Selection of Olives	£3.50
Selection of Breads	£3.00



Miss & Master

Kid's Soup Served with fresh wheaten bread	£3.00
Chicken Strips Served with salad	£7.00
Ham & Mushroom Carbonara Served with garlic bread	£7.00
Cheese and Ham Toasty Served with salad	£5.00
Desserts	
Vanilla or Chocolate Ice Cream served with your choice of caramel sauce or chocolate sauce, fresh fruit & fresh cream	£5.00
Strawberry, Banana, and Marshmallow Skewers served with chocolate sauce	£5.00
Coke or Sprite Ice-cream Floats	£6.00
Knickerbocker Glory	£6.00

Desserts

Homemade Double Chocolate Brownie	£6.00
Clandeboye Yogurt Cheesecake	£6.00
Lemon Meringue Pie	£6.00
Selection of Ice Creams	£6.00
Selection of Farmhouse Cheeses, Ditty Oatcakes	£8.50



All served with Fresh or Ice - Cream





Drinks List





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.

All our Teas are served with homemade Slieve Donard traybakes.

Irish Breakfast	£3.50
Earl Grey	£3.50
Green Tea with Lemon	£3.50
Peppermint	£3.50
Decaffeinated	£3.50
Loose Leaf Teas	
Green Tea with Mint	£4.50
Turkish Apple	£4.50
White Tea Sweet Seduction	£4.50
Chamomile	£4.50





Coffee Selection

Hastings Hotels have partnered with one of Ireland's leading coffee specialists, UCC, to create the best possible coffee experience for our guests. Our Grand Café blend is specially roasted in County Antrim, exclusively for Hastings Hotels and is a rich and balanced blend with red fruit top notes and a sweet, creamy finish.

All our Coffees are served with homemade Slieve Donard traybakes.

Americano £4.00

A shot of Espresso topped with hot water for a longer coffee experience

Espresso £3.50

A small but potent coffee, characterized by an intensely sweet flavour

Double Espresso $\pounds 4.00$

A small but potent coffee, characterized by an intensely sweet flavour

A shot of Espresso topped with foamed milk

Espresso Con Pane £4.00

A shot of Espresso infused with caramel and chocolate and covered with a dollop of whipped cream

Cappuccino £4.00

A double Espresso smoothed out by silky steamed milk with a foamy milk top

Flat White $\pounds 4.00$

A double Espresso smoothed with silky steamed milk

Café Latte $\pounds 4.00$

A shot of Espresso combined with silky steamed milk

Mocha £4.00

Espresso and real Chocolate combined with silky Steamed Milk

Hot Chocolate £4.00

Chocolate combined with steamed milk and mini marshmallows





Health Drinks

Add an additional £0.50 to make a smoothie!

Kick Start	£4.50
Banana, Muesli, waggle dance honey, low fat milk $\&$ ice	
Refreshing	£4.50
Mixed Berries, banana, mango, passion fruit, ginger $\&$ ice	
Energising	£4.50
Raspberry, blueberry, strawberry, apple & ice	
Detoxing	£4.50
Apple, spinach, pineapple, spirulina & ice	
Add an additional ingredient, protein, spirulina, ginger for £0.50 per additional item	

Soft Drinks

200ml Lemonade, Tonic Water, Ginger Ale, Soda Water	£3.20
Small bottle Mineral Water. Still or Sparkling	£3.20
330ml Coca-Cola, Diet Coca-Cola, Sprite, Fanta	£4.00
Sparkling Apple or Orange Juice	£4.00





Bottled Beers

Budweiser	£5.00
Corona	£5.00

Local Craft Beers

Maggie's Leap (4.7%IPA)	£5.60
Belfast Lager (4.5% Lager)	£5.60
Kilmegan Elderflower Cider (4%)	£5.60
Kilmegan Real Cider (6.8%)	£5.60

Cocktails

Bloody Mary	£10.00	
Rubyblue Vodka, Tomato, Ruby Port & Chilli Pepper		
Mimosa	£10.00	
Prosecco topped with fresh Orange Juice		
Bramble	£10.00	
Jawbox Small Batch Gin, Braemble Blackberry Liqued Lemon Juice and Sugar Syrup	ur,	
The Rink	£10.00	
Ketel One Citroen Vodka, Cartron Triple Sec and Lemon Juice		

Local Spirits

Jawbox Small Batch Gin Belfast	£7.60
Ruby Blue Irish Potato Distilled Vodka	£7.60
Shortcross Gin Downpatrick	£7.60



Sparkling Wine

	200ml	Bottle
Tosti Prosecco Snipe 20cl - Italy	£10	
Vaporetto Prosecco - Italy		£32
Veuve Clicquot Brut N.V France		£70

Our Whites

	175ml	250ml	Bottle
Mas Puech Picpoul de Pinet 2018 -	£7.70	£10.20	£30
Languedoc-Rousillion, France			
Stello Pinot Grigio 2018 - Veneto, Italy	£7.50	£9.90	£29
Sileni Cellar Selection Sauvignon Blanc	£8.20	£10.90	£32
2018 - Marlborough, New Zealand			

Our Reds

	175ml	250ml	Bottle
Finca Las Moras Malbec Reserve 2017 - San Juan, Argentina	£8.70	£11.60	£34
Chateau Penin Collection Bordeaux Supérieur 2015 - Bordeaux, France	£9.00	£11.90	£35
Artesa Crianza 2016 - Rioja, Spain	£7.50	£9.90	£29

Our Rosé

	175ml	250ml	Bottle
Pierre Chainier 'Sélection 1749'	£7.50	£9.90	£29
Rosé d'Aniou 2017 - Loire, France			



