

À LA CARTE

On behalf of the management and staff at the Grand Central Hotel, we would like to welcome you to our Seahorse Restaurant. At Hastings Hotels we are passionate about food and believe that eating is one of life's greatest pleasures. We have embraced the use of carefully-selected local and seasonal quality foods, and under the supervision of our Executive Head Chef, Damian Tumilty, have created inspiring culinary delights for you to savour.

Should you have any dietary requirements the team will be delighted to assist. Relax, Wine and Dine in this exquisite venue where quality exudes from every angle.

Enjoy your meal!

Damian Tumilty, Executive Head Chef

APPETISERS

LOBSTER, PRAWN & CRAB COCKTAIL

Crab Toast
£14

TERRINE OF CONFIT DUCK & SMOKED DUCK

Pickled Blackberry, Duck Liver, Pain d'Epices
£13

ROAST SCALLOPS

Roasted Cauliflower, Cauliflower Purée & Roasting Juices
£13

CEP MUSHROOM SOUP

Pickled Shitakes & Black Truffle
£9

VENISON CARPACCIO

Celeriac Remoulade, Pickled Girolles, Black Garlic Purée
£11



ENTRÉES

DRY AGED FLAX FED SIRLOIN STEAK

Bone Marrow Mash, Celeriac Purée, Crispy Shin, Truffle Sauce
£35

IRISH PORK FILLET

Slow Cooked Cheek, Spring Onion Mash, Koffman Cabbage, Spiced Apple & Mustard Jus
£28

SALT BAKED CELERIAC

Kale, Black Garlic, Almond Velouté
£26

THORNHILL DUCK BREAST

Pommes Anna, Salt Baked Beetroot, Feta, Blackerry & Thyme Jus
£34

ROAST WHOLE LEMON SOLE

Potato Fondant, Baby Leeks, Golden Raisin & Caper Butter
£34

SIDES

Beef Dripping Chips £7

Spring Onion Mash £7

Mixed Leaf Salad, Pickled Shallots,
Honey & Mustard Vinaigrettes £6

Steamed Broccoli with Chilli & Garlic £7

