

The Local Power of Good

We passionately believe that Northern Ireland's food is among the best in the world. There are many ingredients that go into giving NI Food its alchemy: our mighty-smallness, interconnectedness, passionate producers, diverse landscape and age-old traditions. Our proximity to producers means that food never has to travel very far to get to your plate, meaning fresher, healthier food for you and a more sustainable way of growing and producing. Our food has the power to unite, delight and shine a light on this corner of the world. By choosing local, we are doing people, place and planet the Power of Good.



- ① Conway Farm - Co. Armagh
- ② Brighter Gold Rapeseed Oil - Co. Derry
- ③ Burren Balsamics - Co. Armagh
- ④ Moyletra Farm - Co. Derry
- ⑤ Waggle Dance Honey - Co. Armagh
- ⑥ Walter Ewing's - Co. Antrim
- ⑦ Bushmills Irish Whiskey - Co. Antrim
- ⑧ Lisdergan Butchery - Co. Tyrone

SEAHORSE

BAR & RESTAURANT

Tasting Menu

Thank you for dining with us
at the Seahorse Restaurant

Welcome

On behalf of the management and staff, 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 super vision of our Executive Head Chef, Damian Tumilty, have created inspiring culinary delights for you to savour.

Food Allergies & Intolerances

When making your order, please speak to our staff about the ingredients in your meal. Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used. We offer Gluten Sensitive options but do not operate in a fully Gluten Free Kitchen.



MENU

Snacks

Tapioca Cracker, Smoked Cod Roe, Parsley,
Crispy Smoked Irish Chicken with Wild Garlic
Gougère of Tomato & Basil

Bread

Homemade Focaccia, Sea Salt Butter,
Irish Rapeseed Oil and Burren Balsamic

Conway Farm Asparagus

Glazed Asparagus, Crispy Quail Egg,
Hazelnut Dressing & Cais Na Tire Mousse

Spring Pea Salad

Spring Pea Pannacotta, Crab, Caviar,
Buttermilk Dressing & Mint

Moiled Beef

Roast Sirloin of Moiled Irish Beef, Smoked & Peppered Brisket,
Marrow Mash, Purple Sprouting Broccoli, Beer & Miso Emulsion

Eton Mess

Strawberry Sorbet, Elderflower Pannacotta,
Vanilla Meringue and Strawberry Jam Donut

Honey Parfait

Waggle Dance Honey Parfait, Bushmills Whiskey Sauce,
Sheep Yoghurt Sorbet

Petit Fours

Irish Cheese Selection
Apple Chutney & Biscuits
£10 Supplement per person

£75

WINE PAIRING

Domaine J.Laurens, Cremant de Limoux 'Les Graiménous 2020
Limoux, France

Oliver Zeter Sauvignon Fume 2020
Pfalz, Germany

Peth Wetz Estate Unfiltered Reisling 2021
Rheinhessen, Germany

Chateau La Fleur Penin St. Emilion Grand Cru 2019
Bordeaux, France

Oliver Zeter 'Sweetheart' Sauvignon Blanc 2022
Pfalz, Germany

Fleur D'Or Sauternes 2018
Bordeaux, France

Churchill's 20 Year Old Tawny Port
Douro Valley, Portugal

£50