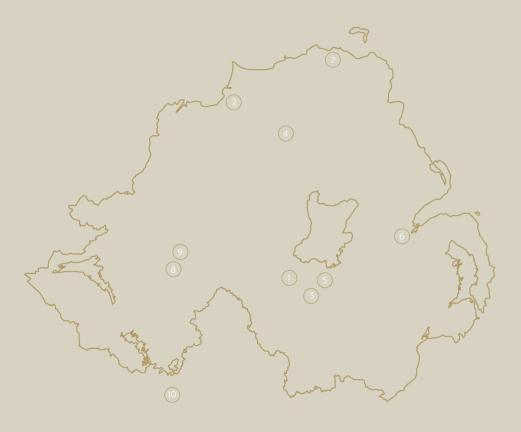
The Local Power of Good

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.



- Conway Farm Co. Armagh
- 2) Broighter 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
- Bushmills Irish Whiskey Co. Antrim
- 8 Lisdergan Butchery Co. Tyrone
- Baronscourt Estate Co. Tyrone
- 10 Thornhill Duck Co. Cavan

S E A H O R S E

BAR & RESTAURANT

Tasting Menu

Thank you for dining with us at the Seahorse Restaurant

MENU

Snacks

Chicken Liver Parfait, Beetroot, Damson Jam Gruyère & Winter Truffle Gougère Baronscourt Estate Sika Deer Tartar, Crispy Potato & Blackberry

Bread

Rosemary & Sea Salt Focaccia, Guinness Wheaten Bread, Broighter Gold Rapeseed Oil, Burren Balsamic Vinegar, Malt Hazelnut Butter

Cod

Roast Cod, Dublin Bay Prawns Cooked Over Coal, Tempura Samphire, Verjus Sauce

Pheasant & Duck Ballotine

Baronscourt Estate Pheasant & Thornhill Duck, Maderia, Pickled Mushroom & Date Ketchup

Moiled Beef

Roast Sirloin of Irish Moiled Beef, Malt Glazed Ox Cheek, Jerusalem Artichoke, Truffle & Parmesan Potato

Kaffir Lime Posset

Coconut Sorbet, Coconut Foam & Pineapple

Single Origin Chocolate Brownie

Passion Fruit, Salted Milk Ice Cream

Petit Fours

Irish Cheese Selection

Apple Chutney & Biscuits £10 Supplement per person

£75

WINE PAIRING

Domaine J.Laurens, Cremant de Limoux 'Les Graimenous 2020

Antinori Bramìto Chardonnay IGT 2021 Umbria, Italy

Soumah of the Yarra 'Hexham' Pinot Noir 2021 Yarra Valley, Australia

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

Oliver Zeter 'Sweetheart' Sauvignon Blanc 2022

Pfalz, Germany

Aleatico Sovana Superiore DOC 2020

Tuscany, Italy

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

£60



4 Jelcome

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 supervision 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.