

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 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
- ⑦ Bushmills Irish Whiskey – Co. Antrim
- ⑧ Lisdergan Butchery – Co. Tyrone
- ⑨ 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

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 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.



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,
Brighter 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 Graiménous 2020
Limoux, France

Antinori Bramito 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