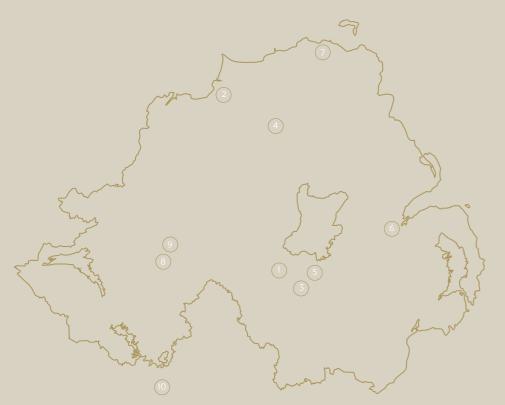
The Local Power of Good

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 mightysmallness, 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
Broighter Gold Rapeseed Oil - Co. Derry
Burren Balsamics - Co. Armagh
Moyletra Farm - Co. Derry
Waggle Dance Honey - Co. Armagh
Walter Ewing's - Co. Antrim
Bushmills Irish Whiskey - Co. Antrim
Lisdergan Butchery - Co. Tyrone
Baronscourt Estate - Co. Tyrone
Thornhill Duck - Co. Cavan

Thank you for dining with us at the Seahorse Restaurant



BAR & RESTAURANT

Jasting Menu

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 carefullyselected 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

Crab Tart, Red Pepper Piperade, Pickled Cucumber & XO Sauce Goat's Cheese & Waggle Dance Honey Gougère Buttermilk Fried Chicken, Smoked Tomato Ketchup

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

Wild Mushroom Parfait

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

Cured Baronscourt Estate Wood Pigeon, Mushroom Parfait, Pickled Shitake Mushrooms, Smoked Barley

Venison

Baronscourt Estate Sika Venison, Boulangère Potatoes, Pear & Celeriac Purée, Hispi Cabbage, Sauce Grand Veneur

> **Blood Orange Pannacotta** Poached Rhubarb, Rhubarb Sorbet

> > **Amarena Cherry Parfait** Almond, Kirsch, Oxalis

Petit Fours

Irish Cheese Selection Apple Chutney & Biscuits £10 supplement



WINE PAIRING

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

