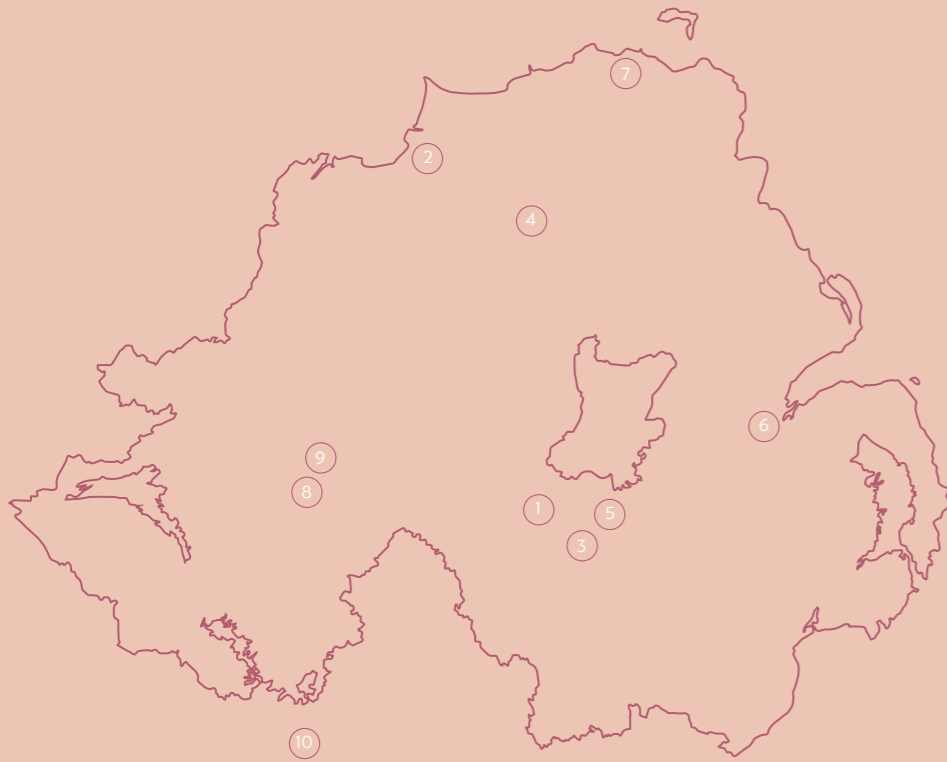


# The Local Power of Good

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
- ⑨ Baronscourt Estate – Co. Tyrone
- ⑩ Thornhill Duck – Co. Cavan

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

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,  
Brighter 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

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

## OR

### Wild Seabass

Dill, Buttermilk & Caviar

### Blood Orange Pannacotta

Poached Rhubarb, Rhubarb Sorbet

### Amarena Cherry Parfait

Almond, Kirsch, Oxalis

### Petit Fours

### Irish Cheese Selection

Apple Chutney & Biscuits

£10 supplement

£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

**Luvignac Picpoul De Pinet 2022**  
Languedoc, 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

£50