

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

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, Madeira, Sherry Vinegar
Pea & Goats' Cheese Gougere
Spring Vegetable and Chicken Consommé

Bread

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

Ravioli

Langoustine, Salmon, Fennel, Shellfish Bisque

Spring

Armagh Chargrilled Asparagus, Wild Garlic, Smoked Egg Yolk

Thornhill Duck

Heritage Carrots, Waggle Dance Honey, Timut Pepper & Pistachio

Irish Cheese Selection

Apple Chutney & Biscuits

£15 supplement

Sorbet

Rhubarb Sorbet, Vanilla Custard, Tuille

Mango & Passionfruit Soufflé

Crème Anglaise & Passionfruit Sorbet

£80

WINE PAIRING

Domaine J. Laurens, Cremant de Limoux `Les Graiménous 2018

Languedoc, France

Herronhoff Sand & Lime Reserve Pinot Gris 2020

Styria, Austria

Peth Wetz Estate Riesling 2023

Rhienhessen, Germany

Domaine Drouhin 'Roserock' Pinot Noir 2019

Oregon California

Churchills Late Bottled Vintage Port 2016

Douro Valley, Portugal

Oliver Zeter 'Sweetheart' Sauvignon Blanc 2022

Pfalz, Germany

Prunotto Moscato D'Asti 2022

Piedmont, Italy

£70