

S E A H O R S E



— À LA CARTE MENU —

À LA CARTE MENU

STARTERS

Velouté Spring Peas, Ricotta and Mint Tortellini	£12
Irish Moiled Beef Tartar Potato Rösti, Broad Beans, Wild Garlic Emulsion	£15
Ravioli Dublin Bay Prawns, Salmon, Fennel, Shellfish Bisque	£16
Kilkeel Scallop Thai Green Curry, Baby Bok Choi	£16

MAINS

Murley Lamb Merguez Sausage, Conway Farm Vegetables	£36
Richhill Farm Chicken Spring Leeks, Wild Garlic, Pan Roasting Jus	£30
Halibut Steamed Spinach, Dulce and Caviar Butter Sauce	£36
Moiled Irish Beef Roast Onion, Braised Cheek, Peppercorn Cream	£45
Roast Aubergine Urad Lentil Dahl, Pomegranate, Coriander	£28

SIDES

£8 Each

- Creamed Potatoes**
- Miso and Pistachio Roasted Carrots**
- Purple Sprouting Broccoli, Anchovy and Chilli Dressing**

Please make any allergies & intolerances known to a member of the team. Although every effort will be made to accommodate your request, we cannot guarantee always meeting your needs.



DESSERTS

Chocolate Delice Yogurt Sorbet, Passion fruit	£16
Souffle Yorkshire Forced Rhubarb, Vanilla Ice Cream	£15
Cheesecake Clandeboyte Yogurt, Armagh Strawberry Sorbet, Elderflower	£12
Irish Cheese Fig Chutney, Miller's Toast	£16

TEA

Irish Breakfast
Early Grey
Green with Lemon
Chamomile
Peppermint
Very Berry

£5.00 Each

COFFEE

Americano **£4.70**
Cappuccino **£5.50**
Café Latte **£5.50**
Flat White **£5.50**
Espresso **£4.00**
Macchiato **£4.50**

LIQUEUR COFFEE

£10.00 Each

Irish Coffee
Bushmills Whiskey

Calypso Coffee
Tia Maria

Baileys Coffee
Baileys Irish Cream

Coffee Royale
Hennessy VS Cognac

A 10% discretionary service charge will be applied.

S E A H O R S E

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 Dart Mountain Cheese – Co. Derry
- ④ Moyletra Farm – Co. Derry
- ⑤ Waggle Dance Honey – Co. Armagh
- ⑥ Walter Ewing's – Co. Antrim
- ⑦ Bob's Gourmet Tomatoes – Co. Antrim
- ⑧ Lisdergan Butchery – Co. Tyrone
- ⑨ Barons Court Estate – Co. Tyrone
- ⑩ Thornhill Duck – Co. Cavan
- ⑪ Dulse – Co. Down

S E A H O R S E