

S E A H O R S E



À LA CARTE MENU

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STARTERS

Cream of Celeriac Soup Wiltshire Truffle, 36 Month Aged Parmesan	£12
Irish Seafood Cocktail Atlantic Prawns, Beetroot Cured Salmon, Marie Rose Sauce, Quail Egg & Caviar	£13
Kilkeel Scallop Roasted Cauliflower, Grapes, Shellfish Sauce	£16
Baronscourt Estate Venison Roasted Beetroot, Toasted Hazelnut, Blackberry	£15

MAINS

Roasted Turkey Roulade Sage and Onion Stuffing, Duck Fat Roast Potato, Ioana Vegetables, Creamed Sprouts, Madeira Jus	£36
Moiled Irish Beef Roast Onion, Braised Cheek, Peppercorn Cream	£30
Murley Lamb Braised Shoulder, Clandeboye Yogurt, Aubergine, Olive Oil	£36
Halibut Fennel Jam, Bouillabaisse Sauce, Saffron Aioli	£45
Roast Aubergine Urad Lentil Dahl, Pomegranate, Coriander	£28

SIDES

£8 Each

- Creamed Potatoes**
- Miso and Pistachio Roasted Carrots**
- Creamed Sprouts & Grant's Bacon**
- Duck Fat Roast Potatoes**

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

Homemade Christmas Pudding Brandy Foam, Burnt Butter Ice Cream	£14
72% Chocolate & Hazelnut Mousse Pedro Ximénez, Golden Raisins, Frangelico	£14
Caramelised Apple Tarte Tatin Thyme Ice Cream (for two)	£22
Clementine, Raspberry & Macerated Blackberry Trifle	£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

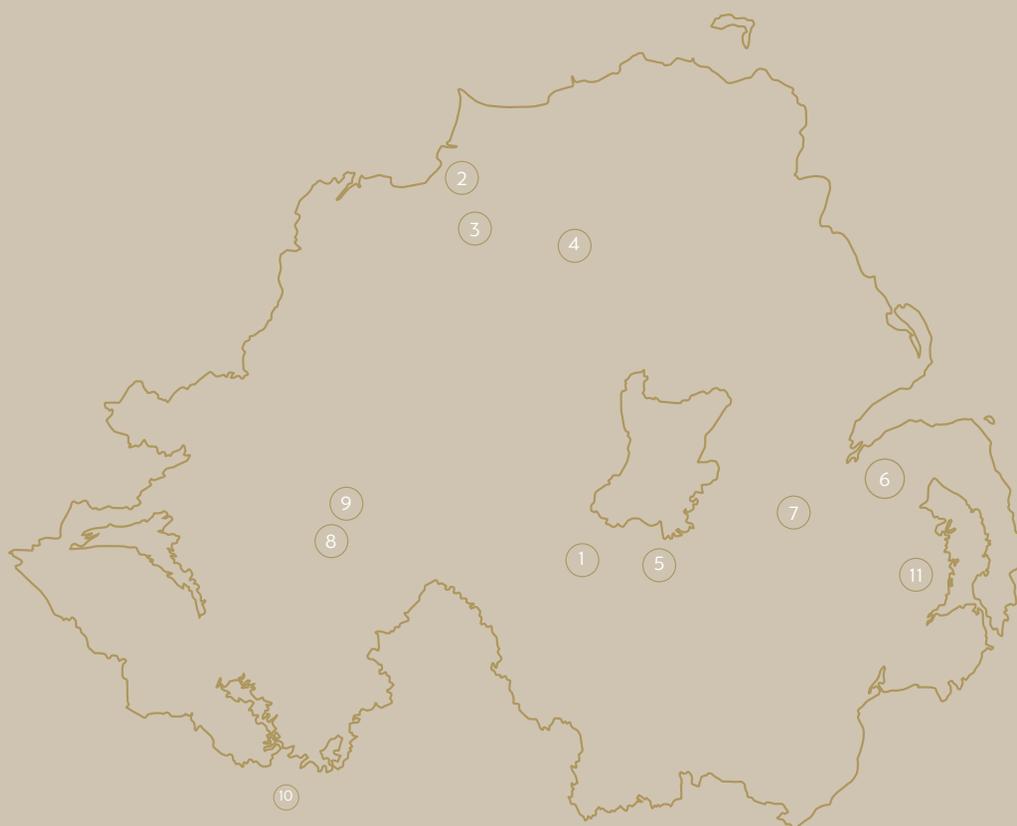
Coffee Royale
Hennessy VS Cognac

A 10% discretionary service charge will be applied.

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 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

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