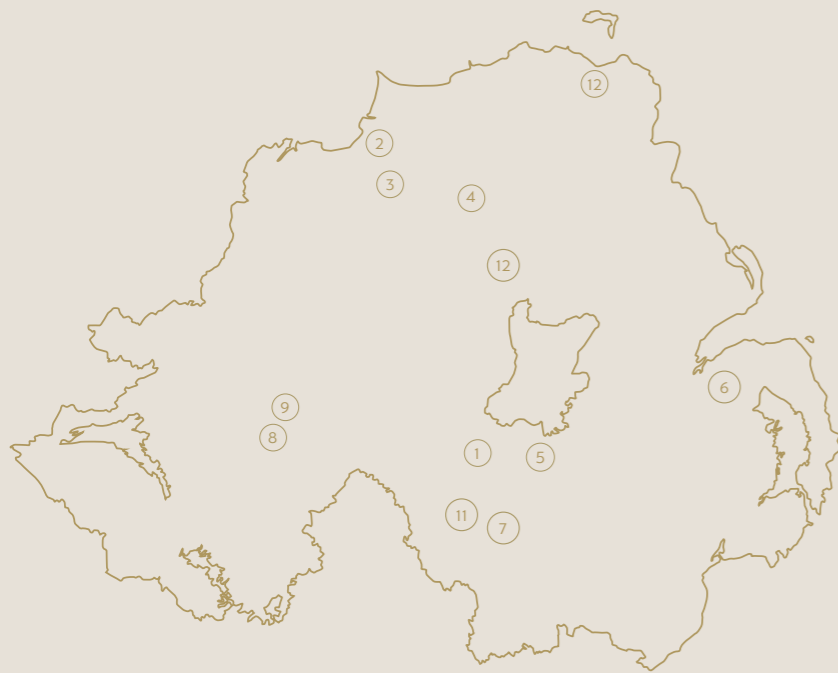


THE LOCAL POWER OF GOOD

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 Richhill Chicken – Co. Armagh
- ⑧ Lisdergan Butchery – Co. Tyrone
- ⑨ Barons Court Estate – Co. Tyrone
- ⑩ Ballycastle Lobster – Co. Antrim
- ⑪ Annaghmore Mushrooms – Co. Armagh
- ⑫ Ditty's oatcakes – Co. Derry

*Thank you for dining with us
at the Seahorse Restaurant*

S E A H O R S E

BAR & 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.

A 10% discretionary service charge will be applied.



STARTERS

Spring Pea Velouté Parmesan Gnocchi, Mint	£11
Kilkeel Crab Tomato, Sea Herbs, Caviar	£14
Ballycastle Lobster & Salmon Ravioli Fennel Purée, Lobster Bisque	£14
Grant's Ham Ballotine Pickled Mushrooms, Truffle Egg Yolk, Crackling	£13

MAINS

Lisdergan Beef Fillet Malt Glazed Cheek, Amaranth, Pomme Anna, Purple Sprouting Broccoli	£42
Wild Sea Bass Braised White Asparagus, Vin Jaune, Smoked Bacon	£32
Rockvale Farm Chicken Wild Garlic, Asparagus	£32
Thornhill Duck Carrot, Pistachio, Waggle Dance Honey, Apricot Gel	£35
Roasted Cauliflower Almond Satay, Pickled Red Onion, Golden Raisins	£28

SIDES

Peas, Grants Smoked Bacon, Pearl Onions, Baby Gem	£8 Each
Dulse Buttered Baby Potatoes	
Truffle Parmesan Fries	
Miso & Pistachio Roasted Carrots	

DESSERTS

Caramelised Apple Tarte Tatin (For 2) Thyme Ice, Salted Caramel Sauce	£20
Irish Coffee- Misu Bushmills Whiskey, Dark Chocolate & Mascarpone	£12
Lemon and Pine Nut Parfait Clandeboyne Yoghurt, Raspberry	£12
Cheese Selection Grapes, Fig Chutney, Ditty Oats Cakes	£16
Petit Fours	£8

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

Irish Coffee Bushmills Whiskey
Calypso Coffee Tia Maria
Baileys Coffee Baileys Irish Cream
Coffee Royale Hennessy VS Cognac
£10.00 Each

