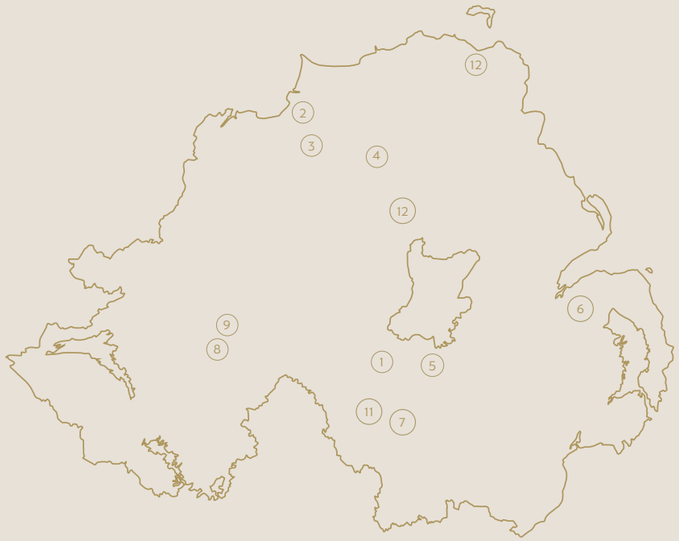
THE LOCAL POWER OF GOOD

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. 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

SEAHORSE

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 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.

A 10% discretionary service charge will be applied.

GOOD FOOD IRELAND

STARTERS

Jerusalem Artichoke Soup £12
Truffle Potato Dumpling

Roast Kilkeel Scallop £15
Ajo Blanco, Grapes, Verjus

St Tola Goat's Cheese Parfait £14
Iona Farm Beetroot, Burren Balsamic & Blackberry Dressing

Baronscourt Estate Game Terrine £14
Quince, Port, Blackberry, Hazelnut, Brioche

Kilkeel Crab & Chilli Linguine £14

MAINS

Lisdergan Beef Fillet £49
Braised Beef Cheek, Potato & Onion Terrine, Leek Emulsion, Red Wine Jus

Grant's Rare Breed Pork £32
Fillet, Cheek, Iona Farm Carrots, Armagh Black Butter & Apple Purée

Rockvale Farm Chicken £32
Conway Farm Celeriac, Mushroom & Shallot Tartlet, Jus Gras

Roasted Local Halibut £34
Ballycastle Lobster Arancini, Cauliflower, Lobster Bisque

Roasted Cauliflower £28
Almond Satay, Pickled Red Onion, Golden Raisins

SIDES

£8 Each

Koffman Cabbage

Dulse Buttered Baby Potatoes

Truffle Parmesan Fries

Miso & Pistachio Roasted Carrots

DESSERTS

Caramelised Apple Tarte Tatin £20
Thyme Ice, Salted Caramel Sauce *(Prepared Tableside, Serves 2)*

Warm Lemon Madeleines £12
Wild Honey Ice Cream, Raw "Waggle Dance" Honey, Earl Grey Syrup *(Please Allow 10 Minutes)*

Valrhona Chocolate Nemesis £12
Orange, Miso, Vanilla

Artisan Cheese Selection £16
Grapes, Armagh Black Butter, Ditty's Oatcakes

Petit Fours £8

TEA

Irish Breakfast
Earl 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