

# 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 Bob's Gourmet Tomatoes – Co. Antrim
- 8 Lisdergan Butchery – Co. Tyrone
- 9 Baronscourt Estate – Co. Tyrone
- 10 Thornhill Duck – Co. Cavan

SEAHORSE

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 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.



## MENU

### Snacks

Bandonvale Vintage Cheddar & Ale Gougère  
Sourdough Crackers, Taramasalata, and Trout Roe  
Summer Vegetable & Chicken Consommé

### Bread

Sourdough Rolls, Guinness & Treacle Bread, Malt Hazelnut Butter,  
Brighter Gold Rapeseed Oil & Burren Balsamic Vinegar

### Ravioli

Dublin Bay Prawns, Salmon, Fennel, Shellfish Bisque

### Summer

Bob's Gourmet Tomatoes, Parmesan Foam, Black Olive Crumb,  
Aleppo Chilli

### 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

### Petit Fours

£80

## WINE PAIRING

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

**Herronhoff Sand & Lime Reserve Pinot Gris 2020**  
Styria, Austria

**AIX Rosé 2022**  
Provence, France

**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