

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 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 Barons Court 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

Sourdough Crackers, Taramasalata & Trout Roe
Bandon Vale Vintage Cheddar & Ale Gougère
Autumn 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

Autumn

Barns Court Estate Venison Tartare, Pomme Anna,
Black Garlic Purée & Confit Egg Yolk

Thornhill Duck

Purple Turnips, Pickled Blackberries, Spiced Duck Sauce

Irish Cheese Selection

Apple Chutney & Biscuits
£15 supplement

Sorbet

Quince Sorbet, Waggle Dance Honey, Pain d'épice

Prune & Armagnac Soufflé

Jerusalem Artichoke Ice Cream, Pedro Ximénez Syrup

£80

WINE PAIRING

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

Herrenhof Sand & Lime Reserve Pinot Gris 2020
Styria, Austria

Strange Kompanjie Cinsault 2023
Paarl, South Africa

Domaine Drouhin 'Roserock' Pinot Noir 2019
Oregon California

Churchill's Late Bottled Vintage Port 2016
Douro Valley, Portugal

Oliver Zeter 'Sweetheart' Sauvignon Blanc 2022
Pfalz, Germany

Prunotto Moscato D'Asti 2022
Piedmont, Italy

£70