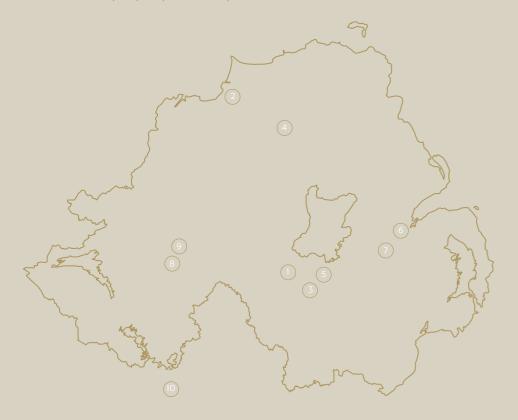
# The Local Power of Good

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.



- Conway Farm Co. Armagh
- 2 Broighter Gold Rapeseed Oil Co. Derry
- 3 Burren Balsamics Co. Armagh
- 4 Moyletra Farm Co. Derry
- Waggle Dance Honey Co. Armagh
- 6 Walter Ewing's Co. Antrim
- Bob's Gourmet Tomatoes Co. Antrim
- 8 Lisdergan Butchery Co. Tyrone
- Barons Court Estate Co. Tyrone
- 10 Thornhill Duck Co. Cavan

# S E A H O R S E

BAR & RESTAURANT

Tasting Menu

Thank you for dining with us at the Seahorse Restaurant

# **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, Broighter 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'epice

### Prune & Armagnac Soufflé

Jerusalem Artichoke Ice Cream, Pedro Ximénez Syrup

## WINE PAIRING

Domaine J. Laurens, Cremant de Limoux `Les Graimenous 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



4 Jelcome

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.

£80

£70