



À LA CARTE

On behalf of the management and staff at the Grand Central Hotel, 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.

Should you have any dietary requirements the team will be delighted to assist. Relax, Wine & Dine in this exquisite venue where quality exudes from every angle.

Damian Tumilty, Executive Head Chef

SNACKS

OLIVES

£3

SMOKED ALMONDS

£3

LOCAL CRAB SLIDERS

£5

APPETISERS

WILD MUSHROOM SOUP

Pickled Shiitakes, Truffle & Tarragon Cream

£7

COUNTRY STYLE TERRINE

Ham Hock, Foie Gras, Black Pudding, Celeriac Remoulade, Port & Bacon Jam, Sourdough.

£10

WALTER'S SMOKED SALMON

Horseradish Cream, Pickled Cucumber, Kohlrabi, Honey Mustard Dressing

£10

ROASTED LOCAL SCALLOPS

Jerusalem Artichoke Velouté & Black Olive Oil.

£12

SALAD OF BUTTERNUT SQUASH

Beetroot, Tetê De Moine, Spiced Pumpkin Seeds, Tahini Dressing.

£8

WHIPPED FIVEMILETOWN GOATS CHEESE

Salt Baked Beetroot, Pickled Walnuts, Poached Pear

£8

ENTRÉES

HERB CRUSTED RACK OF MOURNE LAMB

Potato Fondant, Celeriac Purée & Rosemary.

£30

ROASTED IRISH CHICKEN SUPREME

Olive Oil Mash, Parsnip, Kale & Chicken Juices

£18

ROAST MONKFISH

Sauté Potatoes, Purple Sprouting Broccoli, Jus Gras & Hazelnuts.

£24

HANNAN'S FILLET STEAK

Crispy Shin, Local Beetroot, Spring Onion Mash & Horseradish.

£32

HANNAN'S SALT AGED SIRLOIN STEAK

Hand Cut Chips, Green Peppercorn Cream & Watercress Salad.

£29

MISO ROASTED CELERIAC

Quinoa, Broccoli, Feta, Cumin, Miso Dressing & Smoked Almonds.

£17

SIDES

Miso Dressed Greens £4

Mixed Leaf & Shallot Salad £4

Spring Onion Mash £4

Hand Cut Chips £4