



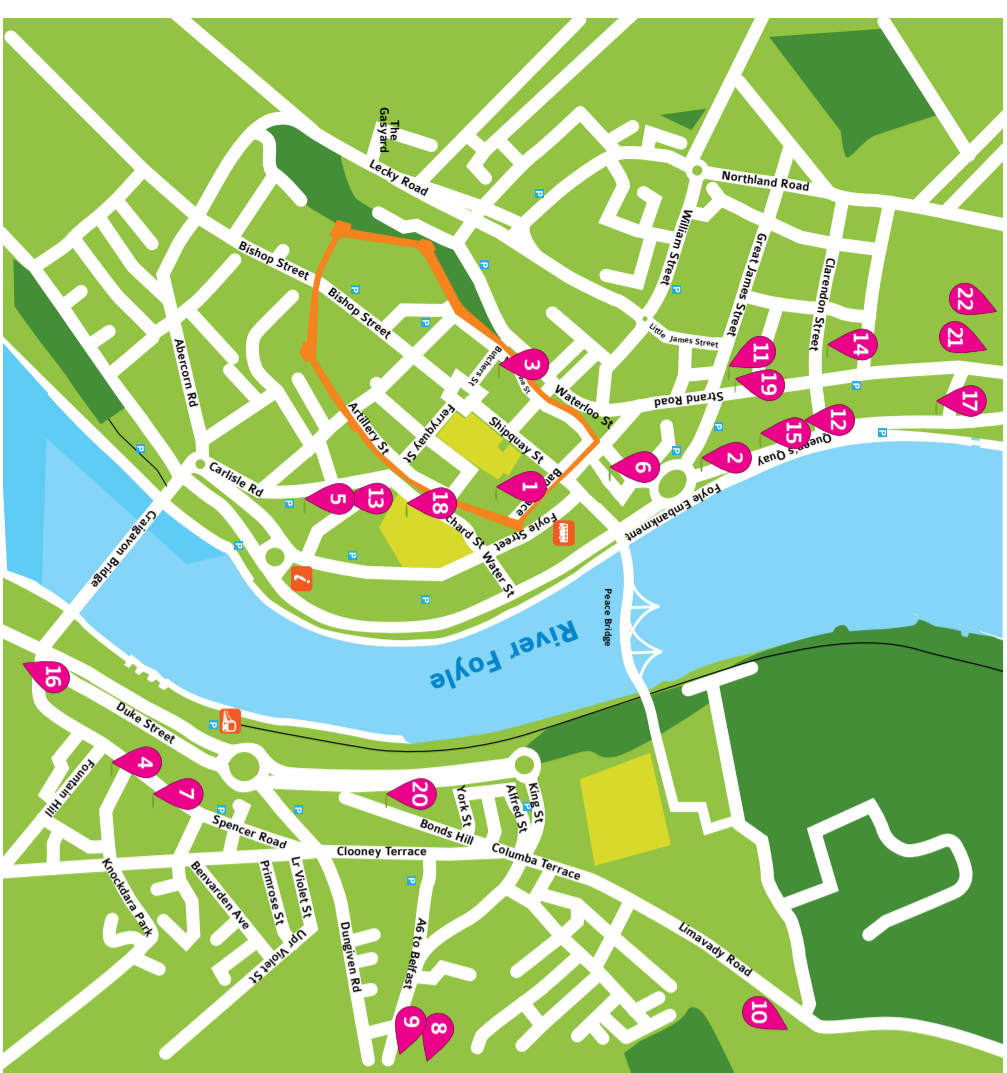
LegenDerry Food Trail

15th – 23rd March
www.derrycity.gov.uk/food
We've Got Taste!

NORTHERN IRELAND REGIONAL FOOD PROGRAMME



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Restaurant Locations

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2. Thompsons Restaurant @ City Hotel
3. The Walls Bar & Restaurant @ Tower Hotel
4. The Ritz Bar & Bistro
5. La Sosta Restaurant
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8. Ardmore Restaurant @ Beech Hill
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14. Saffron
15. Pyke 'N' Pommies
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20. Browns Restaurant
21. The Grillroom Restaurant @ Da Vinci's
22. Timberquay

12. Queen's Quay Social 🍴

Queen's Quay Social offers deformed dining for everyday affairs and special occasions. We focus heavily on food quality and source organic where possible and sustainable food products. We believe that all menus should remain indigenous to our locale, always supporting local suppliers and promoting them.

24a Queen's Quay, Derry
t: 028 7126 3 742
e: darren@queensquaysocial.com
w: queensquaysocial.com
Chef: Darren Iddon & Zsolt Dikter
Dish: Shorthorn Beef, Stout & Foyle Oysters. Our beef comes from Castlerock Co Derry, Shorthorn is a rare breed cattle and we work closely with our farmers to ensure quality and provenance. Our stout is brewed in Belfast and our Oysters come fresh from Lough Foyle. Suppliers used for this dish are Donegal Prime Fish & Mr Ross Mccardle.
Price: £5.00

13. Primrose Cafe 🍴

Primrose is still a fairly new arrival on the local culinary scene but already has made a big impact on it. From the word go we have always ensured that the finest local ingredients available on our own doorstep is the key to our success. We even own 2 local butcher shops. We are always a step ahead of the game with only the best meat and poultry available. This, we feel, is highly important to our city becoming a leading food destination. We feel we have the finest ingredients available in the country.

15a Carlisle Road, Derry BT48 6JJ
t: 028 7126 4622
e: primrosecafe@hotmail.com
Chef: Emmett Deane
Dish: Home Cured Corned Beef. A delicious home cured brisket of beef straight from our very own family owned Breslin's butchers shops - Bred here and Fed Here!
 Served with local farm potatoes and greens from Dalton's local farm.
Price: £6.99
Awards: Janus Award Winner 2013.

14. Saffron 🍴

Saffron is a "modern Indian Kitchen" here we use the knowledge of both Indian and local cuisine to produce both, authentic traditional dishes, and dishes which combine both cultures.

Local supply is beneficial economically for the area, and has the advantage of freshness with more frequent deliveries, straight to our door.

2a Clarendon St, Derry BT487ES
t: 028 7126 0532
e: info@saffronderry.co.uk
w: saffronderry.co.uk
Chef: Suki Nagra and Gareth Kelly
Dish: Greencastle Monkfish Fritters. Donegal Prime Monk Fish. Foyle Chipping create our large hand cut chips with locally supplied potatoes.
Price: £6.45 and £13.95

15. Pyke 'N' Pommies 🍴

Pyke 'N' Pommies Street Food, offers exceptional gastro pub standard food from a van!! Food provenance is vital to keep our local economy growing, less travel costs ensuring a low carbon footprint. Enjoy five star, gourmet cuisine from Kevins van ... It's Vantastic!

Queens Quay, Foyle Marina, Derry
e: pykie76@hotmail.co.uk
Chef: Kevin Pyke
Dish: Coq Ó Van. Glin Valley Chicken Legs, served with White Oaks farm local potatoes, and soft leaves. Slow Food Company Lifford's Sourdough Bread.
Price: £6.00
Awards: Featured in the Mc Kenna's guide.

16. Grill Restaurant @ The Everglades 🍴

Being a Hastings Hotel, The Everglades have been leaders in food provenance for the past 10 years. 90% of our produce is sourced locally of which we are very proud.

The Everglades is a Four Star Hotel with a 5 Star Food Hygiene Rating. We want to be recognised as being a prestigious, family company providing the finest in Irish Hospitality with style & grace.

Prehen Road, Derry BT47 2NH
t: 028 7132 1066
Chef: Colman O Driscoll
Dish: Baked Pork Fillet: Northern Irish Pork Fillet, with an apple and sage stuffing, wrapped in local Moyallon cured bacon, served on a bed of Colcannon with an Armagh Cider and Apple Jus.
Price: £14.00
Awards: Taste Of Ulster Champion, Good Food Ireland.

17. Quay West 🍴

Fresh produce is the essential for good taste, with local producers working together to make our food product so much better. Quay West sources fine local produce, fresh to your table.

8 Boating Club Lane, Derry BT48 7QB
t: 028 7137 0977
e: Quay-west@btconnect.com
Dish: Baked Local Salmon. Salmon fresh from Glencrossan Fishmongers Omagh, Pork and Bacon from Causeway Meats Co Antrim and Mussels fresh from Greencastle just up the coast.
Price: £15.95

18. Fitzroy's 🍴

Fitzroy's believe in presenting the best of all the region has to offer collectively to ensure the very best of food is served at your table.

2-4 Bridge Street, Derry
t: 028 7126 6211
e: info@fitzroysrestaurant.com
Dish: Fresh Cod from Greencastle Co Donegal with home-made special batter.
Price: £12.95

19. Browns In Town 🍴

Fantastic Food and friendly service using local suppliers for the freshest and highest quality produce at your table.

The local products we source are the best quality to be found anywhere in Ireland.

21 Strand Road, Derry BT48 7BJ
t: 028 7136 2889
e: Brownsintown1@gmail.com
Chef: David Laverty
Dish: Pan seared Scallops with Confit Pork Neck, capers and raisin puree. The finest of Scallops will be sourced from Portavogie, and Pork is supplied from Crossgar Park. All seasonal vegetables are locally grown by Kee's fruits in the village of Eglington, and the very best of local potatoes from Craig's Fresh Supplies in Raphoe Co. Donegal.
Price: £9.95
Awards: Browns in Town is only open 9 months, but has secured a high level of interest – watch this space!

20. Browns Restaurant 🍴

Fantastic food and friendly service using local suppliers for the freshest and highest quality produce.

The local products we source are the best quality to be found anywhere in Ireland.

1 Bonds Hill, Waterside BT47 6DW
t: 028 7134 5180
e: eat@brownsrestaurant.com
Chef: Ian Orr
Dish: 28 day aged Sirloin, cooked over charcoal, served with parsnip puree and Browns chasseur sauce. At Browns we pride ourselves on sourcing our meats from Higgins Butchers – This is the highest quality locally farmed Beef. We also use a local Eglington Farm to supply all of our vegetables.
Price: £12.95
Awards: Recommended in the Michelin guide 2013
 Recommended in the Bridgestone guide 2013.
 Georgina Campbell's Guide Irish Chef of the Year 2013.

21. The Grillroom Restaurant @ Da Vinci's 🍴

"Da Vinci's is Derry's leading 4 star hotel which is home to the renowned Grillroom restaurant. Quality modern food served in decadent surroundings with the most attentive service staff."

The Maiden City is already a tourist destination for a host of reasons but more and more it is becoming inextricably linked as a hub of good food and fine dining. At the core of this reputation is the mix of local suppliers and home grown chefs who are combining flair, talent, skills and local produce to deliver some of the finest food in the north.

15 Culmore Road, Derry BT48 8FB
Chef: Declan Hutton
Dish: Maiden Heaven: Braised Rib of Beef, locally sourced from Castlerock family butchers with smoked garlic and chive mash, roasting juices and served with a selection of locally sourced and farmed spring vegetables - Rib of Beef, Maris piper potatoes, Garlic, Chives, Mirepoix of onion, celery and carrot, curly Kale cabbage, green beans and mange tout.
Price: £14.95
Awards: Janus Award Winner 2013.

22. Timberquay 🍴

100 Strand Road, Derry
t: 028 7137 0020
e: timberquay@hotmail.com
Chef: Adrian Catterall
Dish: Lamb Shank, Colcannon, Smoked Bacon & Pearl Onion Gravy. Irish Lamb Shank supplied by E & B O' Donnell (Letterkenny). Locally grown potatoes and cabbage for colcannon. Smoked Irish Bacon also supplied by E & B O' Donnell.
Price: £12.95





Bred here and fed here.

LegenDerry Food

The LegenDerry Food Trail is a culinary journey which features the best of 'LegenDerry & Local' produce in over 20 restaurants citywide from 15th - 23rd March.

The LegenDerry Food Trail is an extension of the LegenDerry Food Festival, which takes place in Guildhall Square on 15th - 17th March. This festival features Rachel Allen, Neven Maguire, Brian McDermott, Paula McIntyre and Ian Orr, alongside 12 local restaurants. and 20 suppliers. www.derrycity.gov.uk/food

1. Encore Brasserie @ The Millennium Forum 🍴

The Encore Brasserie is situated in the beautiful lobby of the Maiden City's flagship theatre. Yes, you can do pre-theatre, but its central location means it's perfect for a shopping break or for meeting with friends too.

Head Chef John McGee prides himself in using only the freshest ingredients sourced locally from the surrounding area and Northern Ireland. His 'Treachure cured Fillet Steak' is already proving to be a big hit with the local foodies. After a starter & main course you may not feel able for the final act but how could you possibly say no to a Raspberry Cosmo Cocktail or 'After Eight' one of encores signature coffees.

Millennium Forum, Newmarket Street, Derry

t: 028 7137 2492

w: millenniumforum.co.uk

Chef: John McGee

Dish: Glens of Antrim Dexter Beef, pearl onions, rich Guinness gravy & buttermilk onion rings. The Encore pride themselves on local produce and exceptional quality. Come along and taste for yourself... It's sure to have you wanting an encore!

Price: £8.00

Awards: Taste of Ulster, Georgina Campbell Guide, Northern Ireland Tourist Board Award.

2. Thompsons Restaurant @ City Hotel 🍴

We are a restaurant that caters for all food lovers and offers something for everyone. We have a wide range of dishes to suit all tastes – from succulent locally sourced steaks, tender local lamb, duck dishes, fresh local fish from the Foyle and of course numerous chicken dishes. We have fabulous offers such as our '2's company for £35' including wine and 2 course meal for 2 which make us value for money in the current economic climate. And we offer live music at the weekends so that our guests can watch the world go by and let dinner digest in the comfortable surroundings of the hotel lobby and bar. It is definitely a destination that is a must for those who enjoy a sociable evening with great food and great company.

The City Hotel, Queens Quay, Derry

t: 028 7136 5800 (Hotel) 028 7127 8231 (Direct line)

w: cityhotelderry.com

Chef: Paul Sharkey

Dish: Pan seared tender Rump of local lamb served on a creamy rosemary mash with braised turnip, celeriac and carrots and a rich lamb jus. Using the best of local ingredients to reflect the seasons.

Price: £15.95

3. The Walls Bar & Restaurant @ Tower Hotel 🍴

Our Head Chef believes in using only the freshest locally sourced produce available to him on a daily and weekly basis. This local food ensures great quality and value for money.

The Tower Hotel, Butcher Street, Derry~Londonderry, BT48 6HL

t: 028 7137 1000

e: reservations@thd.ie

w: towerhotelderry.com

Chef: Desie McCallion

Dish: 'Mussels on the Wall'. Enjoy the freshest of local Lough Foyle Mussels tossed in Garlic & Coriander with a splash of White Wine, Roasted Shallots & served with our famous home-made Wheaten Bread. Mussels supplied by Donegal Prime Fish.

Price: £12.95

4. The Ritz Bar & Bistro 🍴

A family run business established for over 20 years and located on Spencer Road, only 10 minutes from the city centre. Our food is locally sourced as this ensures that all ingredients are fresh and of the highest quality. We are very fortunate in the Derry area that our natural hinterland is rich in sea and land produce, making them readily available and affordable. This is why we are able to offer such high quality food at such reasonable prices.

74 Spencer Rd, Derry BT47 6HY

t: 028 7134 2421

e: theritzbar@live.co.uk

Chef: Sharon Logue & Gavin McCallion

Dish: Fish Omelette A La Mode. The main ingredients, fresh fish and free range eggs are readily available from local suppliers and our fish includes the Greencastle Catch of The Day. Key ingredients are sourced from and farm shops outlets in the Waterside area.

Price: £5.50

5. La Sosta Restaurant 🍴

La Sosta is an authentic Italian restaurant run by husband and wife team Claudio and Maureen Antonucci. It offers fine, contemporary Italian cooking with emphasis on quality and freshness and local food provenance. The menu is creative and distinct while Claudio's love of wine and flavour combinations is reflected in the passionately chosen wine list.

Food traceability has become increasingly prominent in recent years. Choosing local suppliers promotes freshness, guarantees quality control and stimulates the local economy. Sourcing produce locally complements La Sosta's policy of growing its own salads, vegetables and herbs in its on-site polytunnel. The use of local produce in restaurants showcases all that is good on a regional basis while promoting Derry as a top food destination.

45a Carlisle Road, Derry BT48 6JJ

t: 07969 242 399, 028 7137 4817

e: mantonucci@talktalk.net

Chef: Maureen Antonucci

Dish: Home made Cannelloni. Cannelloni filled with premium mid Ulster minced beef, Limerick ham and locally grown spinach from our own garden, and peas topped with tomato sauce and Irish grown herbs.

Price: £13.90

6. Legenderry Warehouse No1 🍴

Legenderry Warehouse No 1 have teamed up with Harry's award winning restaurant in Bridgend to grow lots of vegetables and salads in our own walled garden. Our meats come direct from good farmers we know personally. This region has some of the best dairy products in the world which gives our coffees and food that extra dimension. Our sandwiches are made with sourdough breads made locally in wood fired ovens. We like to keep things seasonable and simple but most of all full of local flavours.

1 Guildhall Street, Derry BT48 6BB

t: 028 7126 4798

e: info@legenderrywarehouseno1.com

Chef:

Dish: A vegetarian bean stew with tomatoes, courgettes and vegetables all grown in and freshly picked from our own walled garden served with homemade wheaten bread and home roasted Jerusalem artichoke crisps.

Price: £4.00

7. The Sooty Olive 🍴

We are truly lucky to have one of the best fishing areas right on our door step. We feel that it is so important to take advantage of how fresh we can get our fish, this shines through from the many complements we have received. We have local suppliers to provide oils and dressings that complement our dishes so well. Keeping things local not only encourages the economy in our surrounding area to thrive, but it also ensures that we are providing the highest quality of food to all of our customers.

160-164 Spencer Road, Derry BT48 6AH

t: 028 7134 6040

e: thesootyolive@hotmail.co.uk

w: thesootyolive.com

Chef: Sean Harrigan

Dish: Local catch of the day. Fish freshly caught from Donegal Prime Fish, served with a vinaigrette made with locally produced award winning Brighter gold rapeseed oil from Limavady, and locally supplied Irish Quails eggs.

Price: £13.95 (or can be included as part of our house menu, 2 courses £14.95 and 3 courses £16.95)

8. Ardmore Restaurant @ Beech Hill 🍴

Beech Hill is a 4 star family owned and run country house hotel. We are renowned for the quality of our food which is all about seasonal dishes full of flavour. We grow a lot of our own vegetables and herbs in our walled garden and source meat and fish locally. The quality of the produce we can get is a key driver for our success.

32 Ardmore Road, Derry BT47 3QP

t: 028 7134 9279

e: info@beech-hill.com

w: beech-hill.com

Chef: Ryan Burke

Dish: Slow Cooked Shoulder of locally farmed Pork, served with Carrot Puree, Sage & Onion. Pork from local farmer and vegetables from our own walled garden. Only the finest local ingredients are used in the production of this dish which has been lovingly created by Ryan and his team.

Price: £20.00

Awards: RAI best hotel restaurant in Derry, Bridgestone Award's top 100.

9. The Belfray Country Inn 🍴

Our food offering is a mix of carvery lunch as well as a lunch menu, followed by an extensive dinner menu offering a variety of dishes. Our menu also has a good selection of vegetarian dishes as well as dishes suitable for ceiliacs. Local produce is key as produce is fully traceable, of a high quality and it allows for seasonable produce to be readily available. Local supply allows the restaurants to offer a variety of fresh quality produce to their customers.

171 Glenshane Road, Londonderry BT47 3EN

t: 028 7130 1480

e: info@thebelfraycountryinn.co.uk

Chef: Charlie Dillon

Dish: Marinated Rump of Lamb: Prime Rump of Irish Lamb, served with a Tempura of Black Pudding, Roast Garlic Mash and a Red Wine & Herb Jus. Lamb is from Crosskeys Meats in Co Derry. Black pudding from Clonakilty.

Potatoes & Vegetables from Daltons Farm Produce, just minutes away in Ardmore, Derry.

Price: £14.99

Awards: Janus Award Winner 2013.

10. Best Western Plus White Horse Hotel 🍴

We buy everything locally as it is the best product available. We support suppliers on our doorstep and enjoy serving their produce to our guests in the restaurant. It is all about sampling locally grown produce. The restaurant prides itself on exceptional food cooked to the highest standards.

68 Clooney Road, Campsie

t: 028 7186 0606

e: keith@whitehorsehotel.biz

Chef: Noel Ward

Dish: Hog Roast: Succulent Pork carved fresh from Myroe Hog served in a Brioche Bun with a homemade Spiced Armagh Apple Chutney. Locally reared from Whole Hog in Myroe Limavady.

Price: £4.95 approx

Awards: NIHF Best Hotel Restaurant of the Year.

11. Flamin' Jacks 🍴

Flamin' Jacks is a family owned and run restaurant on a busy high street in Derry / Londonderry. All our fish, meat, poultry and fruit & veg. is sourced from local reputable suppliers who we have worked with over the years. Northern Ireland has without doubt some of the finest produce one can find anywhere and to put it simply local just tastes better. In addition, using local suppliers and produce keeps the local economy stimulated and benefits us all from food grown here, not flown here!

35 Strand road, Derry, BT48 7BL

t: 028 7126 6400

e: info@duddygroup.com

Chef: Miguel Hernandez

Dish: Fresh fillets of Seabass with mussel risotto and chorizo salsa 'LegenDerry & Local' ingredients used in this dish. Pan fried fresh Seabass from Donegal Prime Fish, on a creamy mussel risotto, with mussels also from Donegal.

The dish has been designed to capitalise on fantastic local fish produce and is inspired by head chef Miguel's Basque roots.

Price: £14.95

Awards: Restaurant association of Ireland, Best Casual Dining in Derry 2012 Award.

