

Northern  
Ireland

Year of Food  
& Drink 2016  
Our Food, So Good

Taste  
of Ulster

Northern Ireland  
Our food. So good.

We  
Enjoy

We  
Craft

We  
Breed

We  
Grow

We  
Catch

We  
Cook



tourism  
northernireland

Northern Ireland's only fully inspected  
Guide of quality eating establishments



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@Food\_NI



Taste of Ulster 2016 Guide  
Great Places Serving Great Local Produce

# RESTAURANTS

## GROWN HERE NOT FLOWN HERE CAFES, BISTROS AND BAKERIES

# LOCAL FOOD

# TASTE OF ULSTER



# GREAT PLACES SERVING GREAT PRODUCE



@Food\_NI

#nifood16

#nidrink16

#ourfoodsogood



# Guide 2016

# Who we are



Thanks for picking up this booklet. In case you're wondering who's behind it, let us tell you.

We are Food NI/Taste of Ulster. We're all about showcasing the finest food and drink from Northern Ireland. We promote the people who produce it and distribute it to shops and catering outlets. We believe we have world-class ingredients and chefs and we work tirelessly to get that message out near and far.

Our producer members represent everyone from the small artisan to the large scale distributors. We have the full support of the Northern Ireland agri-food industry. Our board of directors include all the major stakeholders.

We're constantly in touch with the media, telling them about what are members are doing. Every week we are letting know about awards that have been won and new products that have hit the shelves.

There'll be even more news for them next year. 2016 is the Year of Food and Drink in Northern Ireland. There'll be lots happening to promote our great food and drink both at home and abroad. Keep in touch at [www.nigoodfood.com](http://www.nigoodfood.com) and on Facebook and Twitter.

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**Want to join? Have something to tell us?**

Email: [info@nigoodfood.com](mailto:info@nigoodfood.com)



# Welcome to Northern Ireland!

It's an exciting time for food in Northern Ireland. After years of preparation, 2016 has been designated the Year of Food and Drink. It's going to be a jam-packed year of celebration.

Our talented chefs and restaurants continue to gain accolades such as Michelin stars for OX and EIPIC and Bib Gourmands for James Street South Bar and Grill and the Old Schoolhouse Inn. A host of other establishments are winners in the Restaurant Association of Ireland, Food and Wine and Catex Awards to name but a few.

Our food producers are also shining on the world stage with hundreds of Great Taste Award winners including Hannan Meats, Mash Direct, Dale Farm, Punjana Tea, and En Place. They are all winning business overseas and enjoying export success.

The strength of our local produce has made an impact on the food experience our visitors can expect in our restaurants, hotels, visitor attractions, cafes, pubs and cookery schools. Our chefs have never had such a well-stocked 'local larder' at their fingertips. This is reflected in the magic our most talented chefs are able to conjure up on menus. Discerning foodies will delight in sampling the contemporary creativity of our chefs, while those looking to experience tradition will also find this in our food.

We're also enjoying an increase in the variety and quality of food events celebrating local produce. From the well-established annual Flavours of the Foyle in May to the Hans Sloane Chocolate & Fine Food Festival which takes place in Killyleagh, County Down in September.

Northern Ireland, our food so good!



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.com

# User guide:

You will see symbols attached to every entry.  
This is what they mean:



Parking  
Available



Paid Parking  
Available



Disabled  
Access



Catering for Large  
Groups/Parties



Licensed



Caters for  
Weddings



Gluten Free



Conference  
Facilities



Wi-Fi  
Available



Accommodation  
Available



Child Friendly/  
Baby Changing



Live Music /  
Entertainment



Payment  
Cards Accepted



Price Indication

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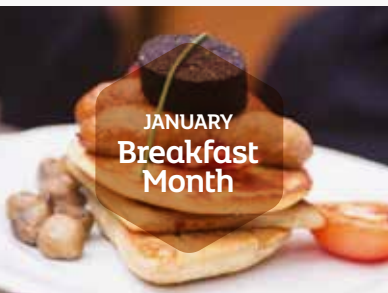
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# Here's the plan...



With monthly themes and key events already in the diary, the year is shaping up to be an extraordinary one.

Have a look at our brilliant themes month-by-month to help you plan your activity...



**MARCH**  
**Heritage & Traditions**



**APRIL**  
**Brewing & Distilling**



**JULY**  
**Seas, Rivers & Loughs**



**AUGUST**  
**Love NI Meat**



**NOVEMBER**  
**Legacy & Learn to...**



**DECEMBER**  
**Christmas & Premium Foods**



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# Belfast



Titanic Belfast is a “must see” during any visit to Belfast and Northern Ireland. The Titanic Visitor Experience charts the ship's famous history from her conception in Belfast in the early 1900s, through her construction and launch, to her infamous maiden voyage and catastrophic demise. The exhibition goes beyond the aftermath of the sinking, to the discovery of the wreck and continues into the present day with material from a live undersea exploration centre.

Seeing the sights of Belfast will help you to work up an appetite. Take an open-top bus or a traditional black taxi tour for one of the best ways to see the historic city. There is also the MAC (Metropolitan Arts Centre) in the buzzing St Anne's Square. Here you'll find a wealth of restaurant choice. The Ulster Museum and Botanic Gardens in the Queens Quarter (Queens University Belfast) are also worth visiting.

Belfast is justifiably renowned for its shopping. You'll find all the big names at Victoria Square and Castle Court Shopping Centres as well as plenty of quirky independent stores between the city centre and other shopping hot spots such as the Lisburn Road. Visit St George's Market for the freshest local produce from producers such as Suki Tea, Harnett's Oils and Pheasants' Hill Farm.

After all that, you'll be in need of sustenance and nowhere has more choice when it comes to eats and drinks. From traditional Belfast Baps to local microbrews; sushi to scallops in cauliflower puree. It's all there! Enjoy!

<http://www.discovernorthernireland.com/belfast>

# 4th Wall

££



WHY NOT TRY

A play at the MAC Theatre across the Square?

This sleek, modern restaurant takes its name from the theatre term referring to the invisible wall separating actors from their audience and given its location right opposite the MAC arts venue in beautiful St Anne's Square this is a pretty apt moniker!

The staff certainly put on a show when comes to the food and drink; the uber-talented Jonny Hamilton is at the helm in the kitchen and invites you to sample his modern-Irish style of cuisine with mouth watering dishes such as grilled goat's cheese with a beetroot, fig and walnut salad and Slane Valley rack of lamb with spiced cous cous, roasted aubergine and a chilli and mint dressing. The pre-theatre dinner menu is great value at £15.95 for two courses or £17.95 for three! (Available Monday – Wednesday 5-9pm, Thursday – Saturday 5-7pm) The warm and welcoming staff will quickly tune into your own pace whether leisurely or hurried – if you only have 45 minutes for lunch they'll ensure you get your meal with time to enjoy it.

Sunday lunches are extremely popular, especially eaten al fresco if the weather's on our side. Don't forget children 11 and under eat free on a Sunday (\*1 per adult).

The wine list designed by Direct Wine Shipments is extensive with something for every budget but we love watching the bar staff rustle up a pre-show summer cocktail – Cosmopolitan anyone? And with two cocktails for £10 it is hard to resist!



**Get there:** 4th Wall, St Anne's Square, Cathedral Quarter, Belfast BT1 2LR

**Get in touch:** t: (0)28 9027 8707 e: [manager@4thwallbelfast.com](mailto:manager@4thwallbelfast.com)

w: [www.4thwallbelfast.com](http://www.4thwallbelfast.com) twitter: @4thwall\_belfast

facebook: /4thwallbelfast





# 21 Social

££



Slap bang in the centre of the funkiest part of the city, 21 Social is a very sociable place indeed. There are three floors in this stylish building and the ground floor restaurant is where you can tuck into wholesome healthy food that's good for the soul. It's all fresh and organic where possible.

Typical offerings include lemon and black pepper squid, Dexter beef burgers and oven roast cod, with desserts such as Blackberry Carrageen moss pudding with poached apples and shortbread.

There are deals aplenty here like their Pre-theatre menu where two courses are £14 and 3 courses just £17. Who doesn't love to Surf or Turf? You can have either two sirloin steaks with all the trimmings or two fish of the day with a bottle of wine for £40. Don't forget lunch specials from £5.95. So much choice!

Head down for Sunday brunch or roast of the day accompanied by a live acoustic set!

Dine and imbibe!



**Get there:** 1 Hill Street, Belfast, Co. Antrim. BT1 2LA

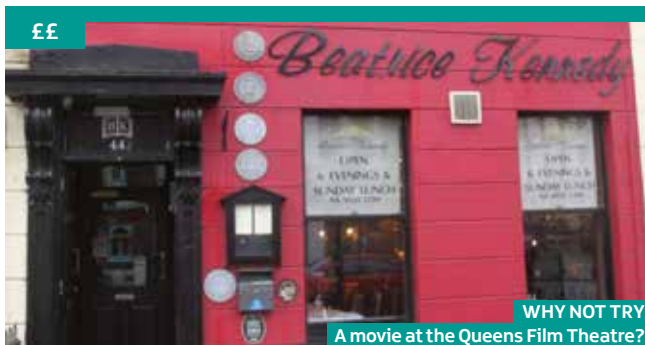
**Get in touch:** t: (0)28 9024 14 15 e: [info@21social.co.uk](mailto:info@21social.co.uk)

w: [www.21social.co.uk](http://www.21social.co.uk)



# Beatrice Kennedy

££



Housed in the charming Queens Quarter, this multi-award winning restaurant is consistently rated one of the best places to eat in the city. It's been doing its thing since 1996, but the beautiful building has been in use since the 1860s. It still feels like a grand old house with its shelves of books and period features.

We love eating in places that hum with history, but we want great food and service, too. That's here in spades. They go out of their way to make sure there's a wide choice of meat, fish, and game on every menu, but expect to see your fish napped with a chardonnay emulsion and your carrots to be the cumin crispy variety.

We'd walk over hot coals for Head Chef Jim McCarthy's new 5 course Carte Blanche menu. His mackerel escabeche is buenissimo. Co-head chef, Jim McCarthy, has made his mark on the super value pre-theatre and express menus. All the bread, pasta and desserts are made on the premises. Veggies will be pleased too.

Private dining room available upstairs for up to 80 people.



**Get there:** 44 University Road. Belfast, BT7 1NJ

**Get in touch:** **t:** (0)28 9020 2290 **e:** Reception@beatricekennedy.co.uk

**w:** www.beatricekennedy.co.uk

# Belfast Castle

£-££



WHY NOT TRY

A walk in Cavehill Park?

Belfast Castle, long recognised as one of Northern Ireland's iconic landmark destinations for both business and pleasure, serves the best of local produce freshly prepared, seven days a week.

Choose to dine in the elegant Cellar Restaurant or the more relaxed Tavern Bar. With an extensive menu customers can enjoy a range of dishes from Beer Battered Ardglass Scampi to Slow Roast Daube of Ulster Beef and Herb Crusted Canon of Mourne Lamb, all served by their enthusiastic and dedicated staff.

Lighter snacks are also available or why not sample one of their home-baked scones after a relaxing stroll in the splendid surroundings of Belfast Castle and Cavehill Country Park? For the ultimate weekend treat our famous Traditional Sunday Lunch priced at £26.00 for 4 Courses is a must!

[Their sister company, Big Occasions with 3 mobile kitchens also enables them to bring gourmet catering to your wedding, corporate or sporting event (info@bigoccasionscatering.co.uk) – you choose the location they make the Big Occasion.] Contact details: Main switchboard – 02890 776925, Cellar/Tavern – 02890 370133, Email – info@castlecateringni.co.uk, Web – www.castlecateringni.co.uk



**Get there:** Belfast Castle, Antrim Road, Belfast, BT15 5GR

**Get in touch:** t: (0)28 9077 6925 e: bcr@belfastcastle.co.uk

**w:** www.belfastcity.gov.uk/belfastcastle

# Bert's Jazz Bar And Restaurant

£-££



Transport yourself back to the Art Deco glamour of 1930's New York and the Jazz Age in Belfast's only dedicated Jazz bar and restaurant: Bert's Bar At The Merchant Hotel. Soak up the sophisticated atmosphere and let the cool jazz melodies wash over you.

Taking inspiration from a typical French bistro menu, Bert's offers a sophisticated selection of mouth-watering dishes created by our Head Chef Michael Weber – from Chateaubriand to Moules Frites, all complemented by a handpicked list of cocktails and, of course, exemplary service.

Bert's offers live jazz seven nights a week from 9pm until midnight, providing the perfect backdrop to a delicious brunch or relaxed weekend evening.

**Please note** that on Friday and Saturday evenings there will be a stage charge of £10 per person for reservations on our 8.30pm sitting. This will ensure that the table is yours for the evening to enjoy the live jazz music.

**OPENING HOURS:** Monday - Friday: 4pm - late; Saturday: 11am - late; Sunday: 11am – midnight. **Restaurant Opening Hours:** Monday - Thursday: 5pm - 10pm; Friday: 6pm & 8.30pm; Saturday: 11am - 5pm; (brunch 11am - 3pm), 6pm & 8.30pm; Sunday: 11am - 10pm; (brunch 11am - 3pm)



**Get there:** 16 Skipper St, Belfast BT1 2DZ

**Get in touch: t:** (0)28 9026 2713

**w:** [www.themerchanthotel.com/bars-restaurants/berts-jazz-bar/](http://www.themerchanthotel.com/bars-restaurants/berts-jazz-bar/)

**twitter:** @BertsJazzBar **facebook:** /bertsjazzbar



# Bistro 401 & the Galley Cafe

## @ Titanic Belfast

££



One of our premier tourist attractions must have first class places to eat, and Titanic Belfast certainly does. Everything is freshly made with the finest local ingredients.

The Galley Café does locally produced 'Titanic Tea' and speciality coffees, perfect complements to a fresh scone or traybake.

Bistro 401 is where you can dine with nautically-inspired dishes and surrounds at any time of the day. How about a docker's breakfast on the Morning Watch, or the Duncher Boy's melt at Forenoon? We like the Braised Beef Steerage Style.

Little nippers will be pleased with the chicken dippers and a Smarties cookie. Big kids will love the giant-sized Captain's Custard Cream.

Try the Titanic Quarter beer. It's a local microbrew.



**Get There:** 1 Olympic Way, Queens Road, Titanic Quarter, BT3 9EP

**Get in Touch:** **t:** (0)28 9076 6386 **e:** welcome@titanicbelfast.com

**w:** www.titanicbelfast.com

# Café Nosh

£

**WHY NOT TRY****Ice Skating at Dundonald Ice Bowl?**

Sandwiches to make your tastebuds tingle, and good, good coffee for the good, good people. That's what they do so well at this East Belfast café. It's pretty much always buzzing here. Regulars know they're onto a winner.

The sweet potato falafels are a particular favourite but then so too are the milkshakes. And don't you just love that they call one of their sandwiches "Honey I'm Home"? Unlike some places, they really do fill their sambos here. The BLT Twister is another winner.

Everyone comments on how friendly the staff is. It's always busy but the wait for a table is never too long. They serve hot food too, like traditional Irish stew and no prizes for guessing what Steak Out is. The soups are freshly made every day. Every portion is a great big hug in a bowl. The salad selection is none too shabby either.

Super-duper traybakes and all this nosh is for very little dosh. A real neighbourhood gem and well worth the trip out from the city centre.



**Get there:** 64 Comber Road, Dundonald, Co. Antrim, BT16 2AB

**Get in touch:** t: (0)28 9048 9199 e: Phil\_andrews@tiscali.co.uk

**w:** www.cafenosh.co.uk

# Cafe Smart

££



The paint splashed logo is a bit of a clue. Husband and wife team Simon and Victoria Maccabe opened this gorgeous cafe/art gallery on East Belfast's fashionable Belmont Road nearly six years ago.

They like to think it's more than a coffee shop - it's an experience and we wholeheartedly agree. It's not everywhere you can appreciate Simon's grandmother Gladys' original paintings while enjoying superb food and drink.

Locals love the bodacious breakfasts and gourmet lunches freshly prepared with the best local ingredients. They bake all their own breads, tray bakes, cakes, and famous scones. Their soups, sandwiches and daily specials are filling, delicious and great value.

They open Mon-Sat 8.30-5.30 with a BYO Piano Bistro Evening menu every Thursday night and are now open Sundays 9.00-4.00 for their live Piano Brunch with all day Breakfast, a real hit with a great atmosphere. Smart!

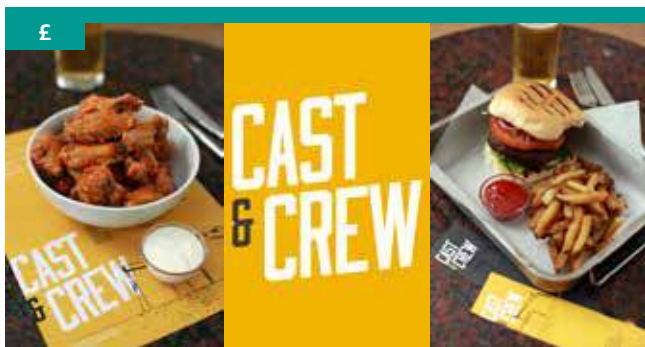


**Get there:** 56 Belmont Road, BT4 2AN 90 471 679

**Get in touch:** t: (0)28 9047 1679 e: [info@cafesmart.co.uk](mailto:info@cafesmart.co.uk)

**w:** [www.cafesmart.co.uk](http://www.cafesmart.co.uk)

# Cast & Crew



Cast and Crew is in a great location under the Samson and Goliath Cranes of Harland and Wolff and between The Titanic Visitors Centre and The Belfast Metropolitan College. They're also not far from the Paintball Studios hence the name Cast and Crew. So clever!

This restaurant, which is part of the James Street South family, has a small, local feel. Their premises are compact and they like it that way. They are all about the food, the provenance of their food and taste means everything to them.

They have a eclectic array of dishes from their breakfast offering (We love the Colombian Eggs) to their lunch menu. In the evening they are available for private events.

So whatever you are in the mood to eat, pop in, dine in or takeaway and join them for some great food every day.

You can order online for collection at [www.castandcrewbelfast.co.uk](http://www.castandcrewbelfast.co.uk)



**Get there:** Titanic Quarter, Queens Road, Belfast, BT3 9DH

**Get in touch:** t: (0)28 9045 1400 e: [info@castandcrewbelfast.co.uk](mailto:info@castandcrewbelfast.co.uk)

w: [www.castandcrewbelfast.co.uk](http://www.castandcrewbelfast.co.uk) facebook: [/castandcrewbfs?fref=ts](https://www.facebook.com/castandcrewbfs?fref=ts)

twitter: [@castandcrewbfs](https://twitter.com/castandcrewbfs)





# Deane And Decano

£-££



WHY NOT TRY

Fit in some shopping in the Lisburn Road's many boutiques?

Deane and Decano is a smart, stylish and buzzing Restaurant/Cafe/Bar with a distinctly Italian flavour. It is located on the ever fashionable Lisburn Road in South Belfast and opens 6 days a week.

It's open from 10am for coffees and light bites and there's Lunch & Dinner a la carte menus as well as daily specials to choose from. Kids love the fresh pasta carbonara and roast chicken strips with potatoes. The bar counter heaves with treats like the home baked cakes! All of the pasta, breads and cakes are made fresh from in-house.

Check out their popular cocktails list and sharing platters deal. They do a Sweet or Savoury platter for 2 with 2 glasses of Casa Deaneo Prosecco for £15.

Deane and Decano is open Sunday evenings from 4pm. There is Live Music every Thursday from 7.00pm & Friday from 8.30pm.

Closed Monday. Open Tues-Sat 10am-late & Sunday from 4pm



**Get there:** 537 Lisburn Road, Belfast, BT9 7GQ

**Get in touch:** t: (0)28 9066 3108

e: [deaneanddecano@michaeldeane.co.uk](mailto:deaneanddecano@michaeldeane.co.uk) w: [www.michaeldeane.co.uk](http://www.michaeldeane.co.uk)

twitter: @DeaneAndDecano facebook: /DeaneAndDecano



# Deanes At Queens

£-££



WHY NOT TRY

Tour the grounds of Queens University?

In the vibrant University Quarter of Belfast, Deanes at Queens Restaurant, Bar and Grill, with its glorious south facing Terrace, takes full advantage of its enviable leafy location overlooking the superb architecture of Methodist College. It's also adjacent to Belfast's Botanic Gardens and the Ulster Museum.

Deanes at Queens is newly refurbished to include a Bar area which benefits from a Full Bar Licence and offers Bar Food throughout the day. Head Chef Chris Fearon, of Great British Menu fame, consistently serves up dishes packed with the flavour of great local produce. The newly installed Mibrasa Charcoal Grill adds a delicious dimension to the wide ranging menus. This place has become a very popular wedding venue and also has private dining rooms with no room hire fee.

And what's this? A 3 course Pix Fixe menu for £20.00 in a Bib Gourmand eatery!

**OPENING HOURS:** 7 days a week, Mon – Sat Food served @ the Bar all day, Restaurant Lunch 12-3pm, Restaurant Dinner 5.30-10pm, Sunday Lunch from 1pm



**Get there:** 1 College Gardens, Belfast, BT9 6BQ

**Get in touch:** t: (0)28 9038 2111

**e:** [deanesatqueens@michaeldeane.co.uk](mailto:deanesatqueens@michaeldeane.co.uk) **u:** [www.michaeldeane.co.uk](http://www.michaeldeane.co.uk)

**twitter:** @DeanesAtQueens **facebook:** /Deanes-at-Queens/126966257370140?ref=hl



# Deanes Deli Bistro

£-££



Deanes Deli Bistro on central Bedford Street in Belfast is relaxed, fun and fabulous. It has established itself as a firm favourite in the city given its location. It is a regular haunt for celebrities wanting to wind down with great food and wine or a delicious cocktail, as well as media types and business people seeking the perfect place to 'do the deal' over lunch!

Serving lunch and dinner Monday to Saturday the a la carte menus are supplemented by daily blackboard and Big Green Egg specials. As ever, the best local and seasonal produce is on the menu. Pre-Theatre Mon-Sat 5.30-7pm 2 courses £15.50 3 courses £18.00

This place can also be hired for private parties. The food and drinks will be yummy. Guaranteed.

**OPENING HOURS:** Mon - Sat 12pm - 3pm, Mon - Sat 5.30pm - 10pm



**Get there:** 42-44 Bedford St, Belfast, BT2 7FF

**Get in touch:** t: (0)28 9024 8800 e: [deanesdeli@michaeldeane.co.uk](mailto:deanesdeli@michaeldeane.co.uk)

w: [www.michaeldeane.co.uk](http://www.michaeldeane.co.uk) twitter: @Deanes\_Deli

facebook: /pages/Deanes-Deli-Bistro/193588080668584



# Deanes Epic

£-££



EIPIC is Deanes Michelin starred restaurant having gained the coveted accolade in the Michelin Guide 2016 just eighteen months after Deanes EIPIC opened! It is an elegant, refined, innovative, modern and glamorous dining experience, within Deanes flagship premises in Howard Street.

Head chef Danni Barry, who first trained with Michael Deane and most recently with Simon Rogan, cooks locally sourced seasonal produce, creating dishes which are precise, balanced, wholesome and full of flavour.

Chef Danni Barry's weekly menu is based on her relationship with her hand-picked suppliers. The Tasting Menu offers seven courses, as well as tasty surprises. Wed to Fri a four course option is also available. Deanes EIPIC opens for Lunch every Friday.

Deanes undoubted vision is to be amongst the finest restaurants in these islands! Expect a menu of few words and stunning flavours that will leave you searching for superlatives.

## OPENING HOURS

Lunch Friday only 12 – 2.45pm

Dinner Wed-Sat 5.30-9.45pm



**Get there:** 28-40 Howard Street, Belfast, BT1 6PF

**Get in touch:** t: (0)28 9033 1134 e: [info@michaeldeane.co.uk](mailto:info@michaeldeane.co.uk)

w: [www.michaeldeane.co.uk/eipic](http://www.michaeldeane.co.uk/eipic)

twitter: @Deanes\_Epic



# Deanes Love Fish

£-££



**WHY NOT TRY**

**A tour of nearby Belfast City Hall?**

Deanes Love Fish is a totally different eating out experience in Belfast. The 100 seater dining space is flooded with light from a conservatory style roof. In the informal but stylish all white interior, reminiscent of a warm summer day on the coast, you will feel welcome and relaxed the minute you walk through the door.

The menu predominantly serves the finest of local seafood and shellfish but with other options. There are daily specials, snacks, small plates, fruits de mer and platters. It's all about casual dining here. Try the £6.50 Lunch.

We love their Late Menu from 10pm. It's so nice to be able to have Crab Mayo on Toast and Prawn Open Sandwiches at that time of the day. Too few places offer this option.

Love Fish is open from 1pm on Sundays serving small plates from £3.50 as well as 2 courses for £15.50 and 3 courses for £19.00.

Business and Finance Hospitality Awards said it was 'Cheery, busy, delicious and great value' We absolutely agree!

## **OPENING HOURS:**

Monday – Saturday 12pm - 10pm, Sunday from 1pm



**Get there:** 28-40 Howard Street, Belfast BT1 6PF

**Get in touch:** t: (0)28 9033 1134 e: [info@michaeldeane.co.uk](mailto:info@michaeldeane.co.uk)

w: [www.michaeldeane.co.uk/LoveFish](http://www.michaeldeane.co.uk/LoveFish) **twitter:** @Deanes\_LoveFish

**facebook:** Deanes-Love-Fish/155969751124756



# Deanes Meat Locker

£-££



When you combine the sheer skill of Deanes chefs with the superb quality of the well renowned Hannan Meats and the accuracy of the Asador Grill you create a product that simply excels . . . and that's at the heart of Deanes Meat Locker. It's one of the three restaurants at Michael Deanes Howard Street premises.

There are no fewer than six cuts of steak- some are from that famed Himalayan Salt Chamber Peter Hannan built, and others are less-known like Hanger. All are superb and even better; they come with proper beef dripping chips.

There are plenty of non-steak options too. You will always find fish, chicken and vegetarian dishes that are as considered and accomplished as any other in the Deanes stable. The desserts, cheeseboard and drinks are all winners, too- just what you'd expect from Executive Chef, Simon Toye.

The Private Room upstairs can accommodate 56 people seated and 100 standing. 4-10-4 Menu served daily from 12-3pm & 5.30-7pm

## OPENING HOURS

Monday – Saturday Lunch 12pm-3pm  
Dinner 5.30pm-10pm



**Get there:** 28-40 Howard Street, Belfast, BT1 6PF

**Get in touch:** t: (0)28 9033 1134 e: [info@michaeldeane.co.uk](mailto:info@michaeldeane.co.uk)

w: [www.michaeldeane.co.uk](http://www.michaeldeane.co.uk) twitter: @DeaneMEATLocker



# Deanes Deli Vin Café

£-££



Cafe by day serving breakfast, fabulous sandwiches, lunch specials or simply a relaxing cappuccino in the afternoon, it transforms by night into a candlelit Wine Bar serving small plates as well as the full Deli menu.

In the romantic wine cellar atmosphere you can enjoy a range of small plates ranging in price from £3.50, washed down by one of their Chez Deaneo fine wines, speciality beers or full a la carte dinner and daily specials! Their chefs use only fresh, seasonal ingredients therefore menus will vary due to market availability.

Check out their Small Plates Deal. 3 Small plates and a carafe wine for just £14.50 (Mon – Thurs 4pm- 7pm)

Live music on Friday and Saturday evenings – so get there early!

## OPENING HOURS:

Mon - Fri 8am - 10pm, Saturday 9am - 10pm



**Get there:** 42-44 Bedford St, Belfast, BT2 7FF

**Get in touch:** t: (0)28 9024 8800 e: [deanesdeli@michaeldeane.co.uk](mailto:deanesdeli@michaeldeane.co.uk)

w: [www.michaeldeane.co.uk](http://www.michaeldeane.co.uk) twitter: @Deanes\_Deli

facebook: /Deanes-Deli-Vin-Cafe-151955001529100



# Graze

£-££



They call the East Belfast district of Ballyhackamore Ballysnackamore these days because there are so many good places to eat but our favourite is absolutely this place. Graze's owners John Moffatt and Neil Johnston have decades of experience in the hospitality industry between them. That experience means you will enjoy great food and drink with impeccable service in a lovely atmosphere.

They know what the ingredients are for an unforgettable meal. They are major champions of local produce from vegetables from the Ards Peninsula and the best beef, chicken and fish to craft ciders and beers on their blackboards.

There are also dedicated vegetarian and gluten free menus. The Sunday roast special is something of a local tradition now, as they have brought back a sharing Sunday meal for the whole family, their midweek offering is a fantastic early bird which consists of a meal for two and a carafe of wine for just £25! No wonder you have to book. They have just launched Graze @ Home where they offer private bespoke dining in the comfort of your own home.

There's a new lounge at Level One so you can relax after your fine repast. Why not try one of their Wine, Gin, and Champagne or Port-themed nights?



**Get there:** Unit 8 Library Court, 402 Upper Newtownards Road, Belfast, BT4 3GE

**Get in touch:** t: (0)28 9065 8658 e: [grazebelfast@gmail.com](mailto:grazebelfast@gmail.com)

**w:** [www.grazebelfast.com](http://www.grazebelfast.com)





# Hadskis

££



Hadskis is named after Stewart Hadski who started a business making pots and pans in the same building way back in 1760. Today's pots and pans are filled with such delights as Bacon, egg and chips or Salt Baked Bream with lemon and capers. They create dishes you don't see on menus every day, or every month for that matter. This is adventurous cooking with local seasonal ingredients taking centre stage.

Take a seat at the bar which gives you front row experience watching the chefs working their magic in the dramatic open kitchen.

The cocktails here are worth the trip alone and they are made to suit the seasons. Experience the fantastic bar tending skills and work your way through the list. If you have no room for dessert, that Crème Brulee Martini is just the ticket.

Check out their Wine Mondays which have a series of wine and food pairings. These change every week and are a great way to effortlessly spend an evening with great food and drinks.



**Get there:** 33 Donegall Street, Commercial Court, Belfast, BT1 2NB

**Get in touch:** t: (0)28 9032 5444 e: [info@hadskis.co.uk](mailto:info@hadskis.co.uk)

w: [www.hadskis.co.uk](http://www.hadskis.co.uk) facebook: /hadskis

twitter: @hadskis\_



# Hillmount Castlereagh Hills

££



Garden centres are quite the culinary destination these days. After, or indeed, before you've stocked up on bedding plants, you can pop into the Gardener's Rest café for a quick coffee or a full roast beef dinner.

They also do soups, sandwiches, pies and quiches. The homemade pavlova or lemon meringue are hard to say no to, never mind the giant scones!

They've recently extended so there is room for 200 seats. Enjoy the panoramic views over the Castlereagh Hills. There's a gorgeous covered balcony, free Wi-Fi and a private function room for 50 guests.

They're so child-friendly, they have a healthy lunchbox with drinks, sandwiches, vegetables, cheese and fruit as well as colouring pencils and paper.

Open Mon-Sat 9am-5pm Sun 12pm-4.30pm



**Get there:** 56-58 Upper Braniel Road, Gilnahirk, Belfast, BT5 7TX

**Get in touch:** t: (0)28 9044 8213 e: [Info@hillmount.co.uk](mailto:Info@hillmount.co.uk)

**w:** [www.hillmount.co.uk](http://www.hillmount.co.uk)

# Homemade by Mann's

£

**WHY NOT TRY****Go Shopping in the Boucher Estate?**

Homemade by Manns is a café/restaurant on the first floor of the Uno Modern Living Furniture shop on Belfast's busy Boucher Road. There are tons of businesses in this area, not to mention shops, so they must be delighted with the yummy home-style food in this place. Sisters Victoria and Cathy Mann opened it in October 2012 and they now own 4 shops. They're the fourth generation of family cooks, so good food is in their DNA.

They use as many local ingredients as possible in their soups, stews, chutneys, cakes and daily seasonal specials. Clare at Kookycook sends them her pesto. The bread comes from Simon Dougan at the Yellow Door; the chicken from Crossgar; the meat from Abbots and the ice-cream from Morelli's.

Whatever you choose from the menu, you **MUST** have a scone. They are utterly delectable, especially when accompanied by an own blend coffee or artisan tea.

Opening Hours Mon-Saturday 9am-5pm



**Get there:** First Floor of Uno Modern Living Furniture,  
52 Boucher Road, Belfast, BT12 6HR

**Get in touch:** t: (0)28 9066 3137 e: [info@homemadebymanns.com](mailto:info@homemadebymanns.com)

w: [www.homemadebymanns.com](http://www.homemadebymanns.com)



# Horatio Todd's

£-££



WHY NOT TRY

Visit the Stormont Estate?

This East Belfast bar and restaurant is a local with a difference. It's a classy joint. It looks good and the food is even better. They now make all their bread fresh every morning, they use Walter Ewing's salmon, local beef and Comber potatoes. You get the picture. We also applaud them for creative veggie choices and extensive gluten free options. Why not try their two course offer with wine for £14.95.

Just because it's a bar doesn't mean it isn't family-friendly. They care about what your kids eat, so the choices are healthy, low-in salt and freshly cooked.

Naturally, the drinks menu is top notch. You can try some of our home-grown microbrews as well as a selection of beers and wines from across the world. Great cocktails too with a cocktail happy hour from 5pm on a Sunday and Thursday.



**Get there:** 406 Upper Newtownards Road, Belfast, BT4 3EZ

**Get in touch:** t: (0)28 9065 3090 e: [info@horatiotodds.com](mailto:info@horatiotodds.com)

**w:** [www.horatiotodds.com](http://www.horatiotodds.com)

**facebook:** [/pages/horatio-todds/261995097522?rf=262822567069344](https://www.facebook.com/pages/horatio-todds/261995097522?rf=262822567069344)



# House of Zen

££



House of Zen is the latest build in what's fast becoming a Zen village. Owner Eddie Fung is well-known for his modern Asian restaurants. This one marries the traditional cobbles of the Cathedral quarter with cutting edge Chinese dark and moody décor.

We must mention the cocktails and mocktails. They simply sing with flavour and are the perfect antidote to delicious morsels of duck with grapefruit and pine nuts and touch-your-heart dim sum.

The Suckling Lamb Shank Claypot is one of our favourite main courses, but some days we crave the retro but oh-so-good traditional Peking Duck.

Lots of Asian places aren't great on desserts but here they have Armagh Bramley apple sponge pudding and a wonderful profiterole dish stuffed with bananas and topped with caramel sauce, Yum yum.



**Get there:** 3 St Annes Square, Belfast BT1 2LR

**Get in touch:** t: (0)28 9027 8688 e: [info@houseofzen.co.uk](mailto:info@houseofzen.co.uk)

**w:** [www.houseofzen.co.uk](http://www.houseofzen.co.uk)



# James Street South

££-£££



Head Chef, David Gillmore has a wealth of experience, offering a classical range of dishes that will make your mouth water.

The style of the food is local seasonal produce cooked with French flair. The chefs are all classically trained. One of the few places to change its set lunch and their a la carte menus monthly, you can expect to find dishes like County Down Loin of Venison, Beetroot & 'Cottage Pie' and White Chocolate Cheesecake, Mango and Honeycomb. They are also hiring 16 apprentice chefs who have had no previous kitchen experience. They want to create a supply chain of chef's not only for James Street South, but for the catering industry here in Northern Ireland.

Just because it's fine dining, don't think it's out of your league. They have a fantastic three course set lunch and pre theatre menu for £18.50.

The tasting menu is not to be missed, 4 Course £45 (Wine Pairing £65) or 5 Courses £50 (Wine Pairing £70).

Winner - Best Restaurant in Northern Ireland 2015 (Waitrose Good Food Guide)



**Get there:** 21 James Street, Belfast, BT2 7GA

**Get in touch:** t: (0)28 9043 4310 e: [info@jamesstreetsouth.co.uk](mailto:info@jamesstreetsouth.co.uk)

w: [www.jamesstreetsouth.co.uk](http://www.jamesstreetsouth.co.uk) facebook: [/jamesstreetsouth](https://www.facebook.com/jamesstreetsouth)

twitter: [@jamessttsouth](https://twitter.com/jamessttsouth)



# The Bar and Grill

## @ James Street South

££



This is the more laid back brother of James Street South. It's literally two doors away in the same building. It's just been awarded a Michelin Bib Gourmand.

It draws its inspiration from the great steak houses of New York and from French inspired brasseries. The charcoal Josper grill is the Ferrari of the grill world. It gives an unbelievable taste and texture to steaks and fish that is just addictive.

The menu changes according to what's local and seasonal. Apart from the grill, they do wonderful fresh handmade rolled pasta, risotto dishes and salads. How about the Pappardelle with duck ragu?

In tune with the dirty food trend, there's a beef burger on the list and the cocktail list is amazing! Try the Lemon drop Martini! Truly, there is something for everyone here, right down to the Sticky toffee sundae or famous Baked Alaska for dessert.

We have a private dining room for 16-40 people.

Michelin bib Gourmand since 2014.



**Get there:** 21 James Street South. Belfast BT2 7GA

**Get in touch:** t: (0)28 9560 0700 e: [info@belfastbargrill.co.uk](mailto:info@belfastbargrill.co.uk)

w: [www.belfastbargrill.co.uk](http://www.belfastbargrill.co.uk) **twitter:** @thebargrill

**facebook:** /belfastbargrill



# La Scala Bistro

## @ The Stormont Hotel

££



With an enviable location just across the road from the stunning Northern Ireland Government Buildings, La Scala is perfect for light bites and more substantial fayre. As with all of the hotels in the Hastings group, the restaurant is big on food provenance and championing local produce.

The menu changes frequently but you can expect the likes of a hearty seafood chowder and a delicious Leggygowan goat's cheese parfait- made from locally produced artisanal cheese and served with crunchy granola and divine golden beetroot. Don't go past their uniquely yummy Belfast Rarebit. Their version is made with Irwin's Stout Wheaten topped with Fivemiletown cheddar cheese sauce and Moyallon dry cured bacon.

Peter Hannan of the Meat Merchant fame, has his amazing steaks on the main course menu – you can really taste the difference with the Himalayan Salt cured beef. Stormont's chefs have also had a great time coming up with new dishes to showcase local produce and be sure to try the Glenarm Salmon fillet or Duo of County Down Pork – Traditional Breed Pork Loin and Slow Roasted Belly of Pork on a bed of Savoy Cabbage, with homemade Champ Croquettes and an Armagh Cider Apple Sauce. See what we mean about championing local produce?

Make the trip out from the city centre. There's plenty of parking, the food is wonderful and you can always walk it off in Stormont Park if you overindulge.

11am-10pm daily



**Get there:** Stormont Hotel, Upper Newtownards Road, Belfast, BT4 3LP

**Get in touch: t:** (0)28 9067 6021 **e:** [res@stor.hastingshotels.com](mailto:res@stor.hastingshotels.com)

**w:** [www.hastingshotels.com](http://www.hastingshotels.com) **twitter:** @stormonthotel

**facebook:** /The-Hastings-Stormont-Hotel/199185133490867





# Loaf Café and Bakery

£



This café and bakery, which was developed on the site of a burnt-out bar in West Belfast, officially opened for business in June 2015. The interior, which spans two floors, has been admired by many customers. Some of the fixtures inside have been salvaged from the old building, which was formerly the Oak Bar.

It's on the busy Grosvenor Road, directly across from the entrance to the Royal Victoria Hospital. If you're one of the many who come here for breakfast, lunch, or coffee and a muffin, you're also doing some good. This is also a social enterprise. All profits help provide education and training opportunities to people who need them.

Among the most popular items on the menu are the homemade soups with mini wheaten bread, freshly baked sausage rolls with secret recipe Loaf relish, and the daily selection of buns, pastries and traybakes. They use local producers like Suki Tea and Keenan's Seafood.

All of the food served is prepared on site by Loaf, which also runs a successful outside-catering business in the greater Belfast area. Loaf's produce is also sold at its sister social enterprise, The Bobbin at Belfast City Hall. The three outlets are operated by parent organisation NOW Group.



**Get there:** 307-308 Grosvenor Road, Belfast, Co Antrim, BT12 4LP

**Get in touch:** **t:** (0)28 9031 3123 **e:** [bookings@loafcatering.com](mailto:bookings@loafcatering.com)

**w:** [www.loafcatering.com](http://www.loafcatering.com)

# Madison's Hotel

££



At the heart of the Queen's Quarter, this boutique hotel is just a 10 minute stroll from the city centre. It's pretty much a one-stop shop for food, drink, entertainment and accommodation. The décor is earthy and contemporary and so is the menu.

Think European with a traditional Irish influence. Naturally the ingredients are local and seasonal where possible. Crossgar supplies the beef, Yellow Door send in the bread and we just love the Crispy Cherry Valley Duck Breast with cinnamon scented red cabbage and red wine Jus.

If you haven't been down Botanic way in a while, make the trip. You will be back for more, we guarantee it!

Open for breakfast, lunch and dinner seven days a week.



**Get there:** 59-63 Botanic Avenue, Belfast, BT7 1JL

**Get in touch:** **t:** (0)28 9050 9800 **e:** [info@madisonshotel.com](mailto:info@madisonshotel.com)

**w:** [www.madisonshotel.com](http://www.madisonshotel.com)

# Molly's Yard

££



This place feels like a delicious open secret. It's in the converted Victorian Stables and Courtyard of College Green House in Belfast's bustling Queen's Quarter. Apart from being one of the only restaurants in town where you can get Hilden Beers on tap, it's a mecca for those who love seasonal, locally-sourced, modern Irish food.

Chef Ciaran Steele orders his seafood from Ewings; his meat from Hannan's and his fruit and vegetables come from McCormick's. Those with a sweet tooth will be happy to hear that Abernethy fudge is in the house too.

He keeps the menu small but perfectly formed. Don't you just love the sound of seared, hand-dived scallops with crispy Clonakilty black pudding and celeriac and almond puree? Every dish has a similar number of carefully thought out elements and they all pass the taste test with flying colours.

**OPENING HOURS:** 12-9.30pm every day. Closed on Sunday.



**Get there:** 1a College Green Mews, Botanic Avenue, Belfast, BT7 1LW

**Get in touch:** t: (0)28 9032 2600 e: [info@mollysyards.co.uk](mailto:info@mollysyards.co.uk)

w: [www.mollysyards.co.uk](http://www.mollysyards.co.uk)



# Native By Yellow Door

£-££



Simon Dougan of the famous Yellow Door has opened up at the MAC in St Anne's Square. Naturally there's brilliant bread all across the menu at this artsy space.

Breakfasts include Eggs any which way, the full Ulster and of course, those super scones Simon does so well. His wonderful wheaten bread accompanies a Sustainable Seafood Chowder on the All Day Menu. His wife Jilly's Edible Gardening skills means there's a plentiful supply of greens.

There's always a Deli Ciabatta special as well as a Hot Deli Sandwich. Eat it in the airy, industrial space that is the Metropolitan Arts Centre. You could take in an exhibition or a show, (there's a great Pre-Theatre Menu) but you'll find yourself going back time and again for the food alone.

We love the Wee Bites available from noon-6pm and on show nights. They start at just £3.50 and there are helpful drinks combos like 6 wee bites and a bucket of 4 beers or a bottle of house wine for just £27. With local products namechecked like Leggygowan Cheese and Kilkeel mackerel, you'll be so glad you've gone Native.



**Get there:** St Anne's Square, Cathedral Quarter, Belfast, BT1 2NJ

**Get in touch:** t: (0)28 9023 2565 and (0)28 9023 5053

**e:** native@themaclive.com **w:** www.yellowdoordeli.co.uk



# Oliver's Coffee Bar

£



Do you ever wish for a European-style coffee house that cook and bake fresh food every day while also caring passionately about their coffee? Well, wish no more. Oliver's Coffee Bar on Belfast's stylish Belmont Road is just that place. Its design is industrial but with an emphasis on comfort.

The ambience is equalled by their attention to fresh local produce. Their bread is freshly baked by award winning baker Stephen Chisholm, his sourdough sells out every morning.

They have built a very strong reputation for their food and coffee, winning a UK-wide Best Breakfast award for 2015.

They have introduced an evening menu and have also recently opened a deli @ 69 Belmont Road, where you can purchase their very popular coffee and sandwiches for takeaway along with their large range of cooked and cured meats which can be seen hanging from the traditional hooks.

Oliver's have earned a great reputation for their homemade Granola and award winning scones. One of their raspberry and white chocolate scones accompanied with locally made Abernethy butter, which they also stock, is a sublime combination. So if you see the lights on in the middle of the night, that'll be Stephen and his team creating another batch of bread ready in time for sunrise and another busy day at this wonderful coffee shop.

Opening hours 7 days a week - Monday - Friday 8:30 to 9:00 Saturday 8:30 to 5:00 Sunday 10:00 to 4:00



**Get there:** 57-59 Belmont Road, Belfast, BT4 2AA

**Get in touch:** t: (0)28 90 656 384

**e:** oliverscoffeebar@gmail.com



# OX Belfast

££

**WHY NOT TRY****Go next door to the OX Cave wine bar?**

One of the most exciting restaurants in Belfast has entered its second year just as strongly as it started. Head Chef Stephen Toman together with Front of House Alain Kerloc'h continue to wow even the most jaded food critic with their impeccable food and wine pairings.

Stephen is a true believer in seasonality and has the imagination and creativity to bring seemingly mundane ingredients to Technicolor life. What appears to be a simple combination of wild mushroom, broccoli and egg leaves your taste buds craving more, while a dish of hay baked celeriac, black garlic, burnt onion and sorrel blew us away. Desserts are quite simply the epitome of delicate yet decadent delights.

There are no tablecloths. The style is relaxed, the décor is paired back and the space buzzes with energy from the open kitchen, but make no mistake, this is fine dining at its absolute best and having just been awarded a 2016 Michelin Star, the experts clearly agree.



**Get there:** 1 Oxford St Belfast BT1 3LA

**Get in touch:** t: (0)28 9031 4121 e: [Info@oxbelfast.com](mailto:Info@oxbelfast.com)

**w:** [www.oxbelfast.com](http://www.oxbelfast.com) **twitter:** @oxbelfast

**facebook:** /oxbelfast



# Randal's Coffee House

£



Located on Belfast's fashionable Lisburn Road, this is the perfect pitstop for some of the best coffee, crepes and scones in the city. The café is renowned for its friendly service and good food at fair prices.

It wouldn't be a Taste of Ulster member if it didn't strive to source local ingredients, and they do. The Saintfield Griddle supply the bread and two local ladies make the most amazing gluten-free cup cakes.

The soups, salads and sandwiches are some of the best we've tasted and go far beyond the run of the mill offerings. The chicken pie is particularly good. That's why they're so popular for outside catering too.

Regulars say it's so relaxing to come in and sit over a paper or a good book. You can tuck into a traybake and watch the world go by. No hurries, no worries. And did we mention the milkshakes? Mmmmm



**Get there:** 569 Lisburn Road, Belfast, BT9 7GS

**Get in touch: t:** (0)28 9068 2600

**w:** [www.randalscoffee-belfast.co.uk](http://www.randalscoffee-belfast.co.uk)

# Rayanne House

££



This is the only 5 star guest house in Northern Ireland and is as renowned for its food as its feather pillows. Food writer and broadcaster Jay Rayner raved about it when he stayed.

The breakfasts have won AA and Egg Cup awards. Taste the prune soufflé and the “crock-baked” ham and eggs and you’ll see why. The menu is as long as your arm. You’d need to stay a fortnight to do it justice and it would be no hardship to move into this 18th century abode.

Why not do their private dining experience? History meets today in the Titanic Menu. Chef proprietor Conor McClelland has recreated the last meal served on board the ship. (He’s even taken it to London and LA) You can see Belfast Lough where the ship sailed out from as you feast on Pan-Seared Filet Mignon topped with Foie Gras and Truffle drizzled with a Cognac, Madeira and Red Wine Reduction served with Potatoes Anna, Creamed Carrots and Zucchini Farci.

Titanic not your thing? Then have the Silverhill duck on marmalade potatoes and the soft shell crabs with gnocchi. Truly some of the most interesting food we’ve seen in a long time.



**Get there:** 60 Demesne Rd Belfast, County Down BT18 9EX

**Get in touch:** t: (0)28 9042 5859 e: [info@rayannehouse.com](mailto:info@rayannehouse.com)

**w:** [www.rayannehouse.com](http://www.rayannehouse.com)



# Robinson & Cleaver

££



This place takes its name from the listed building it calls home. Robinson and Cleaver was a famous Belfast department store, now that name is synonymous with great local food in both casual and more formal settings.

Upstairs in the light, airy Terrace restaurant at lunchtime you can feast on daily platters, burgers, sandwiches and pasta. Desserts are good with offerings like walnut brownies with milk ice-cream. At night, they turn it up a notch with Antrim wood pigeon, Crossgar chicken and Fermanagh pork chops all getting the gourmet treatment. The menu changes seasonally but you will always find interesting combinations that will make you lick your lips. The views of City Hall are stunning, especially from the Terrace.

Downstairs the Urban Deli informal sit-in space they serve soups, salads, sandwiches and sweet bites both in-house and from stellar local suppliers. Just like the original department store, there's something for everyone.

## OPENING TIMES

Opening Times Lunch Mon-Sat 12.00-14.45.

Dinner Thurs-Sat 17.00-21.00

Urban Deli Mon-Sat 8.00- 16.30



**Get there:** Cleaver House, 1-3 Donegall Square, Belfast

**Get in touch:** t: Urban Deli: 028 9031 2538 The Terrace: 028 9031 2666

**e:** Info@robinsonandcleaver.com **w:** www.robinsonandcleaver.com



# Rockmount Golf Club

£-££



Some restaurants at golf clubs make non-members feel like second class citizens. That's certainly not the case here. Rockmount's eaterie has a reputation for excellent service and very, very good food. Everything's freshly prepared on site and that includes lunch, snacks and evening meals.

Everybody comes for the freshly battered Kilkeel scampi served with chips, garlic cubes or criss-cross potatoes. They also rave about the Hole in One dessert. Wait for this, it's choux pastry, honeycomb ice cream and coated in warm butterscotch sauce. You'd need to have done 18 holes for that!

Planning a party? This place is big enough for large functions. They do everything from table d'hôte to cocktail nibbles to fork buffets.

Dine for as little as £13 for two courses at lunchtime and just £15 in the evening. Oh, and don't forget to browse through the onsite shop.



**Get there:** 28 Drumligh Road, Carryduff, Belfast, BT8 8EQ

**Get in touch:** t: (0)28 9081 2279 e: [info@rockmountgolfclub.com](mailto:info@rockmountgolfclub.com)

**w:** [www.rockmountgolfclub.com](http://www.rockmountgolfclub.com)

# SAFA

£-££



WHY NOT TRY

**Visit the Folktown Market in the Square on Thursdays?**

Freshly-ground spices, locally-sourced ingredients and authentic recipes; they're what you'll get at this historic building, located above Kelly's Cellars. SAFA is sleek and contemporary and the food is the real deal. By that we mean there are no artificial additives or nasty dyes. Everything is cooked from scratch and it's all DELICIOUS.

Owner Ali Askir was brought up in Northern Ireland but has strong links with Bangladesh. A trained chef, he has 25 years' experience in the industry and he always wanted his own place. He also wanted to keep it local when it came to ingredients, so, the lamb in the Jalfrezi comes from Newry and the chicken in the Chettined is from Antrim. That's our favourite, by the way. It's a fiery South Indian dish infused with fresh coconut and curry leaves.

Unlike the typical Indian restaurant, the wine menu is full of decent choices and the desserts go way beyond the bought-in ice-creams and sorbets. They make their own Kulfi (Indian ice-cream) and traditional sweets as well as doing a divine Devil's Food Cake and cheesecake.

Prices are unbelievably reasonable. Ok, that's where SAFA DOES resemble a typical Indian restaurant. It's cheap enough to eat there as often as you like. Lunch is just £6.95 for one course and £8.95 for 2 between 12 and 4pm.



**Get there:** 30-32 Bank Street, Belfast. BT1 1HL (Above Kelly's Cellars)

**Get in touch:** t: (0)28 9023 3519 e: [info@safabelfast.com](mailto:info@safabelfast.com)

w: [www.safabelfast.com](http://www.safabelfast.com) twitter: [@safaindian](https://twitter.com/safa indian)

facebook: [/safa.belfast](https://www.facebook.com/safa.belfast)



# SALT

£-££



WHY NOT TRY

Visit St Anne's Cathedral?

Set in the beautiful St Anne's Square in the Cathedral Quarter, right beside the stunning Metropolitan Arts Centre, Salt is already onto a winner location-wise. What about the food you ask? Well, let's just say there are absolutely no worries there either. How could there be when they source local salad vegetables, sustainable fresh fish, Strangford Crab and Dry-Aged Kettyle Rib-Eye steak?

The atmosphere is relaxed but the service is anything but. Front of House Donal makes sure of that. His wife Head Chef Teresa Cooper has VERY high standards too honed over decades in the industry.

Her menu has global influences. She's happy to trot the five continents. Roast duck leg confit and goat's cheese crostini sit alongside Strangford mussels steamed in Thai green roast vegetable curry.

They're particularly strong on vegetarian options like their Superfood salad and lentil and bean burger with tabasco mayonnaise.

Prices are extremely purse-friendly. Dinner starters are around the £5 mark with most mains coming in around £12. They change their desserts as often as the rest of the menu, but you can bet on delectable offerings like dark chocolate and almond parfait with mango sorbet.



**Get there:** Saint Annes Square Belfast, Antrim BT1 2LR

**Get in touch:** t: (0)28 9023 8012 e: [info@saltbistrobelfast.com](mailto:info@saltbistrobelfast.com)

**w:** [www.saltbistrobelfast.com](http://www.saltbistrobelfast.com)

# Saphyre

£-££



How often do you get to eat in an architecturally stunning converted church where the food is as five star as the surroundings? Enter SAPHYRE on Belfast's Lisburn Road.

Personally designed by Kris Turnbull, this opulent place is perfect for a romantic evening for two, a night out with friends or a private party. Head Chef, Patrick Rowan uses some of the finest local ingredients to deliver a dining experience that is as delightful as it is engaging. The talented pastry chef has a distinctive flair with his theatrical infusion of ingredients. From the classic afternoon tea, to cakes and pastries; signature macaroons to delicate desserts, his creations are to be rivalled.

The menu changes seasonally but you can expect twists on classics like Soda Bread espuma in the Ulster Fry and Squid Crackling with the Pork Belly.

## OPENING HOURS:

10am – 6.00pm – Monday & Tuesday

10am – 9.30pm – Wednesday & Thursday

10am – 10.00pm – Friday & Saturday

Closed – Sunday



**Get there:** 135 Lisburn Road, Belfast, BT9 7AG

**Get in touch:** t: (0)28 9068 8606 e: [dining@saphyrerestaurant.com](mailto:dining@saphyrerestaurant.com)

**w:** [www.saphyrerestaurant.com](http://www.saphyrerestaurant.com)



# SD Bell's Coffee House and Tea Rooms

£



SD Bell & Co Ltd. have been roasting coffee and blending fine teas in Belfast since 1887! So, where better to sample them than in the very place where they are roasted, blended and packed?

The "Leaf & Berry Coffee Bar" was established in 1978, Now affectionately Nicknamed 'The East Belfast Stock Exchange', it has grown to over 110 covers today.

You can drink your way around the world. All coffees are roasted on the premises, and the choice is breathtaking: exclusive Blue Mountain Jamaica shares the podium with Great Taste Award-winning mild Colombian San Agustin or espresso-strength Barista 1887" roasts. It's the same for the tea. They're absolutely at the top of their game here. More Great Taste Awards adorn their classic like Natural Leaf Breakfast Tea and Directors' Brew teas, alongside trendier White, Green and Red teas, both in loose-leaf and tea-bag format. They serve light, Continental & Full Breakfasts, delicious scones, light lunches, home-made soups and afternoon teas. It has an extremely broad-based and loyal customer base of business people, young families, tea aficionados and those who wistfully remember the aroma of roasting coffee in Ann Street, Belfast.

Check out their live music, or contact them to hire their stylish and intimate venue for your private function.



**Get there:** 516 Upper Newtownards Road, Knock, Belfast, BT4 3HL

**Get in touch:** t: (0)28 90471774 e: sales@sdbellsteacoffee.com

**w:** www.sdbellsteacoffee.com

# Soul Food Café

£

**WHY NOT TRY****Their fresh pressed beetroot, apple and ginger juice**

This funky cafe on the Ormeau Road has been going for 11 years now. It's truly part of the fabric of the neighbourhood from first thing in the morning it is filled with office workers, school run mums and friends meeting up for a chat over a breakfast of home-made pancakes, granola or the tastiest free range scrambled eggs.

Soul Food Cafe appeals to everyone from babes in arms to silver surfers. They are drawn in by the wonderful food cooked from scratch by chef proprietor, Jason Harris. He's a big fan of chefs like Yotam Ottolenghi and Hugh Fearnley Whittingstall, so expect soups singing with flavour, perfect fishcakes and super sandwiches along with tasty take away salads. Customers also come in for the warm welcome from Mary who has a friendly word for everyone.

A must try is the house range of home-made cakes and pastries, such as raspberry frangipane tart, pecan squares, chocolate brownies and the gluten free options of lemon polenta cake or berry friands. Just the thing with a perfectly crafted barista Bailies Coffee.



**Get there:** 395 Ormeau Road, Belfast BT73GP

**Get in touch: t:** (0)28 9064 6464

**w:** [www.soulfoodcafe.co.uk](http://www.soulfoodcafe.co.uk)



# St George's Bar And Grill

£-££



WHY NOT TRY  
Visit the market?

We all know St George's Market is one of the jewels in Belfast's crown. The best producers and street food artists sell their wares there every Thursday-Sunday. Some of that great produce naturally makes its way onto the menu at the St George's Bar and Grill on the same historic site. Their Market Platter is a real winner. It even has crubbeens (pig's feet)!

Have breakfast, lunch or dinner at this upstairs site. It's a great vantage point for the hustle and bustle of the market below. Tuck into an Ulster fry with traditional soda bread, free-range eggs any which way and superb sandwiches like the Open Strangford Crab and local Smoked Salmon.

It's a more sophisticated atmosphere in the evening, but it's still good honest food packed full of flavour. How good is it to see proper stuff like Beef Braised in Guinness with Carrots and platters of local seafood?

Winner of the Best Breakfast in Northern Ireland 2015

**OPENING HOURS:** Sun 10.30-3.30 Closed Mon and Tue, Wed and Thur 11.30-2.30, 5-9pm. Open till 10pm Fri and Sat.



**Get there:** 1st Floor, St. George's Market, Oxford St, Belfast, BT1 4FG

**Get in touch:** t: (0)28 9066 3137 e: [info@stgeorgesbargrill.com](mailto:info@stgeorgesbargrill.com)

**w:** [www.stgeorgesbargrill.com](http://www.stgeorgesbargrill.com)





# The Academy Restaurant

£-££



With floor to ceiling windows providing panoramic views of St Anne's Cathedral and Buoy Park, the Academy Restaurant is situated within the York Street campus of Ulster University. As the training restaurant for students studying the BSc Hons degrees in Culinary Arts Management and International Hospitality Management, the academy is open to the public throughout the autumn and spring semesters.

The licensed restaurant offers a freshly prepared menu, full of culinary creativity. You can expect starters such as roasted butternut squash, chilli and coconut soup or Chicken liver parfait with toasted brioche, baked fig and onion relish. While main course offerings include pork medallions with thyme jus, apple puree and black pudding croquette. A range of desserts are available, with tea, coffee and petits fours to finish.

You'll enjoy great food and service, while supporting the next generation of gastronomists.

For opening hours and further information, please check out the website.



**Get there:** Department of Hospitality and Tourism Management, Ulster Business School, University of Ulster, York Street, Belfast

**Get in touch:** t: (0)28 9536 7332 e: [academyrestaurant@ulster.ac.uk](mailto:academyrestaurant@ulster.ac.uk)

**w:** [www.business.ulster.ac.uk/academyrestaurant/](http://www.business.ulster.ac.uk/academyrestaurant/)

# The Albany

££



This trendy Lisburn Road bar and restaurant is based on the elegant sophistication of old-school America. Here they combine very slick décor, a stonking array of drinks and an exciting menu filled with offerings like Duck bon-bons with rocket and plum and ginger jam, oak-cured salmon with watercress pannacotta and 21 day dry-hung steaks with all of the trimmings.

There's fine dining on the wine evenings and on Thursdays at the Curry Club from 5-9pm, you can have curry and a pint for just £7.95.

It's open for lunch and dinner seven days a week, with a loyal Sunday lunch crowd, some of whom will have had a great Saturday night in the bar and want to make the weekend last as long as it can. Those Sunday roasts are a true Taste of Ulster. For great food, drinks and style from an award-winning team, look no further

**OPENING TIMES** Mon-Sat 12pm- 1am. Sunday 12pm-12am. Food served daily 12pm-10pm Mon- Sat, 12pm-9pm Sundays.

**AWARDS:** Style Bar of the Year 2014 LCN Awards; Best use of Social Media 2014 LCN Awards; Bartender Michael Brown is Regional Finalist in the International; Bacardi Legacy Cocktail Competition



**Get there:** 701 Lisburn Road Belfast, BT9 7GU

**Get in touch:** t: (0)28 90 664442 e: [info@thealbanybelfast.com](mailto:info@thealbanybelfast.com)

**w:** [www.thealbanybelfast.com](http://www.thealbanybelfast.com)



# The Causerie

## @ The Europa Hotel

££



The lobby at this world-famous hotel has seen more than its fair share of celebrities. The Causerie Restaurant is in a prime location for star-spotting but you'll probably be far too interested in what's on the plate to notice!

The vibe is relaxed and informal. The food is seriously good. They use locally sourced Dexter beef, which is slow to mature and rich in flavour. The chef's also love using the award-winning Kearney Blue cheese. It's great with Glenarm smoked salmon and also features on their Irish cheese slate.

The menus are updated according to what's seasonably available (which it should be, of course), but think Baronscourt Estate venison pie and Carnbrooke pulled pork. Vegetarians won't be disappointed either. Don't wait too long to try this light, airy place. It's a real room with a view.

Menu served all day 12.30pm-10pm



**Get there:** Great Victoria Street, Belfast, BT2 7AP

**Get in touch:** t: (0)28 9027 1066 e: [res@eur.hastingshotels.com](mailto:res@eur.hastingshotels.com)

w: [www.hastingshotels.com](http://www.hastingshotels.com) **twitter:** @HastingsHotels

**facebook:** /hastingshotels



# The Cloth Ear

£-££



No visit to Northern Ireland would be complete without visiting a really good pub! In Belfast you are spoilt for choice, but why not start your odyssey in The Merchant Hotel's own welcoming public house – The Cloth Ear?

There's an exceptional range of craft beers, ales and stouts both bottled and on tap as well as a range of lagers and beers from around the world. They have an extensive range of liqueurs and spirits including a fine portfolio of Irish and International whiskies. A diverse range of new and old world wines are also available as well as classic and contemporary cocktails.

And of course, no great pub would be complete without great pub grub! The food in The Cloth Ear is fresh, creative and hearty, using the best local ingredients is the key to their successful dishes. Their signature "hanging skewers" are a feast for the eyes..... and the belly.

Every Thursday evening there is live music from resident band "Acoustic Soul". They play acoustic adaptations of rock n' roll anthems, indie classics and modern chart toppers. They also show all the big sporting events in the Cloth Ear notably Premier League football, local and International Rugby and major golf tournaments.

**OPENING HOURS:** 12pm – 12am Monday – Wednesday; 12pm-1am Thursday – Saturday; 1pm – 12am Sunday



**Get there:** 35-39 Waring Street, Belfast, BT1 2DY

**Get in touch: t:** (0)28 9026 2719

**w:** [www.themerchanthotel.com/bars-restaurants/the-cloth-ear](http://www.themerchanthotel.com/bars-restaurants/the-cloth-ear)

**twitter:** @TheClothEar **facebook:** /clothear



# The Cultra Inn

££



Set within the grounds of the 5 star Culloden Estate and Spa, the recently refurbished Cultra Inn is the more relaxed, easy-going little brother of the main hotel restaurant. We love the new light and airy feel the new windows bring, and how the patio doors open out onto the terrace and beer garden. Great for alfresco dining and BBQs.

Speaking of dining, you can always be guaranteed to eat fantastic local produce at any of the Hastings Hotels restaurants. Here too, the menu changes in accordance with the seasons, but you'll have choices like homemade crab cakes, Ballybrie wedges and a scrummy soup for starters.

Mains can include curry, fish and chips, Lamb shank and steak sandwiches, but there's much more besides. They always find a way to use Armagh apples in dessert too, so leave a little room for that and some of the delicious Glashy Farm ice-cream.

All Day Dining Noon – 9:30 p.m. Monday – Saturday

Sunday Buffet Lunch 12:30 p.m. – 3:30 p.m. Sunday Dinner 5:00 p.m. – 9:30 p.m.



**Get there:** Culloden Estate and Spa, Bangor Road, Holywood,  
Co Down BT18 0EX

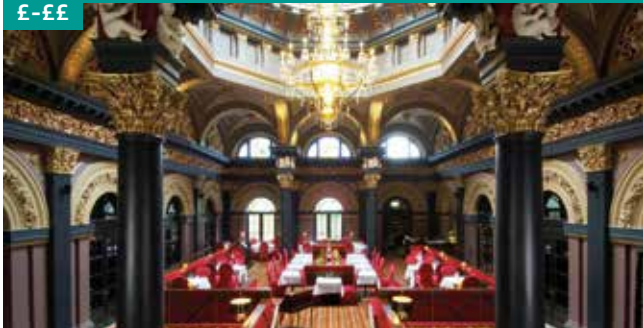
**Get in touch:** t: (0)28 9042 5840 e: [cultrainn@cull.hastingshotels.com](mailto:cultrainn@cull.hastingshotels.com)

w: [www.hastingshotels.com](http://www.hastingshotels.com) **twitter:** @HastingsHotels **facebook:** /hastingshotels



# The Great Room

£-££



The Great Room Restaurant is undoubtedly one of Northern Ireland's most extraordinary restaurants. Thanks to the remarkable original Victorian interior with its glass cupola, Ireland's largest chandelier an array of plasterwork detailing, the space is second to none. Needless to say their chefs search tirelessly to bring the finest seasonal ingredients together in eloquent dishes in thoughtfully prepared menus, just one of the reasons The Great Room Restaurant was awarded 2 AA Rosettes.

Inspired by great European classic dishes, their Head Chef brings a lightness of touch and an innovative approach to the creation of each dish. Quality and freshness of produce is paramount. All this is complemented by expert service and a wine list to which all the superlatives apply!

The Great Room Restaurant offers a huge range of dining choices, from excellent value set menu options to our extensive a la carte and full tasting menus (with or without matched wines), dining in The Great Room Restaurant is an experience not to be missed! They also offer breakfast, lunch and their renowned afternoon Tea which has become iconic. It's a five-star delight with bespoke blended tea.

Entertainment in The Great Room Restaurant is provided by the house pianist or The Merchant Trio on Friday, Saturday and Sunday as well as for a number of other special days and celebrations.



**Get there:** 16 Skipper Street, Belfast, BT1 2DZ

**Get in touch:** t: (0)2890 234 888

**w:** [www.themerchanthotel.com/bars-restaurants/the-great-room-restaurant/](http://www.themerchanthotel.com/bars-restaurants/the-great-room-restaurant/)

**twitter:** @MerchantHotel **facebook:** /themerchanthotel



# The King's Head Restaurant

£-££



This enduringly popular spot on the Upper Lisburn Road ticks all the boxes. It's a pub and restaurant that also has entertainment. What's more, you can always get a space in the onsite car park and Balmoral Train halt is right on its doorstep.

Downstairs you can do the snacky thing with a 'Bar & Beer Garden Menu' in the cosy bar or spacious beer garden. Or go the whole hog upstairs in The Restaurant.

They have a hard to beat offer of 2 Courses for £10 at lunchtime so there is every excuse to treat yourself to their signature dish of 'The King's Wings with blue cheese dipping sauce' or a sumptuous dessert of bang on trend 'Salted Caramel Cheesecake with honeycomb ice-cream'.

They have various cuts of steak, all Northern Ireland farm assured and have been hung for at least 28 days. You can rest easy knowing there's a dish to suit all tastes at The King's Head. Definitely worth a visit.



**Get there:** 829 Lisburn Road, Belfast, BT9 7GY

**Get in touch:** t: (0)28 9050 9950 e: [info@kingsheadbelfast.com](mailto:info@kingsheadbelfast.com)

w: [www.kingsheadbelfast.com](http://www.kingsheadbelfast.com) facebook: /kingsheadbelfast

twitter: @Kingsheadbar



# The Linen Lounge

£-££



**WHY NOT TRY**  
**Visit the Nomadic?**

Situated in Belfast Met's Flagship Titanic Quarter Campus, the Linen Lounge is the perfect place for a relaxing morning coffee, a bistro lunch or fine dining experience.

Food is prepared and served by students undertaking professional cookery, bakery and hospitality programmes, under the guidance of the College's experienced tutors. The restaurant boasts a cool and contemporary setting and offers customers an affordable dining option delivered by Northern Ireland's emerging talent.

Its reputation is built on the success of its students and the hard work of the teaching and business support staff. Recent awards include the Alliance Bakery Student and Trainee Awards and IFEX Parade De Chefs 2014, Student Culinarian of the Year and Junior Chef of the Year.

Local suppliers include Keenans Seafood, Armstrong's Butchers, Hendersons, Crossgar Poultry and Get Fresh.

Booking is advisable. Email [linenloungebookings@belfastmet.ac.uk](mailto:linenloungebookings@belfastmet.ac.uk) or telephone 028 9026 5170



**Get there:** Titanic Quarter Campus, 7 Queens Road, Belfast, BT3 9DT

**Get in touch: t:** (0)28 9026 5170

**e:** [linenloungebookings@belfastmet.ac.uk](mailto:linenloungebookings@belfastmet.ac.uk)



# The Mill Restaurant

## @ La Mon Hotel & Country Club

£-££



The Mill Restaurant at La Mon is named after the historic Mill foundations at La Mon dating back to 1794. The Mill was built by James Lamon on the banks of the Gransha River and its walls still remain today within La Mon's 10 acre grounds. The stylish design reflects the contemporary modern dining at The Mill and is complimented by soft lighting and ambient surroundings. Dining at The Mill offers modern Irish cuisine and its menu is devised by their team of award winning chefs who compliment the best of the seasons.

This award winning team is proud to create the best of locally sourced produce both on land and sea and The Mill's mature herb garden provides hand-picked seasonal herbs, edible flowers and fruit.

The Mill's dedication to quality dining is denoted by the in-house Patisserie and all things sweet are hand-crafted. Dining is complimented by an extensive wine listed, selected by local wine experts to compliment The Mill dining experience.

Be welcomed by a professional & experienced team who will guide you through a unique taste experience. Perfect presentation is served delicately with the finest porcelain to enhance the dining experience.

The unique identity of The Mill is the perfect destination restaurant for intimate romantic dining, informal dining or a celebratory special moment.



**Get there:** La Mon Hotel & Country Club, 41 Gransha Road, Belfast, BT23 5RF

**Get in touch: t:** (0)28 9044 8631 **e:** TheMill@lamon.co.uk

**w:** www.lamon.co.uk **twitter:** @LaMonHotel

**facebook:** /pages/La-Mon-Hotel-Country-Club/244067012278537



# The Mitre Restaurant

## @ The Culloden Estate and Spa

£££



The Mitre Restaurant is one of the most prestigious dining rooms in Northern Ireland. Executive Chef, Paul McKnight is at the helm where he and his team have scoured the place for the best local produce for his à la carte and table d'hôte menus.

Sit in the newly renovated contemporary restaurant and sample Hannan's meat from Moira, salmon from Glenarm and vegetables from local growers like Bob Colhoun and Willowbrook Farm.

Five star does not mean stuffy, the atmosphere is warm and friendly. They like to offer guests a taste of Northern Ireland, so look out for creative spins on classic favourites. Ask for their tasting menu when making a reservation, this gastronomic journey will be sure to please. Whatever you are having, the impeccably trained staff will make sure your glass never runs dry.

Dinner daily 6:30 p.m. – 9:30 p.m.

Sunday Lunch 1:00 p.m. – 3:00 p.m.



**Get there:** Culloden Estate and Spa, Bangor Road, Holywood,  
Co Down, BT18 0EX

**Get in touch:** t: (0)28 9042 1066 e: [res@cull.hastingshotels.com](mailto:res@cull.hastingshotels.com)

w: [www.hastingshotels.com](http://www.hastingshotels.com) **twitter:** @HastingsHotels **facebook:** /hastingshotels



# The Morning Star

£-££



One of Belfast's most historic pubs, the award-winning Morning Star dates back to 1854 and has been run by the McAlister family since 1989.

Housed in a listed building, in a narrow entry between Ann Street and High Street, The Morning Star is a must-see in Belfast. Serving traditional pub grub in the downstairs bar, the upstairs dining experience is for the more adventurous diner.

It's safe to say it's one of the most eclectic pub menus we've ever seen. You can eat pan-fried kangaroo and crocodile as well as emu, ostrich and bison.

But if you fancy something a little less exotic, fear not. Their in-house butcher makes the sausages. The seafood is fresh every day and the steaks are up to 24 oz!

It's the only place we know where Oysters Kilpatrick are served and they are real champions of local brews. They've won bucket of awards. You'll see why.



**Get there:** 17-19 Pottinger's Entry, Belfast, BT1 4DT

**Get in touch:** t: (0)28 9023 5986

**e:** [themorningstarbar@btconnect.com](mailto:themorningstarbar@btconnect.com)

**w:** [www.themorningstarbar.com](http://www.themorningstarbar.com)

# The National Grande Cafe

£-££



The National Grande Cafe is set in the historic surrounding of one of Belfast's oldest buildings, the former National Bank Building on High Street. Inside lies an intentionally unfinished industrial modern interior of exposed bricks, steel girders and concrete floors. The girders are now painted in the unmistakable yellow of Samson and Goliath and sit alongside artwork by local artist Gavin Millar.

It is home to one of the largest dedicated beer gardens in Belfast and the first in the heart of the Cathedral Quarter, which comes complete with its very own apple tree, direct from the Magners orchard in Clonmel. This outside space brings a new dimension to al fresco socialising in the city.

From morning until early evening, customers can relax in the airy contemporary space, enjoying the breakfast, lunch and evening menus. There are old favourites for breakfast like the full National or eggs Benedict and newbies like brioche French toast with jam and mascarpone or baked egg with avocado, sunblush tomato and feta on toasted sourdough. Lunch options incorporate café style food and hot specials which run into the evening. The Sunday brunch menu has given a boost to the local culinary scene, with a varied menu which has gained a faithful following since opening.

Drinks wise, the cocktail list is small but clever and sits well alongside a wide range of gin, whiskey, rum and tequila. There is also a number of locally brewed craft beers.



**Get there:** 62-68 High Street, BT1 2BE Belfast, United Kingdom

**Get in touch:** t: (0)28 9031 1130 e: [info@thenationalbelfast.com](mailto:info@thenationalbelfast.com)

**twitter:** @NationalBelfast **facebook:** /NationalBelfast



# The Northern Whig

£-££



WHY NOT TRY

Visit the Albert Clock?

Gosh, this place is stylish. It's big, bold and brash and we love it. Those three massive granite statues were once kept at the Communist Headquarters in Prague and were rescued from certain destruction after the fall of communism there.

It's not a case of style over substance, though. Head Chef Rick Orr and his team are very serious about food. The menus are carefully planned in accordance with the seasons and the ingredients are sourced locally. Think grilled salmon with chive, fennel and garlic potato cake and a lemon and butter sauce.

They take their drink as seriously as their food. The cocktails are designed and served by award winning staff. Just the thing to linger over as you look out those stunning floor to ceiling windows.



**Get there:** 2-10 Bridge Street, Belfast, BT1 1LU

**Get in touch:** **t:** (0)28 9050 9888 **e:** [info@thenorthernwhig.com](mailto:info@thenorthernwhig.com)

**w:** [www.thenorthernwhig.com](http://www.thenorthernwhig.com)

# The Raj



You might have known this place as the Rajput. It's been a feature of the Lisburn Road for the past thirty years. It's been revamped and funkyed up but the food is as authentically good as ever. This is a family-run business and eating here feels like coming home.

They closely guard those secret recipes for those amazing curries. They grind their own spices and their Indian chefs are classically trained. This is the real deal.

The night we were there, the place was packed. It's obvious customers love that authentic Indian flavour but the atmosphere is also a big draw. They're a really friendly bunch. We had Lamb Rogan Josh and Chicken Dopiaza. Yummy, but what really blew us away was the naan bread. It was the best we have ever tasted. They make their own kulfi too.



**Get there:** 461 Lisburn Road, Belfast. BT9 7EY

**Get in touch:** t: (0)28 9066 2168 w: [www.therajbelfast.com](http://www.therajbelfast.com)



# Yardbird

£-££



Yardbird is situated within one of Belfast's oldest buildings above The Dirty Onion Public House in the heart of the Cathedral Quarter on Hill Street, Belfast.

This site was originally constructed around the 1750's as a warehouse and first used as a spirits bonded warehouse in 1921. The bond, known as STACK "N" (The N refers to North, as in the north side of Waring Street, number 42) and was operated by Edward Dillon Bonders until the company moved to larger premises in 1991. Stack "N" was used to store Jameson in barrels and crates, and during this period tens of thousands of bottles of Jameson passed through these doors.

Yardbird, a free-range rotisserie chicken restaurant, is a firm local favourite in its own right as well as being a perfect complement to the cosy bar downstairs. The simple, stripped back and uncomplicated menu is prepared and delivered to the highest standards and served in a unique style with a matching environment. The food offering is straight to the point, rotisserie chicken and sides, cooked to perfection and full of flavour.

Although the restaurant is situated above The Dirty Onion public house, the restaurant offers a family friendly atmosphere where everyone is welcome, just so long as you love chicken!

**OPENING HOURS:** Mon - Sun 12pm-10pm



**Get there:** 3 Hill Street, Belfast BT1 2LA

**Get in touch: t:** (0)28 9024 3712

**w:** [www.thedirtyunion.com/menu/](http://www.thedirtyunion.com/menu/)

**twitter:** [YardbirdBelfast](https://twitter.com/YardbirdBelfast) **facebook:** [/yardbirdbelfast](https://facebook.com/YardbirdBelfast)



# Yellow Door Belfast

£-££



The go to place for great sandwiches and more on Belfast's trendy Lisburn Road is definitely the Yellow Door. It's part of the big Yellow Door family founded by the multi-award winning chef, Simon Dougan.

This branch is open early for the business crowd and those who need a breakfast boost before they head into work. The Yellow Door bakery provides the usual standard of pancakes, scones and breads that form part of the scrummy menu. Everything is made from scratch without any nasty additives.

Come lunchtime, there will be queues but they're as good at service as they are at sandwiches. There are plenty of sweet treats on offer too. You know how moreish their patisserie range is.

Outside catering too. They've thought of everything!

Open Mon-Sat 8am-3pm



**Get there:** 427 Lisburn Road, Belfast, BT9 7EY

**Get in touch:** t: (0)28 9038 1961 e: [Belfast@yellowdoordeli.co.uk](mailto:Belfast@yellowdoordeli.co.uk)

**w:** [www.yellowdoordeli.co.uk](http://www.yellowdoordeli.co.uk)



# Yellow Door At The Ulster Museum

£-££



We don't know about you, but culture makes us mighty hungry and thirsty. The Ulster Museum positively oozes culture, so we're very glad that the good folk at the Yellow Door are on hand to feed us there.

The brand has now spread past its original store in Portadown into various branches in Belfast and Lisburn.

There are all the famous Yellow Door breads, scones, sandwiches and cakes as well as good tea and coffee. The Museum is free, so why not make a visit soon. Of course, you can just pop in for a Yellow Door scone and a cuppa anytime. Lots of local workers make a regular lunch thing. That Yellow Door reputation speaks for itself.

**OPENING HOURS:** Tuesday-Sunday 10am-4.30pm (Open Bank Holiday Mondays)



**Get there:** Botanic Gardens, Stranmillis Road, Belfast, BT9 5AB

**Get in touch:** **t:** (0)28 9066 6619 **e:** Belfast@yellowdoordeli.co.uk

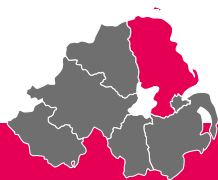
**w:** www.yellowdoordeli.co.uk



discover  
northernireland  
.com



# Co. Antrim



The spectacular North Coast, home to the Giants Causeway UNESCO World Heritage Site and its stunning architecturally impressive Visitor Centre, is the source of many myths and legends. Are the basalt columns of the Giant's Causeway the work of the ancient giant Finn McCool or Mother Nature? We'll let you decide.

The golf's not bad up here either. Royal Portrush Golf Club is one of the finest courses in the world according to those in the know.

The beaches and rugged hillsides of County Antrim are some of most picturesque you will ever see and some of the county's hidden gems are its gardens. [www.antrimgardens.com](http://www.antrimgardens.com). It's no surprise that the region has attracted much attention from film makers in its recent past. From the atmospheric ruins of Dunluce Castle to the regal splendor of Mussenden Temple perched atop the cliff at Downhill, the Causeway Coastal Route is dotted with cute little villages like Cushendun, Cushendall and Glenarm. There you'll see the salmon beds of the Northern Salmon Company and the home of Glenarm Organic Salmon.

If you have a head for heights, brave the Carrick-a-Rede rope bridge and if needs be steady your nerves afterwards with a wee dram of the local Bushmills whiskey. Salmon and whiskey meet at the Bushmills Salmon festival in September. A marriage made in heaven

If you're around in July, don't miss the Dalriada Festival at Glenarm Castle. It's a whole week of merriment including concerts, Highland Games, music, exhibitions and lots and lots of fine food.

[www.discovernorthernireland.com/destinationNI/coAntrim](http://www.discovernorthernireland.com/destinationNI/coAntrim)

# Ballyrobin Country Lodge

**££**

For flying visits and much more. You've probably flown past it a hundred times on your way to Belfast International airport but have you ever stopped to think what's inside the Ballyrobin Country Lodge Hotel?

You may be in for a surprise! Not only does this centuries old building ooze as much homely charm inside as it does out, brand new modern bedrooms have added unexpected chic with boutique comfort and style. All bedrooms and the public areas have wifi access for our residents completely free of charge.

As for the food? You'll have to travel a long way to find as good. Whether it's a hearty breakfast, a bite before your flight, a business lunch or a special occasion, Ballyrobin's mouthwatering all day gastro menu is worth checking in for alone!

Ballyrobin Country Lodge takes great pleasure and pride to source our fresh menu content from the local farming communities. From Ewing's fish to Silver Hill duck, Lisnaskea chicken to locally sourced vegetables and potatoes.

Head Chef Jim Mulholland and his team have spent considerable time and effort to ensure our customers receive the best quality of produce whilst supporting the local economy.

See what you're missing today at Ballyrobin Country Lodge – just minutes from Belfast International Airport and easily accessible to all major routes in Northern Ireland. The perfect venue for an intimate wedding or private dinner.



**Get there:** 144-6 Ballyrobin Road, Aldergrove, Crumlin, Co. Antrim. BT29 4EG

**Get in touch:** t: (0)28 9442 2211 e: [info@ballyrobincountrylodge.com](mailto:info@ballyrobincountrylodge.com)

**w:** [www.ballyrobincountrylodge.com](http://www.ballyrobincountrylodge.com)

# Barnaby's Restaurant

**££**

We love how this restaurant got its name. It was built on the site of a former barnyard. Get it? It's been going strong since 1988.

Expect to feast on local delicacies like King Scallops from Strangford Lough with cauliflower puree and a herb pea dressing and seared venison steak with honey roast parsnips and juniper jus. These are classic flavours that always work and they know it.

The Twosday menu is a great idea. The choice of dishes changes weekly and the cheapest is free. It's the type of stuff you would make at home but it's cheaper and blissfully easy to get it here.

Think spaghetti Bolognese, chicken curry and cottage pie. Lots of people have their wedding receptions here and it's great for conferences too.

From barnyard to brilliant!



**Get there:** Ballyrobert Rd Ballyclare, Antrim BT39 9RT

**Get in touch:** t: (0)28 9335 4151 e: [info@barnabysrestaurant.com](mailto:info@barnabysrestaurant.com)

**w:** [www.barnabysrestaurant.com](http://www.barnabysrestaurant.com)

# Bushmills Inn Hotel

**££****WHY NOT TRY****Visit the Bushmills Distillery just down the road?**

It's always a good start to a meal when the atmosphere is so cosy. We love the wee snugs, the whitewashed walls and the dark timbers. The traditional 17th century building might take you back in time, but the food is bang up to date.

Their style is Irish with an international twist. One of the most popular dishes on the menu is as local as it can get; pan-fried fillet of beef flamed with the famous whiskey which gives the Inn and the village its name.

The Dalriada Cullen skink is a reminder of the area's strong links with Scotland, but there are plenty of tastes of home too, like the Rathlin Island scallops and the Kilhorne Bay crab macaroni.

Desserts are sinfully rich and irresistible. It would be rude not to try their sticky toffee pudding with fresh cream. Just make sure you take a walk on the beach afterwards. Then come back to a malt whiskey in the bar which is still lit by gaslight.

They've even got a private cinema! It doesn't get much better than this.



**Get there:** 9 Dunluce Road, Bushmills, Co. Antrim. BT57 8QG

**Get in touch: t:** (0)28 2073 3000 **e:** mail@bushmillsinn.com

**w:** www.bushmillsinn.com

# Cafe Vic-Ryn

£-££



This café in a department store is the perfect pit-stop during a marathon shopping session, but it's also a destination in its own right. Lisburn people know it's great for everything from breakfast to brunch, lunch, coffee and dinner. Those strawberry and coconut scones are a meal in their own right.

We love their motto "Where Time is Irrelevant". Who wouldn't lose themselves in chicken and ham-pie with chips all made from scratch in their kitchen? They're on the hot counter come noon alongside yummy soups, stew of the day and speciality breads to name but a few. Fresh salads and cold meats too. Needless to say, they use great local produce where possible.

Their Pink Pavlova is their signature dish and has to be seen to be believed. But then again, you might prefer the Hot Chocolate Fudge Cake or the Lemon Meringue. This place is nirvana if you have a sweet tooth, No wonder they make so many cakes for parties.

Why not save yourself from having to cook dinner and try something from their takeaway deli, no washing up either!

Their food is so good that customers urged them to open late. So they do, every Thursday night until 10:30pm.



**Get there:** The House of Vic-Ryn, Moira Road, Lisburn, Co Antrim BT28 2RF

**Get in touch:** t: (0)28 9262 2649 e: hello@cafevicryn.co.uk

**w:** www.cafevicryn.co.uk



# Central Wine Bar

£-££



This award winning restaurant in Ballycastle was opened by Phillip and Gemma McHenry in 2007. They work alongside their children Nichola, Aaron, Cara and Michael. They've got a super team of chefs who love local, seasonal ingredients. Their constantly changing menus cover everything from quick lunches to lingering a la carte evening meals.

They do everything from the very popular and versatile Central Superfood Salad which is gluten free, vegan and vegetarian. It has quinoa, lentils, pearl couscous, squash, fruit, marinated local beetroot, nuts, berries, seeds hummus lettuce cups and a maple agave and mustard dressing. You can add Armagh chargrilled chicken, Irish salmon or smoked North Coast cod. Try the McKay's Family Butchers Sirloin Steak with buttermilk and black pepper onion rings and Bushmills mixed peppercorn cream sauce. Like we say, the menu changes all the time, but expect choices like Seafood cassoulet with a white bean, pancetta and vegetable cream stew with selections of Central's breads or Smoked local cod in a white wine, ginger and scallion cream sauce with crispy leeks and creamy champ.

Eat in the Bar or Restaurant and then why not go to the Cocktail Lounge? Being the Central Wine Bar, the wine list is bang up to date, thanks to frequent tasting sessions. Customers often talk about how friendly the service is. It really is one big happy family here. Bring yours there soon.



**Get there:** 12 Ann Street, Ballycastle, Co. Antrim, BT54 6AD

**Get in touch:** t: (028) 2076 3877 e: [info@centralwinebar.com](mailto:info@centralwinebar.com)

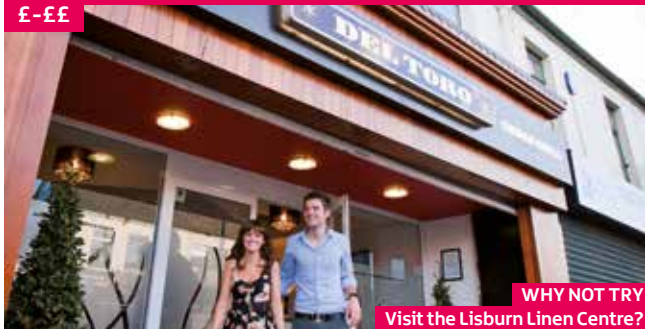
**w:** [www.centralwinebar.com](http://www.centralwinebar.com)





# Del Toro

£-££



WHY NOT TRY

Visit the Lisburn Linen Centre?

The clue is in the name here. Anton Campbell's place majors on meat. The beef has been fed on the green green grass of home and aged for 28 days.

Just taste it hot from the chargrill and you will swoon. The open coals make it delectably smoky and the accompanying tobacco onions are sinfully good.

But it's not all bull here. Anton is a passionate advocate of using local, seasonal ingredients. There'll be a very decent fish dish on too, (we had the turbot with surf clams) and the ribs are another must-try. They have been given the five star treatment before they're even cooked.

You'll go back time and again to give the menu a good going over. The £5 lunch special is the big on value and even bigger on taste.



**Get there:** 19 Antrim Street, Lisburn, Co. Antrim BT28 1AU

**Get in touch:** t: (0)28 9266 8755 e: info@deltoro.co.uk

**w:** www.deltoro.co.uk



# Donnelly's Bakery & Coffee Shop

£



The good people of Ballycastle and the surrounding area have been loyal to this place for decades. An independent home bakery with the second generation of the Donnelly family manning the ovens and an award winning coffee shop upstairs – its a gem . It stands for great taste , great quality and great value . Call in and take your pick of traditional breads , delicious pastries and hot savouries made daily since 1978 or sit in and enjoy a home made meal or cappuccino with a tasty treat .

Right bang in the heart of the shopping district, it's all about good traditional food at purse-friendly prices. We love the café's Ulster fry but the Roast of the Day is always very tempting , as is the Irish stew and freshly made soup .They also do a range of vegetarian and children's options.

The coffee shop is air conditioned with Wifi to help you keep in touch .

Needless to say, all of the ingredients are locally sourced like eggs from the glens , fish from the sea of Moyle and meat from the local butchers . They do a wide range of ethnic and European bakes, but their core products are traditional Irish with a Scottish influence, with a range of pastries second to none.

Opening Hours: Bakery Mon – Sat 07.00 – 18.00;

Coffee Shop Mon- Sat 08.00 – 18.00



**Get there:** 28 Ann Street, Ballycastle. BT54 6AD

**Get in touch: t:** (0)28 2076 3236 **e:** [info@donnellysbakery.co.uk](mailto:info@donnellysbakery.co.uk)

**w:** [www.donnellysbakery.co.uk](http://www.donnellysbakery.co.uk) **facebook:** /donnellysbakery



# Eagle Restaurant

## @ Galgorm Golf Club

££



You'll probably have seen the Head Chef/Partner Chris Bell on the BBC's Great British Menu programme. This Ballymena boy is a seriously gifted chef with techniques most in the trade can only dream of mastering.

The Eagle Bar and Grill at Galgorm Golf Club is his latest gig. The menu is full of classics like Irish stew and spring onion potato bread and pork belly and brisket. Perfect after doing 9 or 18 holes but utterly delicious enough to make a special trip. If you're just after a light bite, the soup options are also that little bit special. We loved the spiced pumpkin one with gingerbread.

Chris knows how good our local ingredients are, so the meat's from Hannan's, the rapeseed oil is Broughter Gold and the butter is from Abernethy's in Dromara...

We just know you'll love whatever's on offer the day you go and the many days you'll return after that.



**Get there:** Galgorm Castle Golf Club

200 Galgorm Road, Ballymena, Co. Antrim, BT42 1HL

**Get in touch:** t: (0)28 2563 0173 **twitter:** @eaglelegalgorm



# Harry's Shack

£



A Shack, right on the beach, serving fresh local fish, meats, vegetables and more. That was Donal Doherty's dream and now it's come true. The location couldn't be more perfect. It's literally on the beach at Portstewart Strand on the stunning North Coast. The place itself was a National Trust Information Centre back in the day.

Harry's Shack is actually the brother of another Harry's in Donegal. Ex-airline pilot Donal first took over his family's restaurant, Harry's at Bridgend before opening up the Shack last August.

They do coffee, brunch, lunch and dinner at this uber-hip joint beloved of food critic Jay Rayner and more. We're talking prawns fresh off the boat, spiced whitebait and traditional fish and chips. There's plenty of green stuff on the menus too. They have their own walled garden full of seasonal goodies. Jay Rayner also raved about Pastry Chef Monto's Crème Caramel.

This place is a big hit, so book!

**OPENING HOURS:** Mon-Sat 10.30am - 9.00pm, Sun 10.30am - 7.00pm



**Get there:** 118 Strand Road, Portstewart, Co. Antrim

**Get in touch:** t: (0)28 7083 1783 e: harrysshack@gmail.com



# Square Bistro

**££**

This Lisburn city centre bistro is renowned for its theme nights; tapas, curry and fresh seafood, but they also do an Earlybird Menu and a regular a la carte. The Square has been uber-popular since it was opened by a husband and wife duo 8 years ago.

Head chef/proprietor Stephen Higginson and his team are sticklers for using the best local ingredients like Peter Hannan's salt-aged beef, Abernethy Butter, Still Waters Seafood from Portavogie and Ewings Seafood, Belfast. Naturally, they have the know-how to cook them very, very well. That's why they advise you to book in advance. They wouldn't want you to miss out on their amazing food.

Stephen and his wife Cristina are passionate about what goes on the plates. There's a great breakfast offering. Lunch and dinner menus change regularly but expect things like Portavogie scampi with Mooli and Ponzu dressing and Caledon Estate venison with darling baby roast apples.

The wine list is perfectly balanced, the desserts are all made in house, and on top of that, more than half of the staff has done the World Host Customer Service programme. They've ticked all the (Square) boxes!

Open Mon 9.30-3pm Tues-Sat, open 9.30am-3pm and 5-8.30 (9pm on Fri and Sat) and closed Sunday.



**Get there:** 18 Lisburn Square Lisburn, Co. Antrim BT28 1TS

**Get in touch:** (0)28 9266 6677 **e:** [info@squarebistro.co.uk](mailto:info@squarebistro.co.uk)

**w:** [www.squarebistro.co.uk](http://www.squarebistro.co.uk)

# The Causeway Hotel

£-££



Talk about a room with a view! The restaurant at this historic hotel (the building dates to 1836) looks onto the Giants' Causeway UNESCO World Heritage site and the crashing waves of the Atlantic Ocean.

Newly refurbished, it's a stylish and contemporary space where you can tuck into local mussels and Mary's wheaten bread or butchers sausages with champ and caramelized onion gravy.

There's a lot more besides. The Asian duck salad is a plate full of spice and zing. The goats cheese pasta is punchy yet comforting.

Light bites in the bar include soups, sandwiches, burgers, fish, steak...we could go on. For dessert, how about chocolate panna cotta with raspberry shortbread and a coffee hazelnut cream?

There are plans for a hot counter groaning with traditional dishes like Irish stew. They'll all be made from ingredients a Giants Causeway stone's throw away. Can't wait!



**Get there:** Giants Causeway, 40 Causeway Road, Bushmills, BT47 8SU

**Get in touch:** **t:** (0)28 2073 1210 **e:** [info@causewayhotel.com](mailto:info@causewayhotel.com)

**w:** [www.thecausewayhotel.com](http://www.thecausewayhotel.com)

# The French Rooms

£-££



A shop which oozes continental chic combined with a bijou restaurant is our idea of a perfect combination. Hurray then for the French Rooms in the picturesque village of Bushmills on the north coast.

Naturally the décor is tres chic ; so conducive to a good eating experience. Think classics like French toast croissants, Croques any which way, Tarte Flambee (which is a traditional dish like an Alsatian pizza), Tasting Platters of hors d'oeuvres, a selection of bistro-style dishes like Steak Frites and Gratins plus lots of perfect patisserie.

Lots of local producers are namechecked on the menu like Kookycook Pesto, Glens of Antrim Ales, Ballyrashane Creamery, Northcoast Smokehouse and Love Olive.

The Juniors Menu has a mini Tarte Flambe option and the wine list is tres, tres bon. Trust us, the French Rooms are magnifique.

**OPENING HOURS:** Closed Monday and Tuesday Wednesday 10am-4pm  
Thurs- Sat 10am-late Sunday 10am-4pm



**Get there:** 45 Main Street, Bushmills, Co. Antrim, BT57 8QA

**Get in touch:** t: (0)28 2073 0033 e: mail@thefrenchrooms.com

**w:** www.thefrenchrooms.com



# The Garden Restaurant

## @ Ballygally Castle

££



The chefs have really gone to town on the menu at the recently refurbished Ballygally Castle. The Garden Restaurant has starters like pulled Irish Pork Brioche, Irish Mussels and locally produced artisanal Leggygowan Goat's Cheese Parfait, while main course offerings include Glenarm Organic Salmon sourced from nearby Glenarm Estate, a delightful Fillet of Hake or deliciously tender Rump of Irish Lamb.

Those hexagonal-shaped Causeway Chips are still on the menu alongside homemade onion rings. Yummy. For desserts, don't miss the Armagh Apple Crème Brûlée, the Rhubarb and Custard Panna Cotta or the Irish Whiskey Knickerbocker Glory. Well, it would be just rude not to try at least one, wouldn't it?

If you're after something a little more casual, they've got that covered, and then some in the lounge. From a not to be missed full Afternoon tea with Thompson's specialty teas, buttermilk scones, scrummy sandwiches and to die for pastries, to seafood chowder and addictive chicken wings, it's got everything you might want and more.

We absolutely adore the evening finger food offerings like the Irish Cheese Slate and baby burgers, and well done for offering so many wines by the glass. Bravo!

12.30-6.30pm Lounge Menu; 5.00-9pm Dinner Menu;

12.30-2.30pm Sunday Lunch



**Get there:** Coast Road, Ballygally, Co Antrim BT40 2QZ

**Get in touch:** t: (0)28 2858 1066 e: res@bgc.hastingshotels.com

w: www.hastingshotels.com **twitter:** @HastingsHotels

**facebook:** /hastingshotels





# The Londonderry Arms Hotel

££



WHY NOT TRY

Check out the nearby Game of Thrones locations?

The picture perfect coastal village of Carnlough in the Glens of Antrim is the setting for this fab little hotel.

Chef Manus Jamison designs menus that reflect the best of the local larder. The AA Rosette Frances Ann and Tapestry Restaurant is where you will taste his Char Grilled Organic Glenarm Salmon with Crispy Leeks, Garlic Crushed Potatoes & a Chive Butter Sauce.

But maybe you'd prefer the Herb Crusted rump of lamb from the Antrim Hills with Sweet Potato puree, Thyme Honey Roasted Winter Root Vegetables and a Rosemary Scented Sauce

Check out the Coach House Bistro menu for great value specials like pork chop or liver and bacon. The salmon fishcakes go like hot, well – fishcakes. The wheaten bread is an absolute must-munch and their range of malt whiskies is enviable.

Cosy log fires, antique furniture and friendly staff. We guarantee you will leave well-rested, well-fed and happy!



**Get there:** 20 Harbour Road, Carnlough, Ballymena, Co Antrim, BT44 OEU

**Get in touch:** t: (0)28 2888 5255 e: [lda@glensofantrim.com](mailto:lda@glensofantrim.com)

**w:** [www.glensofantrim.com](http://www.glensofantrim.com)

# The Red Door Tea Room And Bistro

£-££



**WHY NOT TRY**  
**Visit Dunluce Castle?**

Nigel and Joann McGarrity (with several of their family) are the team behind this really popular tea room and bistro on the north Antrim coast. The setting couldn't be more idyllic; a traditional Irish cottage in the bucolic rolling hills. They've been open for four seasons now. The food is as traditional as the cottage it's served in. There is a full lunch menu using local produce where possible. Think fish chowder, fresh mackerel from the waters of Ballintoy or Ballycastle and of course, Irish Stew. The eggs come from Glenshesk Free Range Eggs. There is meat from local butchers and Causeway Prime Meats. Jamison supplies the potatoes and Scott's bring the fruit and vegetables.

There are plenty of sweet treats too.

Dine in the cottage itself or the cute wooden cabin in the garden. If it's cold and wet, sit at the turf fire, if it's sunny, soak up the rays at the outdoor tables. They've got it covered.

We love that you can have your tea and freshly baked scone or dessert on fine china. Food always tastes better off a good china set, don't you think?

**OPENING HOURS:** Every weekend from 17th March 11am-4pm. 7 days a week in summer season.



**Get there:** Harbour Road, Ballintoy, Co. Antrim

**Get in touch:** t: (0)28 2076 9048 or 07802 828908

e: thereddoortearoom@yahoo.co.uk



# The Speckled Hen

£-££



This family-run pub places a great emphasis on catering for families. Father and daughter Martin and Kellie are at the helm. The place consists of a traditional old time public bar with a wood-burning stove and snug lounge which is used for seating up to 34 people for food. There is also a larger dining room with a contemporary feel including a nice open fire for the winter nights.

Food-wise, we're talking wholesome, traditional and fresh with a contemporary twist. The menus are peppered with local ingredients and are changed every two months. Apart from the savoury stuff, (breakfast, lunch and dinner) they're known for their excellent coffees and desserts.

There's also a wide selection of bottled craft beers and ciders. Approximately 30% of food in the menu is updated every two months. They even have their own beer garden and will be opening their microbrewery later this year.



**Get there:** 47 Derriagh Road, Lisburn, BT28 3SH

**Get in touch:** t: (0)28 9061 1113 e: [speckledhenlisburn@gmail.com](mailto:speckledhenlisburn@gmail.com)

w: [www.speckledhenlisburn.com](http://www.speckledhenlisburn.com) facebook: [/speckledhenlisburn?fref=ts](https://www.facebook.com/speckledhenlisburn?fref=ts)



# The Tap Room

£-££



This is the restaurant attached to the Hilden Brewery. It's in the beautiful, historic setting at Hilden House in the village of Hilden, near Lisburn. They've converted the stables, so you can enjoy a beer that's produced just yards from where you will eat.

The style is modern Irish, using fresh, seasonal ingredients. Naturally the beers find their way on the menu sometimes, and are paired with the food, too. Beer sommeliers are achingly hip these days. Chef Michael McCavana uses local suppliers like Keenan's Seafood, Arnott's, Doran's butchers and Hannan Meats. His Irish Lamb Shank slowly braised in Scullion's Irish Ale served with champ and roasted root vegetables.

It's a great spot for any event from barbecues to formal dining and everything else in between. Drop in for a drop sometime soon.

## Opening hours

Tues - Sat 12pm-2.30pm, 5.30pm-9pm

Sun 12.30pm - 3pm

Closed Mon



**Get there:** Grand Street, Lisburn, BT27 4TY

**Get in touch:** t: (0)28 9266 3863 e: frances@hildenbrewery.co.uk

**w:** www.taproomhilden.com



# Thyme & Co

£-££



WHY NOT TRY

Visit nearby Broughgammon Farm?

Tom and Eimear Mullin's café in the heart of the Antrim Glens has a location to match the food. It sits near the beach underneath the lovely Knocklade Mountain in beautiful Ballycastle.

They've gathered a loyal following because their food tastes home-made and is always chock-full of locally-sourced ingredients like Morton's fish and McCurdy's potatoes. Bestsellers include their salmon and smoked haddock fishcake and their twice-baked potato filled with gammon, cheese and spring onion.

Open late on Saturday nights, booking recommended. Closed Mondays during winter. Open 7 days a week inc bank holidays in June, July and August.



**Get there:** 5 Quay Road, Ballycastle, Antrim, BT54 6BJ

**Get in touch: t:** (0)28 2076 9851 **e:** Info@thymeandco.co.uk

**w:** www.thymeandco.co.uk



# Truffles Restaurant



Husband & wife Martin & Geraldine McCann have more than 20 years combined experience in the food and hospitality industry, Truffles has now been opened 5 years and has become a firm favourite with locals and visitors.

Pastry chef Geraldine makes all the desserts, scones, breads and tray-bakes fresh in Truffles, All of Truffles produce is sourced locally from companies like Crosskeys Meats, Lynas and Henderson's.

The a la carte menu changes with the seasons in Truffles, but just recently Truffles has started a lunchtime carvery buffet running from Wednesday to Saturday 12noon-3pm (from £5.95), also on a Friday night a pan Asian and carvery buffet from 5pm-8pm (from £7.95) and also a buffet breakfast every Saturday morning from 9am-12noon (from £2.95).

Truffles has also 6 ensuite bedrooms equipped for all your needs. Also a private function room catering for weddings, birthday parties or any special occasion. They also do a package in their function room for 50+ guests. Just contact Truffles for this offer.

Truffles also offers an outside catering package for any occasion.



**Get there:** 9 New Street, Randalstown BT41 3AF

**Get in touch:** t: (0)28 9447 8152 e: info@trufflesrandalstown.com

**w:** www.trufflesrandalstown.com



# Yellow Door - Lisburn

£-££



Market Square in Lisburn is the perfect location for the Lisburn branch of the Dougan's Yellow Door Deli. It's close to the shops and we all know how important pit stops are during shopping trips. It's also really popular as a meeting point and as a place for hungry workers to refuel on breakfasts and lunches.

There are all the usual staples like their sinfully good scones, fresh breads, cakes, quiches, soups, pies, salads and so much more.

Great food created with the best local ingredients, some of them grown in their own kitchen garden, is what you are guaranteed at the Yellow Door. They do outside catering too. Yippee!

## OPENING HOURS:

Monday – Saturday 8.30am-4.30pm



**Get there:** 46-48 Market Square, Lisburn, BT28 1BN

**Get in touch:** t: (0)28 9066 3137 e: karen@yellowdoordeli.co.uk

**w:** www.yellowdoordeli.co.uk



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northernireland  
.com





# Co. Armagh



Known as the “Orchard County”, apples are big news here. Armagh Bramley apples are one of Northern Ireland's three EU Protected Geographical Indication (PGI) food stuffs, and rightly so. Held in similar regard as Champagne and Parma ham for their quality and uniqueness to their place of origin, Armagh Bramley apples are in demand! Pink and white apple blossoms carpet the ground in May and the fruit tumbles down by the tonne in autumn. The Apple Blossom Festival in April celebrates the fruit that goes into traditional apple pies, crumbles and potato and apple bread as well as crisp, refreshing apple juice from producers such as PJ McCann and local artisan cider such as Armagh Cider Company and Tempted? Cider. We can think of no better combination than a slice of tart and a glass of the apple stuff.

You'll be impressed by the Georgian architecture in Armagh city, Ireland's ecclesiastical capital. See the terraced townhouses that look out onto the Mall and take time to visit the oldest library in Northern Ireland, Armagh Public Library, established in 1771. If you're here in December, the Georgian Christmas fair is a must.

Make sure you take a look at the stunning St Patrick's Cathedrals too; St Patrick's Church of Ireland Cathedral has a direct line back to the patron saint and the St Patrick's Roman Catholic Cathedral, with its two distinctive Gothic spires is flanked by marble archbishops and festooned with stained glass windows that look like they were made from boiled sweets, its hilltop position is a fantastic vantage point.

Whatever time you visit, the Ring of Gullion in South Armagh will take your breath away. It's an Area of Outstanding Natural Beauty. Climb Slieve Gullion mountain, but be careful not to fall into the lake because legend has it you'll come out grey-haired!

[www.discovernorthernireland.com/armagh](http://www.discovernorthernireland.com/armagh)

<< Photo: Orchard, County Armagh

# 4 Vicars

£-££



**4VICARS**<sup>®</sup>  
*modern cuisine on the hill*

**WHY NOT TRY**

Visit the Armagh Public Library where you can trace your family history or leaf through the original Gulliver's Travels in complete tranquility.

If you want to eat in a place where absolutely every item on the menu is homemade, then 4 Vicars in Armagh is for you. It's owned and managed by Gareth and Kasia Reid.

They do every single thing in-house from the bread, soups, stocks, sauces, scones, biscuits, ice-creams, chocolates, jam and the chutney.

They serve Koffy coffee from Newry and Suki Tea from Belfast with homemade scones and pastries all day. Lunch is from 12pm-3pm consisting of soups, salads, pates/terrines, great local seafood, meat and poultry, desserts and homemade ice-creams.

The Dinner menu is elegant and inventive again using great local seafood, meats, poultry. Sunday lunch is a fixed price 2 or 3 course menu offering the best of local produce in a simple way. All menus change weekly and most lunch menus change daily.

There's a superb wine list with great value further down for connoisseurs, so it's worth taking your time to peruse it.

Opening hours: 10am - 4pm Wednesday through Sunday

Dinner on Friday and Saturday Evening 6.30pm - 9pm

## AWARDS

Best New Restaurant in County Armagh from Restaurants Association of Ireland



**Get there:** 4 Vicars' Hill Armagh BT61 7ED

**Get in touch:** t: (0)28 3752 7772 e: [Contact@4vicars.com](mailto:Contact@4vicars.com)

**w:** [www.4vicars.com](http://www.4vicars.com)

# Armagh City Hotel

**££****WHY NOT TRY****Visit Armagh Planetarium?**

The Armagh City Hotel, nestled in the heart of The Orchard County, “Where Past Meets Present”, delivers a culinary experience for all palates and tastes. When passing through this historic city, a visit to The Deli @ Armagh City Hotel is a must, serving delicious home-made soups, sandwiches, tray bakes and pastries, all washed down with one of their speciality coffees prepared by their baristas. The Deli now serves a delightful Afternoon Tea that has proved to be extremely popular with all customers. Why not try the Pamper Package Afternoon Tea, with Beauty Treatments in the FAB Beauty Salon followed by a sumptuous Afternoon Tea.

For a more substantial lunchtime experience, the ever popular Callan Carvery is something of an institution in Armagh, with a large selection of superbly cooked meats, fishes and vegetarian dishes, served with locally sourced vegetables and a choice of potatoes. The Callan Carvery will certainly set you up for a busy afternoon ahead. Served seven days a week. The Callan Grill Bar serves up a mouth-watering array of classic dishes every evening, with such favourites as Scampi & Chips, Home Made Lasagne and Sea Bass to name a few, and the relaxed dining atmosphere in the Callan Lounge is suited to all customers, and is particularly family friendly.

For a more formal dining experience, The Friary Restaurant @ The Armagh City Hotel delivers a top class a la carte dining experience. With an ever evolving menu, designed and prepared by the Award Winning Head Chef, John Whyte, you will enjoy the very best of local produce in a relaxed and friendly atmosphere. Why not speak to a member of staff who will be delighted to recommend a quality wine to go with your meal.

No matter where in the Armagh City Hotel you decide to dine, you must leave a bit of room for one of their desserts. All desserts are lovingly made by their two pastry chefs, Jackie & Marie, and they are simply, “to die for”, and the girls make sure the dessert list they prepare has something for everyone, from sweet to savoury, hot to cold. The Apple Pie is a house favourite, and with the Bramley Apples practically rolling down the hill from Mackles Orchard, you would expect nothing less!



**Get there:** 2 Friary Road, Armagh, BT60 4FR

**Get in touch:** t: (0)28 3751 8888 e: [info@armaghcityhotel.com](mailto:info@armaghcityhotel.com)

w: [www.armaghcityhotel.com](http://www.armaghcityhotel.com) **twitter:** @ArmaghCityHotel

**facebook:** /ArmaghCityHotel



# Blackwell House

£-££



A warm welcome awaits you in this luxurious 5\* guesthouse nestling in the rolling countryside bordering Co-Down and Co-Armagh.

Owners Joyce and Steve want their guests to enjoy the tastiest food made with the best local ingredients. They get their meat from the award-winning Quail's in Banbridge. The vegetables are grown by local farmers. They use Clandeboye Yoghurt, White's Porridge, Brighter Gold Rapeseed Oil and not forgetting the freshest of eggs from their own hens in the meadow and herbs from the garden. Feast on home cooked Granola, Irish Breads, Preserves and Bottled Fruit from the breakfast buffet before tucking into an Ulster fry made to order on the Aga.

We love the complimentary Cream Tea on arrival (between 3.00 and 4.00pm). You can tuck into scrumptious, hot, freshly baked scones with lashings of fresh Irish cream and homemade raspberry or strawberry preserves.

There are lots of things to do close by, but if you feel like learning to cook your own pancakes or Irish soda bread on Great Aunt Maggie's Griddle, which is over 100 years old, just book a slot with Joyce and the Aga Stove. Oh, and did we mention the turndown service with home-made truffles? So 5 star!



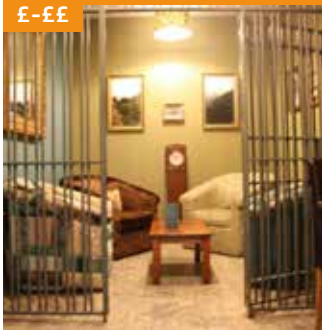
**Get there:** 33 Mullabrack Road, Scarva, Co-Armagh, BT63 6BP

**Get in touch:** t: (0)28 3883 2752 e: [enquiries@blackwellhouse.co.uk](mailto:enquiries@blackwellhouse.co.uk)

w: [www.blackwellhouse.co.uk](http://www.blackwellhouse.co.uk)

# Fraise et Chocolat

£-££



**WHY NOT TRY**  
**Visit Tayto Castle?**

This coffee shop in Tandragee is a real gem. Owned by Alistair Toal, it's everything you would want in a café and more. It used to be an old bank and lots of people come to get their picture taken in the old safe. Then they sit down to munch on bestsellers like Hot Glenarm Beef Sandwich on Rosemary and Onion Focaccia and Cod and Chips.

Alistair is utterly committed to using local produce like Suki tea, Abernethy Butter, Yellow Door breads, Dromona butter and Ristretto coffee. He even grows his own lettuce for those super salads and sandwiches.

Lots of people drop in for morning coffee or afternoon tea. His caramel squares are the stuff of local legend. The café is right beside Tayto Castle so make sure to pop up when you next visit.

Open for breakfast until 4.30pm.



**Get there:** 39-45 Market Street, Tandragee, Co. Armagh, BT62 2BP

**Get in touch:** t: (0)28 3884 06867

e: fraiseetchocolatcoffee@gmail.com



# Groucho's Café Bar

££



WHY NOT TRY

Visit the Richhill Apple Fayre in October?

There's a whole lot of history at this very popular Olde Worlde pub. It's been in the same family since 1969, and there's been a tavern at this site for hundreds of years.

Head Chef Mervyn Steenson uses as much local produce as he can. The weekly specials reflect the seasons. As much of the food as possible is cooked from scratch, so, on busy nights there may perhaps be a wait but it will be well worth it. Just relax with a drink and soak up the atmosphere.

There's a good mix of the modern and traditional with dishes including healthier options. Prices are hard to beat with lunches around the £6 mark.

They're particularly proud of their drinks selection. The beers, wines, spirits and teas come from around the world and the coffee is the good Italian stuff.

They would really like you to like them on Facebook.

**OPENING HOURS:** Wednesday 5-8:30pm; Thursday and Sunday 12:30-8:30pm; Friday and Saturday 12:30-9:00pm



**Get there:** 1 The Square, Richhill, Co Armagh, BT91 9PP

**Get in touch:** t: (0)28 3887 1874 e: [mervchef@googlemail.com](mailto:mervchef@googlemail.com)

w: [www.grouchosonthesquare.com](http://www.grouchosonthesquare.com) twitter: @GrouchosCafeBar

facebook: /pages/Grouchos-On-The-Square/121664071199866?fref=ts



# Newforge House

£-££



Nestled down a gravelled driveway on the outskirts of the County Armagh village of Magheralin is a real hidden gem. Newforge House is one of those places which feels steeped in history yet has all the comforts of the 21st century. They think of everything from fresh fruit and shortbread in your room to a thoughtful book stand in the roll-top bath.

John Mathers grew up in this six bedroom Georgian pile. He and his wife Lou opened it in 2005 and since then it has been picking up awards like Georgina Campbell's Best Country House in Ireland 2014 and the Best Hotel Restaurant in Ulster from the Restaurant Association of Ireland

As for the food, know that you will eat remarkably well. Their orchard provides fruits for desserts, chutneys and preserves, and is home to their friendly chickens who lay wonderful eggs for breakfast. Homegrown vegetables also feature in their dinner menu as well as Peter Hannan's meat. Their extensive drinks list includes no fewer than 20 gins. It's a wonderful place for a romantic break but if you're like us, you won't want to leave.

Dinner is by reservation only. Formal dining for up to 26 people. Informal dining and receptions for up to 45.



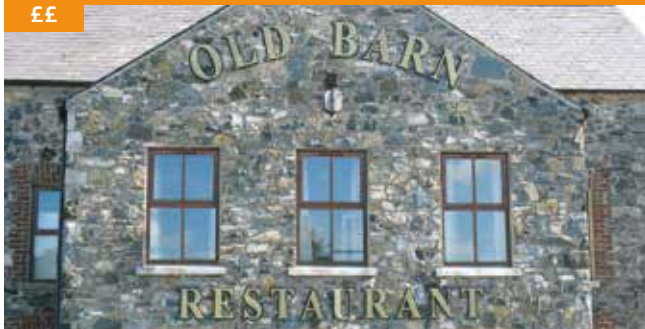
**Get there:** 58 Newforge Road, Magheralin, Craigavon, Co. Armagh, BT67 OQL

**Get in touch:** t: (0)28 9261 1255 or 07902760421

**e:** enquiries@newforgehouse.com **w:** www.newforgehouse.com

# Old Barn Steakhouse

££



It hasn't been around for very long, but it's already firmly established as a must-visit venue in Armagh. The Old Barn is all about good, honest, traditional food in relaxing and comfortable surroundings. Everything's locally sourced, including that all important meat, so you can be sure you're eating the highest quality ingredients.

The chef owner, James Nicholson is a multi-award winning chef and a local man. Those gongs include the World Culinary Olympics, Seafood Chef of the Year and Ulster Tatler Chef of the Year 2012. He's worked with Neven Maguire, Ainsley Harriot and Paul Rankin among others, now he's out on his own.

His menus may focus on prime steaks, but the seafood, chicken and veggie options are yummy too. We were particularly impressed by the pan-fried lamb's liver with smoked bacon, champ, onions and gravy. Offally good. And did we mention the in-house desserts? Banoffee, profiteroles, pavlova...oh my! Try the Sunday carvery or check out the early bird menu from Tuesday to Sunday 5-7pm. You'll be glad you did.



**Get there:** 6 Mowhan Road, Markethill, Co Armagh, BT60 1RQ

**Get in touch:** t: (0)28 3755 2742 e: [info@oldbarnsteakhouse.com](mailto:info@oldbarnsteakhouse.com)

**w:** [www.oldbarnsteakhouse.com](http://www.oldbarnsteakhouse.com)



# The Four Trees

£-££



WHY NOT TRY

One of their weekly classes?

The chocolate box village of Moira is the setting for this gastro pub. It re-opened under the management of The Approachable Group early in 2015. Having energised and substantially invested into the property +100k, this beautiful Georgian coaching house is ready for all the demands of the 21st century.

They don't have to look far for great ingredients in Moira. Peter Hannan the Meat Merchant's shop is just up the road. We love that they have lots of healthy options on the menu like supersalads and every Thursday offer a Syn menu which caters for those who participate in Slimming World.

Their jamjar pavlova is the business. They also do desserts for house parties, not only that can even make up the whole 3 courses to be served as your own. What a good idea!

One of the big selling points of this place is the magnificent walled garden out the back. There are bouncy castles for the kids in good weather. Makes those family Sunday lunches and parties so much more fun for all. Cocktails and craft beer too. They also use the garden for a monthly craft fair on the first Saturday of each month at 11am. This is the only pub in Ireland that has weekly Yoga, a book club, poets hour, jive classes, an Italian restaurant and an exclusive Boardroom.

**AWARDS:** Finalists Food Pub of the Year 2015



**Get there:** 61 Main Street, Moira, LISBURN, Co. Armagh, BT670LQ

**Get in touch:** t: (0)28 9261 1437 e: thefourtreesmoira@hotmail.co.uk

w: www.thefourtreesmoira.co.uk

# The Moody Boar

£-££



**WHY NOT TRY**  
**Visit Navan Fort?**

Ramune and Sean Farnan opened the Moody Boar in 2012 after having run the Priory House in Benburb for five years. They brought that award-winning expertise with them to the heart of Armagh. They love food to be fresh, homemade and full of flavour. They know you'll notice the difference in the taste.

That's why they grow their own herbs and vegetables and forage in the park. This being the Orchard County you can expect local apple juice and cider to drink and in the food. The menu changes very regularly but whatever you have will be made with local ingredients where possible and cooked with a lot of love and care.

Obviously cooked by someone who loves food said food writer Georgina Campbell. The kitchen are very focused on cooking and flavour. The floor and bar staff want you to enjoy yourself. They're working on it as soon as you walk in the door. If you have any questions please feel free to ask them; they are world host accredited after all.

The Moody Boar Team believes in three things – love food, relax & enjoy.



**Get there:** The Palace Stables, Palace Demesne Public Park,  
Armagh BT60 4EL

**Get in touch:** t: (0)28 3752 9678 e: [info@themoodyboar.com](mailto:info@themoodyboar.com)

w: [www.themoodyboar.com](http://www.themoodyboar.com) facebook: /themoodyboar



# The Planters

££



They've won so many awards for this place; it would take a whole page to list them. They include Best Family Friendly and Best Tourism/Visitor pub at the Pub of the Year awards. They were also finalists in the food category. Speaking of which, the grub here is very good indeed.

The restaurant is spread over two floors and Executive Chef Conrad Newal has sparkled lots of fairy dust over the menus. Our favourites are the Portavogie scampi and the pulled pork on ciabatta. Top marks too for a bigger than usual vegetarian menu. Mushroom stroganoff and Peppered vegetable pie. Yummy.

We absolutely have to mention the burnt coconut cream and banoffee crumble pie. You'll end up asking for one of each!

They're big into supporting local farmers and growers, so the food miles are as low as they can be. Prices are as small as the portions are big.

Just go!



**Get there:** 4 Banbridge Road, Waringstown, Co Armagh, BT66 7QA

**Get in touch:** **t:** (0)28 3888 1510 **e:** [theplanters@btconnect.com](mailto:theplanters@btconnect.com)

**w:** [www.theplanters.co.uk](http://www.theplanters.co.uk)

# Wine and Brine

£-££



Chris Magowan is a Northern Ireland native who has returned home after a long stint in the UK where he worked at Richard Corrigan's London restaurants for 12 years. Prior to that, he was Sous Chef for Pierre Koffmann at La Tante Claire, and spent nearly five years working for Gary Rhodes before that.

Wine and Brine is his first restaurant which he opened with his wife Davina. It's on the Main Street in Moira in a Georgian-fronted building. The clue is in the name. It showcases pickled, brined and fermented foods using Northern Irish produce with a lot of ingenuity and flair.

Snacks are around £3-4, starters at £6-9 and mains at around £10-£17 from a seasonally driven menu that changes on a weekly basis.

"We just want a really nice casual vibe to the place. We have knocked the walls down and opened up the kitchen, so the kitchen is going to be part of the restaurant."

Make a date to go soon. This Great British Menu chef really knows his stuff!



**Get there:** 59 Main Street, Moira, Co. Armagh, BT67 0LQ

**Get in touch:** t: (0)28 9261 0500 e: [info@wineandbrine.co.uk](mailto:info@wineandbrine.co.uk)

**w:** [www.wineandbrine.co.uk](http://www.wineandbrine.co.uk)



# Yellow Door Deli

££



We have Simon Dougan to thank for this gem in Portadown. You can buy his bread and scones all over Northern Ireland, but if you're in town, don't miss a visit to the deli to try some of the vast range of fresh food prepared on site. It's a real community café with customers coming from all arts and parts.

The décor is so cute. We love the lamps made from teacups and saucers and the boards telling you about seasonal produce.

Naturally the artisan breads make great sandwiches. They smoke and cure their own meat, fish and game. Last time we were there we pigged out on Tuscan bean stew and mojito cheesecake, but there's no point telling you to have that since their menu changes daily.

Top marks too, for growing their own herbs, soft fruits, salad leaves and vegetables. Almost everything else comes from local suppliers.

And we guarantee you'll leave with at least one loaf and a jar of something yummy from the shelves.



**Get there:** 74 Woodhouse Street, Portadown, Co Armagh, BT62 1JL

**Get in touch:** t: (0)28 3835 3528 e: [simon@yellowdoordeli.co.uk](mailto:simon@yellowdoordeli.co.uk)

w: [www.yellowdoordeli.co.uk](http://www.yellowdoordeli.co.uk)



discover  
northernireland  
.com



# Co. Derry / Londonderry



Derry-Londonderry is known as the Walled City because of its historic 17th century walls which surround it. Walk around them and see the cannons and costumed characters.

This city has had an eventful history, learn about the stories at the Tower Museum, the Museum of Free Derry and a Plantation of Ulster exhibition at the restored Guildhall. From the Guildhall you can take the iconic “Peace Bridge” across the River Foyle to the Waterside and Ebrington Square, a public space for arts, culture and outdoor performances. It’s bigger than Trafalgar Square!

Chefs like Ian Orr are using award-winning artisan Donnybrewer butter from Eglinton, Brighter Gold rapeseed oil and cheese from Dart Mountain as well as host of new craft beers from producers like Northbound and the Walled City Brewery.

Fill your faces at the Flavours of the Foyle Seafood Festival in May. It showcases the best fish and shellfish from all over Ulster.

<http://www.discovernorthernireland.com/destinationNI/coLondonderry>

# 68 Clooney Restaurant

@ the BEST WESTERN PLUS White Horse Hotel

£-££



This restaurant ticks all the boxes for lunch or dinner, business or pleasure. The philosophy behind the food on offer is simplicity. It is fresh local produce prepared with a modern twist.

Head Chef Noel Ward and his highly qualified team have developed an imaginative and exciting menu which gives you an authentically North West dining experience. Each dish is packed with flavour, ensuring there is something to tantalise your taste buds!

Expect dishes like Beetroot Soup with their unique Burnt Onions Soda, a North Antrim Ham Hock Terrine served with Pickled Vegetables and Gribiche Sauce, or maybe a Daube of Mid-Ulster Beef served on a Wholegrain Mustard Mash, Red Wine Jus, Confit of Vine Tomato and a Crispy Panko Coated Beef Cheek. You have GOT to try the freshly-made doughnuts.

The quality of the food offering has recently been recognized through the Northern Ireland Hotel Federation's Hotel and Guest House Restaurant Awards, with '68 Clooney' being awarded the coveted first prize.



**Get there:** 68 Clooney Road, Derry-Londonderry, BT47 3PA

**Get in touch:** t: (0)28 7186 0606 e: [sales@whitehorsehotel.biz](mailto:sales@whitehorsehotel.biz)

**w:** [www.whitehorsehotel.biz](http://www.whitehorsehotel.biz)





# Ardtara Country House & Restaurant

££



The Restaurant at Ardtara is headed up by a chef with serious pedigree. Eddie Attwell worked at the famous L'Enclume in Cumbria before coming to Ardtara in December 2014. He was recruited by Ian Orr's Browns Group when they took over this stunning country house which has won a clutch of awards for its food and accommodation.

Simon Rogan taught Eddie lots about foraging and he's brought that knowledge to this kitchen. You'll find things like three-cornered leeks and wild garlic on his menus plus an array of produce grown in their polytunnel and vegetable garden.

Eddie's quest is to use ingredients, textures and flavours that sing from the plate and push the boundaries so the menus are never predictable. Seasonality and sustainability are his watchwords.

The dining room is traditional with an air of formality in keeping with the style of the house however the service is warm, friendly and attentive. Why not stay overnight and enjoy another wonderful meal at breakfast the next morning? If you do, you'll enjoy one of 9 large bedrooms each with cosy working fireplaces, the modern king size beds, en-suite bathrooms with high pressure showers plus mood-enhancing owner-collected antiques.

**RESTAURANT OPENING HOURS:** Wednesday to Saturday serving from 5pm – 9pm and Sunday all day from 12pm to 8pm.



**Get there:** 8 Gorteade Road, Upperlands, Co. Londonderry, BT46 5SA

**Get in touch:** t: (0)28 7964 4490 e: [info@ardtara.com](mailto:info@ardtara.com)

w: [www.ardtara.com](http://www.ardtara.com)



# Beech Hill Country House Hotel

£-££



They're fast running out of wall space for all the awards they've won at Beech Hill Country House Hotel. There are 31 luxurious bedrooms and suites so you can stay over after a fine meal at the Ardmore Restaurant and look forward to a breakfast of kings the next morning.

Their style of cooking is seasonal Irish country house. They are 70 per cent self-sufficient in terms of vegetables and herbs which they grow in their own walled garden.

In the Ardmore restaurant they serve breakfast, lunch and dinner and in their Gallery Lounge there is a lighter options menu and popular afternoon teas. In addition to this they have private dining facilities in Skipton Hall for up to 80 people and for larger functions they have their own marquee pavilion which will seat up to 350. Not surprisingly this is a popular venue for weddings and special occasions.

Walk off that yummy food in the six kilometres of woodland trails. This place also has historic links with the US marines and World War II. Learn about this story in their museum room and outdoor trail. So many reasons to visit!

**AWARDS** Georgina Campbell's Guide Hotel of the Year 2015  
Tourism NI Highly Commended Hotel of the Year 2015  
John & Sally McKenna Top 100 places to stay in Ireland  
Hotel & Catering Review Gold Medal Awards Finalist in Country House of the Year 2015



**Get there:** 32 Ardmore Road, Derry-Londonderry BT47 3QP

**Get in touch:** t: (0)28 7134 9279 e: info@beech-hill.com

**w:** www.beech-hill.com



# Brown's in Town

££

**WHY NOT TRY****Visit the Peace Bridge and Ebrington Square?**

This is the multi-award-winning chef Ian Orr's Strand Road establishment. He also owns Browns on the Waterside. If you're from the city of Derry, you'll know all about his talents in the kitchen. Visitors and newcomers are in for a treat here. Every ingredient is fresh, seasonal and local where possible.

Their set menu contains perfectly plated starters like home cured salmon, spinach, lemon, chives and organic leaves to mains like roast breast of chicken, leg and leek pie, lollipop and jus gras. The a la carte offerings are even more complex, but this is definitely not a case of style over substance.

Glazed beef ribs with carrot and fennel salad really hit the mark. We'd never tasted liquorice pears before, but we're hooked now. Believe us when we say every single dish that leaves the pass more than earns its keep.

All that and their wine of the month is only £14.95.

**OPENING HOURS:** Lunchtime Mon-Sat 12-3, Dinner 5.30-pm-10pm, Sunday 5pm - 8:30pm



**Get there:** Strand Road, Londonderry BT48 7DJ

**Get in touch:** t: (0)28 7136 2889

**e:** brownsintown1@gmail.com **w:** www.brownsrestaurant.com



# Brown's Restaurant

££



Don't you just love restaurants that are also champagne lounges? Chef Ian Orr counts Gwyneth Paltrow, Madonna and Coldplay among his fans, so you can see where the VIP vibe comes from.

You too will feel like one of the glitterati in this uber-sophisticated place. Brown's has a clutch of awards and once you visit, you'll see why. The décor is super funky, channelling the Art Deco style of the Roaring Twenties.

The food is sublime. Ian has worked at the River Café in London and in Shanks with the late great Robbie Millar. Who wouldn't love his ravioli stuffed with Portavogie prawns, lemon and ginger followed by 24 hour cooked shoulder of Lough Erne lamb? Both of these courses cost less than £22 and at dinner time too! Such good value for money. Even better is the early bird option which even runs on Saturdays.

Note to self. Must go to one of Ian's Saturday afternoon cookery demonstrations followed by a three course meal.



**Get there:** 1 Bonds Hill, Waterside, Londonderry, BT48 7BJ

**Get in touch:** t: (0)28 7134 5180 (0)77 3630 2529

**e:** eat@brownsrestaurant.com **u:** www.brownsrestaurant.com



# Bushtown Hotel

££



WHY NOT TRY

Visit Lissanoure Castle?

You know you're going to be a happy diner when a place's motto is "Laughter is brightest where food is best." The kitchen team at the Bushtown Hotel use prime ingredients like 28 day aged steaks and fish caught in the Atlantic. The emphasis is on local suppliers where possible; Magilligan Vegetables, Aghadowey Potatoes, Cherry Valley Duck. That doesn't mean they're afraid to experiment, though!

There are foods from around the world on their menu alongside good old Ulster favourites like beer battered cod and pan-seared lamb cutlets. You can choose to eat in the rustic former Stables or the more formal Bays Restaurant. Neither will disappoint. At this place, they cook from the heart.

What is particularly good about this place is the kids and teenybopper menu. One of your five a day is free {costs nothing} and teenagers can also avail of our special inbetweeners menu aged 7-14 with delicious mini platters or goats cheese bruschetta.

Whats more, it's Naturally north coast Best Hotel Restaurant winner!!!!



**Get there:** 283 Drumcroon Road, Coleraine, Co. Londonderry, BT51 3QT

**Get in touch: t:** (0)28 7035 8367 **e:** [reception@bushtownhotel.com](mailto:reception@bushtownhotel.com)

**w:** [www.bushtownhotel.com](http://www.bushtownhotel.com)

# Cherry Blossom Bakery

£-££



We've all got the baking bug these days, but often don't have time to make our own creations. Hooray then for Cherry Blossom Bakery in Derry city. This is a family-run business that aims to combine traditional baking and cooking with modern patisserie and country wholesome food.

Gareth Kelly has 5 years' experience working with top chefs. For his part, his brother Shawn has ten years under his belt with some mighty fine pastry chefs. He's a dab hand at everything from scones, sodas and wheatens to his trademark Guinness and dark chocolate cake with Bailey's sour cream, pistachio crumb and peanut butter parfait. Yum!

Sweets and breads aren't their only shtick, though. They do an array of wholesome eats like homemade pork, leek and cheddar sausage roll with homemade brown sauce and the ultimate bacon sarnie with Grants ham, back bacon, bechamel sauce and cheddar cheese lodged in artisan sourdough toast, topped with ketchup their way.. You have to see it to believe it.

They also have a mobile bakery and coffee shop. That's in a 24 seater bus. Portable pastries and Johnson's tea and coffee. What's not to like?



**Get there:** St Columba Heritage Centre, Aras Cholmille,  
59-61 Long Tower Street - Derry - BT48 6QQ

**Get in touch:** t: (0)77 1106 4003

**facebook:** /pages/Cherry-Blossom-Bakery/771285852929882?sk=timeline



# Encore Brasserie

£



It's not just culture vultures who love this place in the lobby of the Maiden City's flagship theatre. Yes, you can do the pre-theatre dinner thing, but its location smack bang in the middle of town means it's great for a pit-stop while shopping or for meeting friends too.

The kitchen team has notched up a fair few awards for their modern Irish fare, but they're not afraid to inject some spice either. They do a stonking Steak & Guinness Pie. It's just the ticket to perk you up after a morning shopping and exploring.

If you're planning to eat before a play, or having dinner a la carte, you may start with Donegal Panko Cod Cakes. We guarantee you'll clean your plate of Seabass Santacruz. Then again, you might not be able to resist the Glens of Antrim treacle cured fillet steak, simply perfection.

This is modern food cooked with the freshest local ingredients. After a starter and main course, you may not feel able for the final act, but how could you say no to Encores Death By Chocolate and one of their specialty coffees Turkish Delight.



**Get there:** Millennium Forum Theatre, Market Street, Derry, BT48 6EB

**Get in touch:** t: (0)28 7137 2492 e: [encore@millenniumforum.co.uk](mailto:encore@millenniumforum.co.uk)

**w:** [www.millenniumforum.co.uk](http://www.millenniumforum.co.uk)

# Fitzroy's Bistro

££



Just outside the city's historic walls, Fitzroy's has been going strong for 15 years. It's a great little pit stop for shoppers (the Foyle's Shopping Centre is nearby) and it's also handy for the Millennium Theatre.

If you're looking for good food and good value, you won't go wrong. The team source as many local ingredients as possible.

Lunchtime offerings include popular dish Chicken Melter and a really good Chicken Caesar Salad. Sandwiches start from just £3.50

Everything is freshly prepared and regulars say you won't get a friendlier welcome anywhere. Customers love the braised beef and stout pie with mushy peas and the fillet steak with melted cashel blue cheese. Mmmm

Veggies will love the thyme & garlic risotto with butternut squash puree & asparagus.

Yummy



**Get there:** 2-4 Bridge Street, Londonderry, Co.Londonderry BT48 6JZ

**Get in touch:** t: (0)28 7126 2211 e: [info@fitzroysrestaurant.com](mailto:info@fitzroysrestaurant.com)

**w:** [www.fitzroysrestaurant.com](http://www.fitzroysrestaurant.com)





# Friel's Bar and Restaurant

££



Perfectly located for visitors to the North Coast and the Sperrin Mountains, this is the quintessential Northern Ireland watering hole. Run by the Friel family for the past four generations, hospitality is clearly in their blood.

Never forgetting where they come from, the Friels are loyal to the nearby farmers who supply their meat and the fish comes from local shores. You'll find Donegal cod and gammon from Ballymoney.

Come and see Friels famine corner with the original famine pot where there was a soup kitchen set up in the great famine of the 1840s... A must visit if your on route to the Causeway Coast.

New BBQ beer garden and kids play area now available where you can dine al fresco!!!



**Get there:** 2-4 Kilrea Road, Swatragh, Maghera, BT46 SQF

**Get in touch: t:** (0)28 7940 1206 **e:** info@raftersni.com

**w:** www.raftersni.com

# Ground Espresso Bars

£



County Antrim entrepreneurs Darren and Karen Gardiner are both crazy about coffee, so it was an obvious choice to go into business with the bean. There are now no less than 15 Ground Espresso bars across Northern Ireland selling excellent coffee and in-house buns, cakes and traybakes.

Their staff are trained to the highest level by their own in-house trainers. Baristas have a Bean Grading System. They monitor their coffee skills and award them either a one, two or three stripe bean badge or the coveted gold bean badge if they reach Barista Championship Competition standard. We like their incentives!

They're really cool with families at these places. Most of them have a kids' play areas, feeding mothers are very welcome and they even have "man crèches". There's a great range of child-friendly food. We adults just love the cinnamon scones, handmade muffins and traybakes. Scrummy.

## BRANCHES

Next stores at Royal Avenue, Sprucefield Knock Road (within Spar), Waterstones, Belfast. Branches in Ballymena, Ballymoney, Coleraine, Portrush, Bushmills, Coleraine Translink, Cookstown, Enniskillen, Magherafelt and Bangor. Expansion plans including 2 new stores in Newry and Newtownabbey, 1 in Dublin and a further six sites to be finalised; creating more than 100 new jobs.



**Get in touch:** t: (0)28 2766 8516 e: [info@groundcoffee.net](mailto:info@groundcoffee.net)

w: [www.groundcoffee.net](http://www.groundcoffee.net)



# Martha's Vineyard

£



You won't be expecting this, Martha's Vineyard is a fully licensed restaurant located within the Brunswick Moviebowl complex! It is sure to delight even the more discerning diner; Martha's Vineyard is for everyone.

They have an A La Carte menu as well as Movie Meal Deal and Banquet & Bowl menu within which the head chef John Bamford is keen to use locally sourced and in season produce.

The Tobacco Fillet Steak and Salt&Chilli Chicken are amongst some of their customer favourites. Where else can you combine a Three Course Banquet & Bowl for £18.95 or a Two Course Movie Meal Deal for £19.95.

The 'Kids' menu and newly introduced 'Juniors' A La Carte menu offering dishes like 6oz Sirloin Steak, home made Beef Lasagne and Chicken Curry! all the adult favourites on the Juniors menu.

Their Award Winning Carvery is not to be missed, they serve a Two Course Carvery Mon-Fri offering a choice of two freshly prepared, in season soup and main course for £6.50, and on Sundays they have a Four Course Carvery for £11.95 (the kids will love the chocolate fountain).

Why wait until you want to catch a Movie or go Bowling.

Martha's Vineyard is a destination all by itself!!!!



**Get there:** Brunswick Movie Bowl, Pennyburn Ind. Est., L'derry, BT48 0LU

**Get in touch: t:** (0)28 7137 1999 **e:** [info@brunswickmoviebowl.com](mailto:info@brunswickmoviebowl.com)

**w:** [www.brunswickmoviebowl.com](http://www.brunswickmoviebowl.com) **twitter:** @MoviebowlDerry

**facebook:** /brunswickmoviebowl



# Pier 59 on the Strand

£-££



Super seafood and wonderful wine are the two big stars of this restaurant. They make sure that only the freshest local fish and shellfish are served, so what's on the menu will vary according to the season. Pier to Plate is their motto.

Head Chef Stephen Forbes has an amazing skill for creating new dishes and for cooking the fish to perfection. You might get a Thai Hot and Sour Seafood Broth or Goan Fish Curry. Classic Foyle Oysters on the half-shell and their Hot and Cold Seafood Platters are huge sellers. Those Seafood Platters come in three different sizes which include Salt and Chilli Squid, Mussels, Cockles, Tempura of Hake, Langoustines and Scallops. The large platter includes all of the fish they have available- it's huge!

They do have meat, chicken, vegetarian and vegan dishes if fish is not your thing. They source as much local produce as possible. The fish is from Greencastle, they have Donnybrewer butter and the vegetables and fruit are from White Oaks.

Owner Una Kincaid says the aim is to provide a relaxed dining experience, with excellent service, delicious food and attention to detail. They've obviously nailed that. They recently won the Customer Service Excellence Award from the Derry-Londonderry Chamber of Commerce and were runners up in the Newcomer of the Year category at the Licensed and Catering Awards.



**Get there:** 59 Strand Road, Derry-Londonderry, BT48 7BN

**Get in touch:** t: (0)028 7127 1759 e: info@pier59.co.uk

**w:** www.pier59.co.uk



# Quay West

££

**WHY NOT TRY****A walk on Derry's famous Walls?**

This funky spot celebrates its 10th anniversary this year. The clue about its location is in the title. It's on Queens Quay overlooking the River Foyle, so when the weather is good, you can eat al fresco and the eats are very good indeed!

The beef is from Northern Ireland cattle; the pork is from Glenties; even the ice-cream is from Ballymoney. These great local ingredients are given the star treatment by a talented team of chefs. Try the 50/50 or the Roast Pork Belly.

Their light lunches are plenty filling enough if you ask us. It's not easy to finish that club sandwich, but for just a few quid more, you can nosh on honey roast gammon and open steak sandwich.

Of course, the food and location can be great, but if the service is bad, your whole meal can be ruined. That's not something you have to worry about here. The waiting staff are some of the friendliest around.



**Get there:** 28 Boating Club Lane, Londonderry, Co Londonderry, BT 48 7QB

**Get in touch:** t: (0)28 7126 6211 e: quay-west@btconnect.com

**w:** www.quaywestrestaurant.com

# Greens Restaurant

## @ Roe Park Resort

££



WHY NOT TRY

Go walking in the Sperrin Mountains?

If you're looking for good eats in an 18th century setting, then go no further than the multi-award winning Greens Restaurant at this gorgeous country estate. You'll feel like the lord or lady of the manor, but there's no shortage of 21st century touches.

Head chef Frank Kivlehan hasn't gone far for her ingredients. Sydney B Scott's fruit and vegetables and Carnbrooke meat are just down the road. Semples grow the spuds and even the ice-cream is a north coast product; Braemar's of Castlerock.

You'll get sublime starters like duck terrine and baked goats cheese. The mains are melodies of like-minded flavours and contrasting textures. Don't you just love the sound of salmon with a spring onion and chorizo orzo pasta with a saffron cream?

The lemon meringue roulade is the standout dessert but they have to make sure they have lots of crème brûlées and chocolate fudge cakes ready too.



**Get there:** 40 Drumrane Road, Limavady, Co Londonderry, BT49 9LB

**Get in touch:** t: (0)28 7772 2222 e: [Reservations@RoeParkResort.com](mailto:Reservations@RoeParkResort.com)

w: [www.roeparkresort.com/greens-restaurant-limavady](http://www.roeparkresort.com/greens-restaurant-limavady)

twitter: @roeparkresort facebook: /RoeParkResort



# The Coach House Brasserie

## @ Roe Park Resort

££



For something a little less formal, go to the Coach House Brasserie. Funnily enough, it's in an 18th century-restored coachhouse. It overlooks the golf course. This is one place where the grass is green on every side!

The suppliers are the same but the mood is more relaxed and casual. Every brasserie worth its salt does a decent duck dish and a stonking steak. Here is no exception. Their garlic mushrooms are particularly good. What is it about stuff deep-fried in breadcrumbs that we all love? And we love to see beef stroganoff on a menu.

There's also the usual selection of pizzas, pastas and burgers but done very, very well. We defy you not to find something you love on this menu.

The kids meals are just £5.25 and salad is an option! Then they can have their Honeybear ice-cream sundae treat.

Bet you'll steal a spoonful!



**Get there:** 40 Drumrane Road, Limavady, Co Londonderry, BT49 9LB

**Get in touch: t:** (0)28 7772 3655 **e:** [Reservations@RoeParkResort.com](mailto:Reservations@RoeParkResort.com)

**w:** [www.roeparkresort.com/coach-house-brasserie-limavady](http://www.roeparkresort.com/coach-house-brasserie-limavady)

**twitter:** @roeparkresort **facebook:** /RoeParkResort



# Saffron

££



Some of the best recipes are family ones, and the Nagra family recipes are the ones they use in this Indian restaurant. They've been in the trade for 30 years, so their food is truly tried, tested and loved.

They specialise in Tandoori Dishes. That oven makes for the most delectably spiced, slightly charred meat. Their best-sellers are Chicken Jalfrezi, Chicken Tikka Masala and Makhan Tikka. The chicken comes from O'Kane's Poultry and is halal. They also buy from Season's Harvest, Suki Tea, Mullins Ice Cream and the Hot Coffee Company.

The small plates trend is all the rage these days, so Saffron do a great variety of Indian tapas. If you're trying to be good, the Saffron Light range is big on flavour and lower on calories. If you're not, try the in-house Ferrero Rocher cheesecake.

If you fancy something light, you can call in for coffee and cake. If you stay on, you might end up having a cocktail from what the Irish News newspaper called "a killer cocktail" menu.

Opening Hours 4.30pm-11pm each day



**Get there:** 2 Clarendon Street, Londonderry, BT48 7ES

**Get in touch: t:** (0)28 71 260532 **e:** [info@saffronderry.co.uk](mailto:info@saffronderry.co.uk)

**w:** [www.saffronderry.co.uk](http://www.saffronderry.co.uk)



# Sizzlers Restaurant

££



WHY NOT TRY

Hire a boat at Ballyronan to explore Lough Neagh?

Established in 1994 by Paul & Kate Clarke, Sizzlers Restaurant has become a phenomenal success in Magherafelt's dining experience. With over 20 years in the restaurant business, Sizzlers has gone from strength to strength. Offering quality food at affordable prices, in relaxed surroundings, with exceptionally friendly staff, Sizzlers caters for dinner and an exquisite Sunday carvery.

Sizzlers is a popular venue for birthdays, anniversaries, christenings and all those special occasions. With an exceptional special value menu which runs Monday-Saturday 3pm-7pm, they also have an A La Carte menu and a Set Menu which is suitable for large parties of 10 or more.

A brigade of 10 chefs can be seen cooking a combination of delicious local and international cuisines such as Chicken Ballentine and Pork Glenone. With the capability of catering for up to parties of 60, Sizzlers is the perfect venue for that special occasion.

Recently, Sizzlers has diversified into the out-side catering market with a state-of-the-art mobile catering unit which is suitable for all types of events, ranging from large events like the Balmoral Show to that smaller special family function.



**Get there:** 23-25 Market Street, Magherafelt, N.Ireland, BT45 6EE

**Get in touch: t:** (0)28 7963 1300 **e:** info@sizzlers-winebar.co.uk

**w:** www.sizzlers-winebar.co.uk **twitter:** @SizzlersWinebar

**facebook:** /SizzlersMagherafelt



# The Anchor Bar & Anchorage Inn

££



Everybody in Portstewart knows the Anchor Bar. It's been part of the town's furniture since 1898. That makes it the oldest traditional bar in the area and that experience shows in the wonderful food and excellent service. The location is hard to beat, too- smack bang on the Promenade.

They're so child-friendly they give out colouring books to amuse the little ones until the food arrives, and the food here is very, very good.

Land and sea are both well represented in the main bar and in Skippers Restaurant. Expect mains like Bushmills whiskey sausages and mash and beer battered catch of the day. Prices are typically four pounds for a starter and nine pounds for mains in the bar.

It's a great live entertainment venue too, and is often put on for free so you can dance off those calories!



**Get there:** 87-89 The Promenade, Portstewart, Co.Londonderry BT55 7AS

**Get in touch: t:** (0)28 7083 2003 **e:** [info@theanchorbar.co.uk](mailto:info@theanchorbar.co.uk)

**w:** [www.theanchorbar.co.uk](http://www.theanchorbar.co.uk)

# The Grill

## @ The Everglades Hotel

££



With an enviable view of the Hills of Donegal, the Grill does bistro dining at its best and the good people of Derry-Londonderry and beyond are so thankful. Everyone who goes here comments on how relaxing it is. It feels like it's out in the country but it's so close to the city centre.

The mix of traditional with a twist and posh international nosh means hungry tummies no more. The chefs at the hotel don't just look for local ingredients because they are local. They care about how they have been produced and they want maximum flavour.

They love doing "traditional with a twist" dished like their classic prawn cocktail, chicken liver pâté or their famous hearty burgers. Their steaks are not to be missed – the salt aged ribeye from Peter Hannan meats simply melts in your mouth it's so tender and tasty and don't forget the old favourites like Scampi, Irish pork fillet and rump of Irish lamb – the only problem is deciding which to choose! For dessert how about some homemade Crepes, to die for sticky toffee pudding or a local twist on a classic with an Armagh Apple Crème Brûlée! Gosh, we're hungry just reading that!

Be sure to make time to try their traditional Afternoon Tea in the lounge – dainty finger sandwiches, fluffy scones and divine pastries, washed down with lashings of Thompson's finest tea – the perfect way to spend an afternoon!



**Get there:** Prehen Road, Londonderry, BT47 2NH

**Get in touch:** t: (0)28 7132 1066 e: [res@egh.hastingshotels.com](mailto:res@egh.hastingshotels.com)

w: [www.hastingshotels.com/everglades-hotel](http://www.hastingshotels.com/everglades-hotel) **twitter:** @Evergladeshotel

**facebook:** /hastingshotels



# The Market Yard

## @ The Corner Bar

££



They really picked a good name for this place. The menu is like a directory of local market produce. The butcher is Higgins from Castlerock. The mushrooms are from Killywool (what a great name!) and Brollys from Drumahoe grow the potatoes. That oil on your salad comes from Brighter Gold and the cream is from McIvors just down the road too.

They steam mussels fresh from the shores of Lough Foyle in Chardonnay, thyme and bacon. The chef makes his own chicken liver pate and those sticky Ballyclare pork ribs are finger-lickin' great. That's just for starters though. How about Jane Ross Fillet Mignon with a secret sauce or a half roast chicken with bacon roll and stuffing? Try them with garlic potato cubes and you just won't have room for dessert.

If you want hearty portions of good honest food in a clean, rustic atmosphere, this is the place to go. There's something on the menu to please everyone, especially the little people.



**Get there:** 41-45 Main Street, Limavady, Co. Londonderry, BT49 OEP

**Get in touch:** t: (0)28 7772 2333 e: [anthony@themarketyard.com](mailto:anthony@themarketyard.com)

# The Ponderosa Bar & Restaurant

££



Established in 1858, the Ponderosa has long been a stop-off point for travellers on the main Belfast-Derry road. Situated on the stunning Glenshane Pass, it's Ireland's highest bar and restaurant. Thanks to a major refurbishment in 2014, the food is as good as the view. The old building structure is still intact but now is home to a light, airy restaurant featuring fresh seafood, burgers, steaks and dishes like braised Slaney Valley shank of lamb and Silver Hill confit duck leg. Business is so good they now serve a daily sit-in breakfast too.

Head chef Eddie Clynch changes the menu seasonally. Local suppliers are well supported. On the list are McAtamney's Butchers from Ballymena, the Sperrin Bakery, Glenshane Eggs, Season Harvest and Mill Road Fruit and Veg.

This is a real family-friendly venue, with kids' entertainment at peak times. There's live entertainment in the bar every weekend so the adults are well-catered for too, in every sense of the word.

Food served from 12-9pm every day.

**AWARDS** Hygiene rating of 5. NITB World Host Training for Staff



**Get there:** 974 Glenshane Road, Dungiven, Co. Derry BT47 4SD

**Get in touch:** t: (0)28 77 741987 e: [Info@theponderosabar.com](mailto:Info@theponderosabar.com)

**w:** [www.theponderosabar.com](http://www.theponderosabar.com)



# The Sooty Olive

££



Modern Irish food is the order of the day at the Sooty Olive. The name comes from an old Irish lough fly for fly fishing. Head chef Sean Harrigan's brother and business partner caught his largest brown trout on a sooty olive fly.

Sean is a massive fan of local, seasonal produce like Brighter Gold rapeseed oil from nearby Limavady and fish from Donegal Prime. He gets his meat from Higgins in Castlerock and his poultry from Glynn Valley. Those ingredients go into best-selling dishes like Grant's Pork Belly with mini Scotch egg, McCarthy's black pudding and apple puree. Yum! Everything from the breads to the chutneys and dressings are all made in-house. The menu changes every three months, but you get the idea. Sean's a green-fingered type, too.

They run a house menu all day every day with no time restrictions. It's just £15.95 for 2 courses and £18.95 for 3 courses. This casual dining restaurant has its own polytunnel in association with the local Derry charity, the HOPE project. That's where they grow salads and micro-herbs. We love food that tastes good and does good, and you will love this place. Make sure to try one of the many craft beers.

Opening hours 12- 9 Mon to Thurs, 12-10 Fri and Sat, 1-9 Sunday



**Get there:** 160-164 Spencer Road, Waterside, Derry BT47 6AH

**Get in touch:** t: (0)28 71 346 040 e: [thesootyolive@hotmail.co.uk](mailto:thesootyolive@hotmail.co.uk)

w: [www.thesootyolive.com](http://www.thesootyolive.com) twitter: [@thesootyolive](https://twitter.com/thesootyolive)









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northernireland  
.com





# Co. Down



The countryside and coastline here are dominated by the magnificent Mourne Mountains. It's an adventurer's paradise which offers a unique experience.

Green-fingered types will adore the gardens at Mount Stewart. They have their own micro-climate so plants that simply wouldn't thrive anywhere else on the island are in abundance here. It's blooming brilliant.

County Down is a real "foodie" county. The village of Moira made history by producing the Supreme Champions of the Great Taste Awards for two years running. The Meat Merchant Peter Hannan has now racked up more of those gold stars than anyone else in the world.

The fields of Comber are where they grow the famous Early Potatoes. They now have EU Protected Geographical Indication status, which puts them in the same league as Champagne. Rightly so!

Juicy scallops, prawns, mackerel and langoustines are among the many species landed on the shores of Strangford Lough and the fishing ports of Portavogie, Kilkeel and Annalong. The local larder is very well-stocked and chefs all over Northern Ireland can't wait to get their hands on the produce.

[www.discovernorthernireland.com/destinationNI/coDown](http://www.discovernorthernireland.com/destinationNI/coDown)

# Anchorage

£-££



Anchorage Bistro is located in the heart of Hollywood, North Down. Head Chef Neil Savage has a wealth of experience from running Michelin and AA recognised kitchens, to catering for the Ferrari Formula 1 Team and even the occasional TV appearance.

Neil and his kitchen team always strive to use the best local ingredients to create a diverse menu with something to suit everyone's taste and pocket.

Three courses in Anchorage with wine for two will only set you back around £50. Try out the superb Whole Roast Duck for Two Sharing with Chorizo Potatoes and Sides. You'll be so glad you dropped anchor here.

**OPENING HOURS:** Closed Monday and Tuesday Wednesday – Thursday 12pm–9pm Friday – Saturday 12pm–10pm Sunday 12pm–6pm



**Get there:** 2 Sullivan Place, Hollywood, Co. Down

**Get in touch:** t: (0)28 9543 6170

**e:** [bookings@anchoragehollywood.com](mailto:bookings@anchoragehollywood.com)

**w:** [www.anchoragehollywood.com](http://www.anchoragehollywood.com)



# Balloo House

**££-£££****WHY NOT TRY  
Visit Strangford Lough?**

Young Buck blue cheese and red onion tart and Abernethy butter poached Strangford lobster are just two of the delicious dishes on offer at this coaching house which dates from the 1600s. Award-winning chef Danny Millar's menu changes every six weeks to reflect the seasons, but you can always be assured of eating the best local produce cooked to the highest standard.

Downstairs in the bistro, the food is gastro-pub style. You might choose something like a creamy smoked haddock and bacon chowder or Gloucester Old Spot pork belly with champ.

Upstairs is a fine dining restaurant which offers a little bit of luxury. We love the exposed stone walls, muted lighting and the discreet service there. It feels like a real treat. The tasting menu is great value at £50 (£75 with wine). Have you ever had toasted hay panna cotta? You should!



**Get there:** 1 Comber Road, Killinchy, Co.Down BT23 6PA

**Get in touch:** t: 028 97 541 210 e: [info@balloohouse.com](mailto:info@balloohouse.com)

**w:** [www.ballooinns.com](http://www.ballooinns.com)



# Blend and Batch

£-££



You will find a constantly changing menu at Blend & Batch in Banbridge. Owners Marion and Peter and their team draw their inspiration from trending cuisine locally and afar. They like to keep it simple using quality locally sourced produce made fresh to order.

It's a cliché but there really is something for everyone. They know that sometimes you will want a continental healthy snack and other times it's a hearty breakfast grill, or a steaming bowl of soup, or a crisp salad, or a succulent sandwich that you crave. They're all there. They haven't forgotten the sweet-toothed either. Their in-house baker creates an array of delicious cakes and pastries in their kitchen every morning. Why not add a scoop of Northern Irish award winning Ticky-Moo ice-cream to make a perfect treat?

Their experienced Baristas will guide you on your beverage choice. Their dark-roasted home blend coffee is roasted locally just outside Hillsborough by 38 Espresso. Soon they will be working with this roastery to offer small batch blends to add to their coffee menu. Their loose leaf tea supplier believes tea should be better. We have to agree. The leaves are always rolled, not cut, preserving flavour. This means you get loads of proper leaves, no dust, and an altogether tastier cup of tea.

Along with hand crafted food and artisan beverages, they are passionate about creating a shared environment. Blend & Batch is somewhere you can come to meet friends and family, enjoy meaningful conversation and feel pleasantly welcome.



**Get there:** 104 Newry Street, Banbridge, BT32 3HE

**Get in touch:** t: (0)28 4023 8050 e: [info@blendxbatch.com](mailto:info@blendxbatch.com)

**w:** [www.blendxbatch.com](http://www.blendxbatch.com)



# Brunel's Restaurant

## @ The Anchor Bar

££



"Good food comes from the heart". That is the creed of Brunel's head chef, Paul Cunningham, and a byline for this young, but innovative restaurant based above the Anchor Bar in Newcastle, in the shadow of the Mountains of Mourne. With a focus on bold and creative dishes full of texture and flavour, Brunel's uses only the freshest in regionally sourced ingredients. An avid forager, Paul has an extremely naturalistic approach to his cooking, reflected in such rich and earthy dishes such as the Rump of Mourne Lamb with hazelnut puree, cockles, samphire & sea beet, or the wonderfully healthy textures in his Confit Trout dish, served with bulgar wheat & seeds, turnip greens and smoked hay mayonnaise with a nettle foam. Menus change completely on a seasonal basis, with the focus constantly shifting to spotlight what produce is currently just right to eat. Although it's only been open since February 2014, Brunel's has already earned itself a reputation for superb food in a relaxed, informal setting. Behind the red door, you will find professional but friendly staff. Paul's food has earned him extensive critical acclaim and awards over the years, so there's no better time to discover this "hidden gem" in the Mournes to find out what all the fuss is about! Booking recommended, especially for weekends. Available for small- medium size private parties.

**Opening Hours:** Lunch and dinner Wednesday to Saturday (last orders 9.30pm)  
Traditional Sunday Roast menu, midday - 8pm. Early Bird 6 - 7.30pm,  
Wednesday - Friday.



**Get there:** 9 Bryansford Avenue (upstairs above the Anchor Bar),  
Newcastle, Co Down. BT33 0UJ

**Get in touch:** t: 028 437 23951 e: [reservations@brunelsrestaurant.co.uk](mailto:reservations@brunelsrestaurant.co.uk)  
w: [www.brunelsrestaurant.co.uk](http://www.brunelsrestaurant.co.uk)



# Denvir's Coaching Inn

£

**WHY NOT TRY****Walk the St Patrick's Trail?**

Fancy eating in the oldest surviving coaching inn in Ireland? This Grade A listed building is the perfect setting for a great meal. The fireplace in the restaurant is an original from the 17th century and the snug bar is well cosy. They've worked hard to restore it to its original splendour, but it's certainly not a case of style over substance.

Try the Fivemiletown Ryefield goat's cheese tart or the Boiled Belfast ham with champ. The fish is from Walter Ewing and the game is from Baronscourt Estate. Where else can you eat pheasant three ways for just £10.95? That said, they change their menu with the seasons, but whatever is on will be very good indeed.

You won't need much of the folding stuff either. The Sunday roast for just £7.95 is super scrumptious and kids eat free! There's a long, long history of sheltering travellers here. That tradition of hospitality has obviously seeped into the very walls. Join the line of happy customers yourself.

Open for breakfast lunch and dinner Mon-Sat, Sunday carvery 12-8 Kids meals served till 9pm.



**Get there:** 14-16 English Street, Downpatrick, BT30 6AB

**Get in touch:** t: (0)28 4461 2012 e: info@denvirs.com

**w:** www.denvirshotel.com

# Downshire Arms Hotel

£-££



The Heslip family who own this venerable establishment say “there are no strangers here, only friends who haven’t met”. People and horses have been fed and watered at this former coaching inn for nearly two centuries.

The bar food menu is full of crowd-pleasers like the roast of the day and the burgers aren’t too shabby either. The calorie-counted healthier options are a new addition. We love the steamed sea bass and chicken, mango and chilli salad.

The restaurant is well-known for its wide range of traditional food with a twist. Expect dishes like Beef and Bird sandwich and cod and prawn thermidor . They do a slow roast of lamb which comes in its own crock pot for two.

Naturally, everything is cooked from scratch with as many local ingredients as possible. Top marks for offering salad on the kids menu. Make it your business to drop in next time you’re nearby. Then you’ll go back time and again.

The Downshire Arms is renowned for their steaks. They use the highest quality Northern Irish charolais beef, 36 day matured in a salt chamber for the best possible taste & tenderness.



**Get there:** 95 Newry Street, Banbridge, Co Down, BT32 3EF

**Get in touch:** t: (0)28 4066 2638 e: [info@downshirearmshotel.com](mailto:info@downshirearmshotel.com)

w: [www.downshirearmshotel.com](http://www.downshirearmshotel.com) **twitter:** @Downshire\_Arms

**facebook:** /pages/Downshire-Arms-Hotel/213938531976940?fref=ts



# Fusion

£-££



They're big on fish at this seaside restaurant. The daily catch is always on the menu. Kilkeel whiting was on the day we were there. Head chef Brendan Baxter has joined them from Daniel Clifford's two Michelin- starred restaurant, Midsummer House. He has cooked at the Brit Awards and now he's doing his thing in Warrenpoint.

His new signature dish is a goodie. It's Silverhill duck cooked 3 ways. The duck breast is seared; the leg is confited and then there's caramelised onion gnocchi, crisp duck egg, served with carrot and lemon puree, baby vegetables and a rosemary jus. Mmmmmmmmm

The owners are a husband and wife team who wanted to create a funky wine bar atmosphere and they've certainly succeeded. Although they've only been open for a year, Fusion is already a firm favourite with locals and visitors.

Leave the car at home or at the hotel if you can. They have a super duper wine list, they serve beers from the Hilden brewery in Lisburn and the cocktails are ALL fantastic.



**Get there:** 4 Duke Street, Warrenpoint, Co Down, BT34 3JY

**Get in touch:** t: (0)28 4175 4292 e: mark.okane@mail.com

**w:** www.fusionwarrenpoint.co.uk



# Hillmount Bangor

£



If you like Hillmount garden centre in Castlereagh, you'll just love their new place in Bangor. They've transformed a furniture showroom on the Belfast Road. After you've browsed the gift shop, garden centre and BBQ zone, you'll be ready for some sustenance at the aptly named Gardeners Rest.

The Mercer family have been in this business since 1940 so they know what customers like. They want friendly service, great food and drink and plenty of good quality local ingredients on the menu.

You don't have to be green-fingered to eat here. The food and service speak for themselves. The café is open for breakfast, morning coffee, lunch and afternoon tea.

Mon-Sat 9-6pm. Sun 12-5pm



**Get there:** 116 Belfast Road Bangor BT20 3NN

**Get in touch:** t: (0)28 9127 2330 e: [info@hillmount.co.uk](mailto:info@hillmount.co.uk)

**w:** [www.hillmount.co.uk](http://www.hillmount.co.uk)

# Katch 27

£-££



Award-winning chef, Davey Cardwell is back in his own kitchen at last. He was Head Chef of the Quays in Portavogie and while there it was named AA Seafood Restaurant of the Year. When the opportunity came up to get his own place in Kircubbin, Davey and his partner Leigh jumped at the chance.

This cosy place is a café by day and a restaurant by night. Breakfasts are superb. They even have a Slimmers cooked breakfast. Free tea and coffee top-ups. For lunch, think pies, lasagne, wraps, burgers and baguettes and plenty more. Daily specials too.

The weekend evening menu changes according to the fisherman's catch but expect to see Dover Sole, locally caught scallops, Strangford mussels, Portavogie prawns and freshly caught lobster. It's not all about fish, though. You can nosh on Northern Irish Grass Fed Sirloin of Beef and Saddleback Honey Glazed Pork Cutlets and Mount Stewart game dishes. Weekend booking essential.



**Get there:** 27 Main Street, Kircubbin, Co Down, BT22 2SR

**Get in touch:** t: (0)28 4273 8222 or (0)78 5475 3112

**e:** info@katch27.co.uk **w:** www.katch27.co.uk

# Linen Hill

£-££



You are more likely to find a slow braised shin of beef on the menu here than a steak. The lamb will be shoulder, not leg and the venison will come from the Seaford Estate in Down and Caledon Estate in Tyrone. Local suppliers include Draynes Dairy, Fivemiletown creamery, Hannan Meats, Carnreagh Farm, Alderside Farm, Henning's butchers, Mourne Seafoods and Keenan Fish, Brighter Gold, Leggygowan goat's cheese, SD Bells and Whitewater Brewery.

The three people behind Linen Hill have more than 70 years combined experience in hospitality. Chef, business partner and NI Chef of the year 2014 Shaun Hanna is from Kilkeel, so he has real passion for the fruits of the sea. He loves using coley, lythe and ling. You will always find his sustainable seafood chowder on the menu along with his Great Taste Award winning Guinness wheaten (2 stars), Piccalilli (1 star) and Fiona's Paradise Slice (1 star).

They're a green-fingered crew too. John Robinson grows lots of vegetables at the nearby polytunnel. His wife Fiona makes all manner of goodies to buy instore like Guinness wheaten, jams, tray bakes, pesto and her ever popular fresh lemon meringue. How kind to think of your next meal while you're eating there.

Look out for the all new Linen Hill Street Kitchen – taking great local food to various events throughout the country

Open from 8.30am – 6pm Monday – Wed and Sat. Open late till 9pm Thur and Fri and Sunday 12.30pm – 6pm.



**Get there:** Unit 1, The OUTLET, Cascum Road, Banbridge, Co. Down BT32 4LF

**Get in touch:** t: (0)28 4062 6957 e: [info@linenhill.co.uk](mailto:info@linenhill.co.uk)

**w:** [www.linenhill.co.uk](http://www.linenhill.co.uk)



# McKee's Country Store & Restaurant

£



Three generations of McKees have run this thriving business. More than a farm shop and restaurant, it's a destination. The restaurant can seat up to 130 hungry people, but you won't be hungry by the time you leave. There are just far too many goodies on the menu.

Isn't it great when you can see the food being prepared in the kitchen? And don't you just love places where they rear their own chickens? Those eggs go into bestsellers like the barnstacker breakfast and the famous cakes and puddings.

We love our bread here, it's true, but who wouldn't walk over hot coals for freshly baked soda? Sausage rolls are lifted onto another level when they're homemade.

This is good honest food like sandwiches that are filled to the brim with County Down ham and smoked salmon and pies, burgers and lasagne. From farm to fork, quite literally.



**Get there:** 28 Holywood Road, Newtownards, BT23 4TQ

**Get in touch: t:** (0)28 9182 1304 (0)77 6422 4363

**e:** orders@mckeesproduce.com

**w:** www.mckeesproduce.com

# Molly Brown's Kitchen & Bar

££



Molly Browns in Newtownards has a great reputation as a comfortable and welcoming restaurant / bar providing fresh home-cooked food, quality drinks and great live entertainment.

Molly Browns was the first place in Northern Ireland to introduce Black Rock Grills. The food is cooked on a volcanic rock heated at 440 degrees right in front of your eyes with the local 10oz Sirloin being a firm favourite. You will find almost everything on the menu is home-cooked from their freshly baked wheaten bread to their ever famous Chicken Goujons or lasagne. Be sure to keep an eye out for their 2 courses for £10 running from 12-9 Mon-Fri and 12-6 on a Saturday. Kids under 12 also eat for free every Saturday and Sunday 12-6 and 12-8 respectively. Sundays are all about families and the roast dinners at Molly's are perfect for quality family time, so why not book and enjoy the classic favourite roast beef. It is sure to warm the heart on a cold day.

If you are a movie lover, they do a fantastic meal and movie offer including a main course and your cinema ticket in to Movieland Ards for just £10.95, Mon-Thurs 5-9pm. Enjoy their Cocktail Happy Hour with all cocktails only £3.50 from Sun-Fri 5-10pm. An ever-popular venue for sport lovers, Molly Browns show all live sporting action from the hustle and bustle of the Rugby World Cup to the action-packed Barclays Premier League.

If you are looking for somewhere to hold a special occasion such as birthdays, engagement parties or a corporate event, hire their comfortable Live Lounge with all-inclusive packages starting from £295 including a DJ, room hire and finger food for 40 people. They also do cater for tailored packages to suit your needs. If music is your thing then Molly Browns provide the best live music in town every Friday and Saturday night with local bands playing all your favourite hits throughout the night.



**Get there:** 45-47 South Street, Newtownards, Co Down, BT23 4JT

**Get in touch:** t: (0)28 9182 1444 e: [info@mollybrownsbar.com](mailto:info@mollybrownsbar.com)

**w:** [www.mollybrownsbar.com](http://www.mollybrownsbar.com) **twitter:** @MollyBrownsBar

**facebook:** /mollybrownsbar



# Oakley Fayre



For more than thirty five years, the good people of Downpatrick and beyond have been eating and drinking at the fine Oakley fayre. This family-run place is all about great service and top ingredients cooked very well indeed.

Customers love the East Coast battered cod, Thai Chicken Curry & Basmati Rice and the popular all day breakfast.

The home-made Irish Stew and daily soup specials are hard to say no to, but forget even trying to resist those traybakes and cream pastries. Wash them down with a pot of Suki Tea or Johnstons coffee.

Their outside catering business is hugely popular. People just can't get enough of those daily fresh baked scones and luxury desserts and treats.

This really is such a cosy, inviting place and no doubt you'll leave with something from the award-winning deli shop.



**Get there:** 52 Market Street, Downpatrick, BT30 6LY

**Get in touch:** t: (0)28 4461 2500 e: dkearney100@hotmail.com

**w:** www.oakleyfayre.com

# Old School House Inn

££



Overlooking the stunningly beautiful Strangford Lough and a stone's throw from Castle Espie in Comber, the Old School House Inn should definitely be on your foodie bucket list. It's been awarded a Michelin Bib Gourmand for 2014 and 2015 and also has 2 AA Rosettes.

Chef Proprietor Will Brown has a serious pedigree. He started his cooking career in London with Marco Pierre White at the Mirabelle in Mayfair. He was just 17. Then he worked at Roscoff under Paul Rankin and also did a three year stint at the 2 star The Square restaurant in London. Gordon Ramsey was his boss at one stage too.

Will is all about seasonal ingredients cooked to perfection. In fact, most of their fruit and vegetables are grown in their polytunnel and their new raised beds.

His tasting menu is a taste sensation. You'll read just Pate, Salmon, Lamb or Caramel on the card but you'll eat the equivalent of a thousand words in terms of texture, balance and flavour. It also comes with matching wines.

The set lunch menu is also very popular. One course is just £10, there are two courses for £14 and 3 for £18.

Why not stay the night in one of their 8 gorgeous bedrooms which are currently being refurbished? Then you'll also get to taste that scrummy breakfast.



**Get there:** 100 Ballydrain Road, Castle Espie, Newtownards, BT23 6EA

**Get in touch:** t: (0)28 9754 1182 e: info@theoldschoolhouse.com

w: www.theoldschoolhouse.com **twitter:** @schoolhouseinn

**facebook:** /pages/The-Old-School-House-Inn/313319792049857



# Percy French

££



**WHY NOT TRY**  
**Climb Slieve Donard?**

The Percy French is the more informal little brother of the Oak Restaurant at the Slieve Donard Resort and Spa. It's set in the same stunning grounds and is popular with locals and tourists alike. It's undergone some refurbishment work and has a fantastic open-plan kitchen where you can see the chefs at work. That roaring open fire is perfect for a cosy pint after a bracing walk on the beach or in the mountains.

As with all of the restaurants in the Hastings Hotels group, great local ingredients are key. The menus change frequently but the starters include a variety of soups, Mini Spicy Italian Sausage Sliders made with Hannan's Award Winning Italian Sausage meat served on Focaccia with a Clondeboy Yoghurt & Mint Sauce, and crowd-pleasers like homemade crab cakes and Ballybrie wedges. Yumm.

There's plenty of choices for main courses too. They do steaks, burgers and curries and they're all a cut above. The fries will be handcut and the meat will be top-quality local stuff. Favourites include the chicken stir fry, scampi and superb fish and chips! Check out the veggie options too and there's loads to choose from.

For those looking for a little something sweet, their Armagh Apple Crème Brûlée is not to be missed, or go the whole hog and try the sticky toffee pudding with Glashy Farm Vanilla Bean ice-cream – divine!

Open daily 12.00 – 9.30pm



**Get there:** Downs Road, Newcastle, BT33 0AH

**Get in touch:** t: (0)28 4372 3175 e: percyfrench@sdh.hastingshotels.com

w: www.hastingshotels.com **twitter:** @HastingsHotels

w: /hastingshotels





# Pier 36

**££**

Pub grub overlooking Donaghadee Harbour. What's not to like? Both the food and the service are of a consistently high standard here. The Guardian named it one of the Top 6 Fish Restaurants in the UK and it has also won the BBC Olive magazine Gastro Pub of the Year Award. What got them going were the daily specials. They cook with Strangford Lough's best shellfish and superb local monkfish, lobster and sole.

Meat eaters need not worry either. They hang their own beef, so it's perfectly tender. The local venison and organic gammon are well worth trying. The day we were there we munched on whitebait followed by bread and butter pudding for lunch, but we're going back to have those queenie scallops.

Try the new lunch and grill value menus. Two courses with a glass of wine just £15.90 Monday-Thursday.

You can stay overnight too, but we'd be tempted to book in for the week just to try everything! But why not start off with the Steak and Stay for two with dinner, wine and B&B for just £119. It's a no brainer.!



**Get there:** 36 The Parade, Donaghadee, Co Down, BT21 OHE

**Get in touch:** t: (0)28 9188 4466 e: info@pier36.co.uk

**w:** www.pier36.co.uk

# Quails at the Gallery

£-££



We love a bit of culture with our nosh, so Quails at the Gallery is just the ticket. The Gallery in question is the F.E. McWilliam Gallery & Studio near the Outlet at Banbridge. Frederick Edward McWilliam was an internationally renowned sculptor who had been born in Banbridge. The café overlooks the sculpture garden, so it's a real room with a view.

You can't eat a view though. Thankfully, chefs Fernando and Laura are more than up to the task of providing yummy stuff. He's from Mexico, so there's usually a bit of spice in his dishes. We love his soups with Quails' wheaten bread. It comes from their deli and café in Banbridge town centre.

Starters include the likes of chicken parfait and ham hock terrine. For main courses, you'll have the choice of dishes like Bang Bang chicken and crispy Asian pork belly. Their steaks are from the award-winning Quails Butchers and the roulade is from the deli-cious deli too.



**Get there:** 200 Newry Road, Banbridge, Co. Down, BT32 3NB

**Get in touch:** t: (0)28 4062 9667 e: [info@quailsfinefoods.co.uk](mailto:info@quailsfinefoods.co.uk)

**w:** [www.quailsfinefoods.co.uk](http://www.quailsfinefoods.co.uk) **f:** [www.facebook.com/quailsfinefoodsbanbridge](https://www.facebook.com/quailsfinefoodsbanbridge)



# Quails Café

£-££



There's been a Quails butcher's shop at this site in Banbridge town centre since 1898, but the café is a relatively new kid on the block, having opened in 1996. This foodie family knows what their customers like. Their Great Taste Award – winning cooked meats, like the Honey Roast Ham go into their super sandwiches; the chicken and ham pie is a top seller and the soups and stews are to die for.

You have to leave room for something sweet. Everything here is baked on site from the scones and wheatens to the tray-bakes and local Bramley apple tarts. Being farmers themselves, the Quails know how important it is to buy local, so the coffee is from Johnstons and the teas come from SD Bells and Suki. You can have wine though, if you're in the mood. Most of what they buy in is from a 15-20 mile radius.

For a delicious bite to eat in a contemporary, friendly atmosphere, look no further. It seats up to 60, so bring lots of friends!



**Get there:** 15 Newry Street, Banbridge, Co. Down. BT32 3EA

**Get in touch:** t: (0)28 40662604 e: [info@quailsfinefoods.co.uk](mailto:info@quailsfinefoods.co.uk)

**w:** [www.quailsfinefoods.co.uk](http://www.quailsfinefoods.co.uk) **f:** [www.facebook.com/quailsfinefoodsbanbridge](https://www.facebook.com/quailsfinefoodsbanbridge)



# Roma's

££



Set in a stunning Georgian building, Roma's has been a part of the scenery in Newtownards since the 1960s. Don't expect exclusively Italian food, though. Head Chef Alan Craig sources meat, fish and vegetables from local farmers. That's what we like to hear!

You can meet, eat and drink here. The bar is downstairs and the bistro is upstairs. The bar menu is big on value and even bigger on taste.

Think rare breed pork sausages and mash and scampi from Ardglass. Upstairs why not tuck into a bowl of mussels followed by slow cooked short beef ribs with Comber potatoes.

The new gastro burger on a sourdough bun is bang on the food trend and anywhere that serves calves liver with black pudding is just fine by us. Even better is the starter of devilled whitebait with curry oil.

There are simply too many special offers and meal deals to mention. You'll just have to go and see for yourself.



**Get there:** 4-6 Regent Street, Newtownards, Co Down, BT23 4LH

**Get in touch: t:** (0)28 9181 2841 **e:** bar@romas.co.uk

**w:** www.romas.co.uk

# Sugarcane Café Bistro

££

**WHY NOT TRY****Visit Comber Farmers Market?**

Brunch or do lunch at this uber-trendy spot. Husband and wife owners Peter and Emma McCleery are real globetrotters and the ideas they've picked up on their travels are evident in this European style eaterie.

They want you to feel as at home sipping a glass of Sauvignon Blanc as taking a cup of Suki tea or Segafredo coffee. The customer may be kings and queens but so too are the network of local suppliers of the best vegetables, cheese, beef and fish.

Brunchers will love the porridge and raisins and the eggy bread. The lunchtime salads and sandwiches are completely classy. The BBC (bacon brie and cranberry) is a particular favourite. Naturally Comber potatoes feature widely.

Try Walters Smoked salmon, capers, crème fruit and house wheaten and Peter Hannans salt aged sirloin with Irish portabello mushroom and roasted cherry tomatoes.

This is a real sweet spot! Now open late Wednesday to Sunday. Last orders 9pm.



**Get there:** Unit 2, The Square, Comber, Co Down, BT23 5DT

**Get in touch:** t: (0)28 9187 3388 e: [info@sugarcanebistro.com](mailto:info@sugarcanebistro.com)

w: [www.sugarcanebistro.com](http://www.sugarcanebistro.com) **twitter:** @sugarcanebistro

**facebook:** /SugarcaneCafeBistro?sk=app\_2309869772



# Sugar Supper Club

££

## SUGAR SUPPER CLUB



The Sugar Supper Club is different. There is no dress code. They like you to graffiti on the blackboards and you can even bring your own wine. They'll take care of the food though.

From petit déjeuner (ours is the sourdough French toast) offerings like Croque Madame and French onion soup (mais oui), they've got your eats sorted.

Evoking the spirit of 1930's prohibition-era supper clubs in America, where you brought your own drinks and probably ate better than at a regular restaurant. The menu changes every week too.

You've no doubt detected a certain French influence on the food. Head Chef Aidan Markey is classically trained. He knows how to cook very good food at great value (three courses for £22.50). In fact, Sugar Supper Club has proven to be so popular that they now have a second premises open in Banbridge.

No bookings. Unlicensed. BYO. Corkage charges apply. Live music and events. Private function room for parties.

**NEWRY OPENING HOURS:** Breakfast & Lunch: Mon - Fri 09:00 - 15:00, Dinner Wed 17:00 - 21:30 Thu - Sat 17:00 - 22:30

**BANBRIDGE OPENING HOURS:** Breakfast & Lunch: Mon - Fri 09:00 - 17:00, Dinner Wed & Thu 17:00 - 21:30 Fri & Sat 17:00 - 22:30



**Get there:** 14 Sugar Island, Newry, Co. Down, BT35 6HT. or  
28 Scarva Street, Banbridge, Co. Down BT32 3DD

**Get in touch:** t: (0)28 3027 8020 or (0)28 4062 5208 e: [eat@sugarsupperclub.co.uk](mailto:eat@sugarsupperclub.co.uk)  
w: [www.sugarsupperclub.co.uk](http://www.sugarsupperclub.co.uk)



# Tate's

££



They opened their doors in September 2013 and gave Executive Chef Alan Hope the task of creating menus that would suit everyone's palate and budget while maintaining the very finest quality. He really delivered on that.

They insisted he use the finest ingredients Northern Ireland has to offer and the menus really reflect that. From the finest steaks to delectable afternoon teas and of course, the weekend fry up! They have Provenance menus that allow customers to know exactly where the food on their plates has come from. Local suppliers are listed such as Ewing's seafood, Carnbrooke meats, Thornhill Farm, Brighter Gold rapeseed oil, Abernethy butter, Yellow Door breads to name but a few!

A few of our best selling dishes so far are the Prime Fillet Steak Sandwich served with crispy onions, fried duck egg, pickle, tomato and rocket, fries and homemade dips! Phew!! That's really popular at lunchtime.

In the evening they have a full grill selection; rump, ribeye, fillet, sirloin and a mixed grill as well as the scrummy panfried cod, with scallops and ham hock and daily specials.

Live entertainment is big here. We especially love Sundays at Tate's. It's relaxing, welcoming, family-friendly and the chilled out acoustic set in the background means for very happy people.

If you haven't been yet, what are you waiting for!??



**Get there:** 29 Hibernia Street, Holywood Co Down BT18 9JE

**Get in touch:** t: (0)28 9042 4220 e: [info@tatesni.com](mailto:info@tatesni.com)

# The Bay Restaurant

## @ Mount Stewart

**££**

What better setting could there be than the glorious house and gardens at Mount Stewart? Owned by the National Trust, you will truly enjoy eating and drinking in this magical place. You can eat in the restaurant without having to pay an admission fee to the house itself.

They do souper soups like Oxtail and gluten-free honey roasted carrot and coriander. Celeriac, rocket and wild garlic are from the house gardens. This year, they're planting rosemary and thyme so watch out for them on the menu soon.

If you want something more, substantial, tuck into vegetable tartlets, homemade burgers, steak sandwiches vegetable pasta crumbles... They all come with hand cut chips, salad or wedges.

Daily specials like chicken hotpots and open salads go down a treat. Look out for the local pork sausages with champ and onion gravy...then walk around those gorgeous gardens!



**Get there:** Mount Stewart, Portaferry Road, Newtownards, Co. Down. BT22 2AD

**Get in touch:** t: (0)28 4278 7806 e: [janet.vance@nationaltrust.org.uk](mailto:janet.vance@nationaltrust.org.uk)

**w:** [www.nationaltrust.org.uk](http://www.nationaltrust.org.uk)



# The Boathouse

**££****WHY NOT TRY****Take the Footprints of the Saints Tour starting at North Down Museum?**

What a fantastic location for a restaurant? It's quite literally in the water at Bangor Harbour. The clue is in the name. It was the old boat house. These days, the boats bring the catch from mere metres away. Crabs, mussels, lobster, scallops...Don't you feel hungry?

All of the cheeses are Irish. Most of them come straight from the producers. All of the meat is from fine suppliers like Hannans and Kettyle. Vegetables are straight from the farm. They grow their own herbs, micro herbs and edible flowers. They use Goatsbridge Irish caviar. All of the game is from local hunstmen. Get the picture? These guys are major foodies. Local brews, juices, cider and coffee too.

Most people want to try as much as they can, so the 5 course taster menu is most popular. Loving the sound of pan roasted brill with edible sand and myriad other accompanying tastes of the sea. But there's similar fare on a £20 two course lunch menu. This is very cheffy food and very, very addictive.

Disabled access from the back, but toilets are upstairs.



**Get there:** 1a Seacliff Road, Bangor, Co.Down BT20 5HA

**Get in touch:** t: (0)28 9146 9253 w: [www.theboathouseni.co.uk](http://www.theboathouseni.co.uk)



# The Buck's Head Inn

££



We just love the historic village of Dundrum and we just love the Buck's Head Inn. This place is just consistently good. The cosy cherry panelled bar with the open fire just hug you the minute you walk in the door. Housed in an 18th century building, the contemporary dining area looks out onto a walled garden. (All the cool places have a walled garden doncha know?)

Naturally you'll have to try the famous Dundrum mussels Thai style, but don't overlook the Mourne lamb and the sausages from McCartneys in Moira.

Chef Owner Alison Crothers changes her menus all the time, but last time we had the Finnebrogue venison loin with braised red cabbage and for dessert, her yoghurt and vanilla panna cotta with Kahlua-spiced prunes. Mind you, it took us a while to decide. There are just so many goodies on the menu that you'll be planning your next visit halfway through eventually choosing the starter! Too, too good.

(Closed Mondays, October-May)



**Get there:** 77-79 Main Street, Dundrum, BT33 OLU

**Get in touch:** t: (0)28 4375 1868 e: Buckshead1@hotmail.co.uk



# The Burrendale Hotel

££



With a choice of places to dine, the Burrendale Hotel, Country Club & Spa is the perfect place to come to relax and enjoy some fantastic, locally-inspired food. The Taste of Ulster award-winning Burrendale Dinner Menu is full of modern, mouth-watering offerings.

The hotel is a member of the Vegan and Vegetarian Society, so expect some marvellous meat-free options like the Super Salad chock-full of stuff from their own garden. All of their breads are made fresh each morning and are also available to buy on request. The seafood comes from Marty Johnston in Ardglass and Andrew Annetts in Kilkeel.

Signature dishes include; Seafood Chowder, Portavogie Hake; Marty Johnston's award winning Smoked Salmon & Kilkeel Prawn Salad and in-house smoked Crossgar chicken Caesar Salad with Ray McCullough's dry cured bacon. Northern Irish dry aged steaks are another favourite.

We love the Classic Afternoon Tea for a treat. Those yummy finger-cut sandwiches, home-baked scones, pastries & petit fours accompanied by an assortment of teas are served while you enjoy the breath taking views of the Mournes. The Cottage Kitchen is ideal for more relaxed dining and for special occasions, the elegant Vine Restaurant is perfect. If you are staying over holiday periods, there are plenty of activities to keep the kids entertained; from the Easter Bunny to Halloween fun and Santa's Grotto. There is also the swimming pool for residents to enjoy throughout the year.



**Get there:** 51 Castlewellan Road, Newcastle, BT33 0JY

**Get in touch:** t: (0)28 4372 2599 e: [reservations@burrendale.com](mailto:reservations@burrendale.com)

w: [www.burrendale.com](http://www.burrendale.com)

# The Cuan Licensed Guest Inn

£-££



The Licensed Guest Inn, under the ownership and management of Peter and Caroline McErlean, is approaching 25 years of providing excellent food, drink and accommodation.

We just love its location in the conservation village of Strangford on the shores of Strangford Lough. Naturally, seafood is a speciality. Seafood Chowder is their signature dish (the recipe is available towards the back of this booklet) with Scampi and the Gold Award Winning Smoked Haddock proving exceptionally popular. During the summer season treat yourself to the ultimate fish experience; The Cuan's Seafood Platter containing on average 12 varieties of fish.

You are guaranteed fresh premium fish from their suppliers East Coast Seafood, just four miles along the coast. They get all of their beef from Killen's farm in Crossgar. Try the fillet, sirloin and ribeye steaks or the Roast of the Day. Their mince is the main ingredient in the ever popular Cuan Lasagne.

You can see their menus online, but there's also a great Specials board at the weekends. As ever, they're inspired by seasonal ingredients which come from local suppliers where possible.

The service is second to none and you can always stay in one of the darling rooms upstairs if you've eaten too much. 2016 is their Silver Jubilee in business.



**Get there:** 6-12 The Square, Strangford, Co Down BT30 7ND

**Get in touch:** **t:** (0)28 4488 1222 **e:** info@thecuan.com

**w:** www.thecuan.com

# The Galley Restaurant

£-££



Joey and Aileen Chambers opened a small Fish and Chip Shop in the Co Down coastal village of Annalong back in 1990. Over the years they have grown and grown and have now just completed their third massive extension by adding on a 60-seater restaurant. Joey was a fisherman before they opened the shop and still owns his own boat. On the rare occasion he gets time off he fishes for crabs and lobsters. That means he knows good fish and where to get it. You can choose from Cod, Haddock or Whiting. You can have it battered or cooked in breadcrumbs or baked with garlic butter, spring onions, cherry tomatoes and lemon juice.

Daily specials might be homemade steak and onion pie, gammon steak, baked fish with a ginger and lemongrass crust, salmon, or pan fried chicken with a creamy leek & mushroom sauce. There are also plenty of low-fat options and super salads. Everything is cooked from scratch. They cut all their own chips and bake all of their delicious desserts, traybakes and scones. They make every effort to ensure their products are sourced locally. Their meats are from Causeway Meats, Coleraine or Nicholson's Butchers, Kilkeel, Crabs are caught along the Annalong shore. Fruit and vegetables are from Arnotts in Belfast. Scampi is bought from Kilhorne Bay Seafoods, Annalong. Those all-important potatoes come from McKelveys in Ballynahinch and some local potato producers over the summer months.

Whether you're in the mood for a freshly baked scone, an Ulster fry, a smooth coffee, a hearty lunch, a healthy salad, a three course meal or a delicious homemade dessert you will find it all at The Galley Restaurant



**Get there:** 43 Kilkeel Road, Annalong, Co. Down, BT34 4TJ

**Get in touch:** t: (0)28 4376 7253 e: aileenchambers@gmail.com

**w:** www.thegalleyannalong.co.uk

# The Halfway House

**££**

The clue is in the name. The Halfway House is halfway between Belfast and Newry. It's a very welcome stop-off point on the A1 which is easily visible and accessible from the main road, but it's also uber-popular with locals.

They go for the food sourced from Carnbrooke Meats, Quail's Fine Foods, Carnreagh Cottage Farm, Glastry Farm Ice Cream and Kettle Meats. Such fine ingredients are given the care and attention they deserve. The menu is exciting, but there are also plenty of traditional favourites in there as well as an excellent drinks selection.

Last time we were there we had Three Little Piggies of Crisp Rare Bread Pork Belly, Kettle Cured Pork Medallions & Quails Award-Winning Sausages, Pont Neuf Potatoes, Crisp Greens, Soft Hen's Egg with Button Mushroom & Dijon Cream. Next time, we're having the Flat Iron Steak and Rhubarb and Custard Eton Mess. The menu may have been seasonally updated, but you get the idea of just how good their food is. No wonder so many people are getting married there these days.

Opening Hours: 12-9.30pm

AWARDS ACCREDITATIONS Food Hygiene Rating of 4



**Get there:** 80 Halfway Road, Banbridge, Co. Down, BT32 4HB

**Get in touch:** t: (0)28 9269 2351 e: [info@halfwayhouse.co.uk](mailto:info@halfwayhouse.co.uk)

**w:** [www.halfwayhouse.co.uk](http://www.halfwayhouse.co.uk)



# The Heatherlea Bakery & Cafe

££



You might know about the Heatherlea Bakery and Café if you frequent the seaside town of Bangor in County Down. Locals there can't get enough of what Paul and Patricia Getty's team take out of the ovens.

Twice awarded the prestigious accolade of Northern Ireland Bakery of the year for 2013-2014 and 2014-2015, by Neighbourhood Retailer Magazine and anyone visiting or sampling their produce is sure to agree with the judges choice.

They knew it wasn't fair to limit their bodacious bread and terrific traybakes to Bangor, so they started supplying to independent retailers. That was back in 1991. Now their customer base is as passionate about the Heatherlea products as Paul and Patricia themselves.

They never rest on their laurels. They've expanded their wholesale range to include breads, cakes, biscuits and traybakes. We're talking Spelt Wheaten and Low GI Loaf But let's not forget their range of Great Taste Award winning stuff. So if you want freshly baked yummys delivered to your business, give them a call and try the Heatherlea Experience for yourself.



**Get there:** 94-96 Main St Bangor BT20 4AG

**Get in touch:** t: (0)28 9145 3157 e: [info@theheatherlea.com](mailto:info@theheatherlea.com)

**w:** [www.theheatherlea.com](http://www.theheatherlea.com)



# The Hillside

£-££



WHY NOT TRY

Take a Tour of Hillsborough Castle

The Hillside is a charming, rustic pub situated in the historic Georgian village of Hillsborough, County Down, only 15 minutes drive from Belfast city centre. The Hillside first opened its doors to patrons in 1752 and has been enjoying a busy trade ever since thanks to an excellent food and drinks selection and friendly, welcoming service. It is renowned for roaring open fires in the winter and a pretty cobbled beer garden in the summer.

Gastronomes will delight in their mouth-watering seasonal menu, which is complemented by a comprehensive selection of daily specials. Their Head Chef always endeavours to make the most of the wonderful local produce so abundantly available in County Down. The restaurant is family friendly, offering a fantastic children's menu to suit all tastes.

Needless to say a good pub would be nothing without an excellent drinks selection to enjoy with the wonderful food. They are one of a very few local bars to offer real pump ales as well as craft ciders, lagers and stouts. They also have an extensive wine list and a wide range of spirits including some fine Irish whiskeys.



**Get there:** 21-23 Main St, Hillsborough, Lisburn BT26 6AE

**Get in touch:** t: (0)28 9268 9233 e: [info@hillsidehillsborough.co.uk](mailto:info@hillsidehillsborough.co.uk)

w: [www.hillsidehillsborough.co.uk](http://www.hillsidehillsborough.co.uk) twitter: @TheHillside

facebook: /thehillsidehillsborough





# The Oak Restaurant

## @ The Slieve Donard Resort and Spa

££



A magnificent oak-panelled room with an ornate fireplace with a view of the stunning Mourne Mountains are a great start to what will be a memorable meal at this iconic hotel.

As with all of the Hastings Hotels, they strive to use the best local produce and to do it justice in the cooking. They avoid artificial preservatives and flavourings in the kitchen. We're sure you'll notice the difference.

The Oak's menu changes regularly, but expect interesting takes on classic starters like Pan Seared Strangford Lough Scallops, or Ham Hock Terrine with Sourdough bread. The mains will leave you in a quandry – do you go for the Roast County Down Spring Lamb Rump? Or the Kilkeel Pan Fried Hake? Or maybe the Leggygowan Farm Goat Cheese and Mixed Vegetable Tart? Decisions, Decisions.

If you've any room left after all that, be sure to try the Chocolate Pavé with Orange and dressed with Gran Marnier, or the Buttermilk Panna Cotta with Strawberries and White Chocolate. We're hungry now, are you?

6.30-9pm daily,

12.30-2.30pm Sunday Lunch.



**Get there:** Slieve Donard Resort & Spa, Downs Road, Newcastle, BT33 OAH

**Get in touch:** t: (0)28 4372 1066 e: [guest@sdh.hastingshotels.com](mailto:guest@sdh.hastingshotels.com)

w: [www.hastingshotels.com](http://www.hastingshotels.com) **twitter:** @HastingsHotels

**facebook:** /hastingshotels



# The Old Post Office Tea Rooms

£-££



We don't know about you but to us, food always tastes better when served in an original thatched cottage. When that cottage also houses an art gallery near the shores of Strangford Lough, well, what more can we say? Plenty, actually.

Whether you go on a sunny Saturday, or snuggle up in front of the turf fire on a cold, wet Wednesday, you'll be so glad you popped in. We just love the restored bog oak beams. They make everything on site from soups and scrummy salads to gorgeous gateaux.

We're extremely partial to the cinnamon scones. It's open for breakfast right through to afternoon tea. The local ladies love it and it's just £8.50. If you're thinking of dinner, you can take some home with you. Our favourites are the steak and Guinness and fish pies.

We also love the new takeout vegetarian menu. Those salads go really well with that Beetroot and Goats Cheese tart.



**Get there:** 191 Killinchy Road, Lisbane, Comber, Co.Down BT23 6AA

**Get in touch:** t: (0)28 9754 3335 e: [info@oldpostofficelisbane.co.uk](mailto:info@oldpostofficelisbane.co.uk)

**w:** [www.oldpostofficelisbane.co.uk](http://www.oldpostofficelisbane.co.uk)



# The Parson's Nose

££



Want to dine in the village which is home to the Queen of England's official residence in Northern Ireland? They treat you like royalty at the Parson's Nose and the food is definitely five star. One of our top chefs Danny Millar is responsible for the food offering. This is a gastro pub which you will want to visit again and again.

The in-house Belfast Black wheaten bread served with Abernethy Butter will whet your appetite for the likes of Rademon estate pigeon and some of the best steak we've ever tasted. It was a struggle to fit in the buttermilk onion rings and triple-cooked chips. Portion sizes are so generous, you'll be hard pushed to do three courses, but do try. How could anyone resist chocolate cherry cake?

The décor is totally in keeping with the Georgian building but feels modern too. Top marks for supplying local brews. Check out the Heavenly Menu deal for the best value. We're having the crispy pork belly with roast apples, but first the potted Lissara duck with rhubarb and ginger chutney.



**Get there:** 48 Lisburn Street, Hillsborough, Co Down, BT 26 6AB

**Get in touch:** t: (0)28 9268 3009 e: [info@theparsonsnose.co.uk](mailto:info@theparsonsnose.co.uk)

w: [www.theparsonsnose.co.uk](http://www.theparsonsnose.co.uk) twitter: @BallooHouse

facebook: /pages/Balloo-House/118696064851341



# The Poacher's Pocket

**££****WHY NOT TRY****Visit the home of Hans Sloane the inventor of Chocolate at Killyleagh Castle?**

Formerly Lisbarnett House, The Poacher's Pocket re-opened with a new name and a new look in April 2014 following a £350,000 refurbishment which includes the addition of an artisan food and wine farm shop, The Poacher's Pantry.

The refurbishment and rebranding is very much in keeping with the style of establishment developed by Balloo Inns – a country pub with a firm emphasis on good honest food and local suppliers. Three courses are around £25.95 from the main menu. The value set menu which is available Monday-Friday 12 noon-6.30pm is very purse-friendly at £13.95 for two courses. It's also really popular for weekend brunches and Sunday lunches.

We love the great value bar nibbles like hot chicken wings and spiced vegetable tempura. You can have three good things for just £5. The children's menu is a version of the adult one, so you just know they'll eat as well as you.

**OPENING HOURS:** Monday- Friday - 12 noon – 9.30pm, Saturday & Sunday – Weekend Brunch from 9am and full menu from 12 noon-9.30pm



**Get there:** 181 Killinchy Road, Lisbane, Comber, Co Down

**Get in touch:** t: (0)28 97541589 w: [www.poacherspocketlisbane.com](http://www.poacherspocketlisbane.com)



# The Quays

££



Owner and Executive Chef, Aaron Hanna has worked in The Quays from the first day the restaurant opened. When the opportunity arose for him and his partner Janine to take over the restaurant, it was a dream come true for them. Aaron employed his brother Mark Hanna as his Head Chef who has worked with some of the best chefs in Northern Ireland.

The Quays Restaurant is situated on the picturesque harbour of Portavogie in County Down with a breathtaking view across the Irish Sea to the Isle of Man.

Over the years they have built up a reputation for the freshest, finest seafood in County Down. Seasonal specialities at The Quays include crab claws, lobster, Dover sole, turbot and many other varieties of fresh fish caught by the local Portavogie boats.

The restaurant prides itself on its level of customer service and family-friendly atmosphere which keeps patrons coming back from as far away as Canada and the US.

**OPENING HOURS:** Monday – Thursday 12pm – 2.30 pm & 5pm – 8.30pm;

Friday – 12pm – 2.30pm & 5pm – 9pm; Saturday – 12pm – 9pm; Sunday – 12pm – 8pm

SHUT MONDAYS FROM OCTOBER UNTIL MARCH



**Get there:** 81 New Harbour Rd, Portavogie, Down BT22 1EB

**Get in touch:** t: (0)28 427 72225 e: quaysrestaurant@gmail.com

**facebook:** /pages/The-Quays-Restaurant/437337389630698



# The Rosehip Bakery and Café



We're very proud of our tradition of great independent home bakeries and the Rosehip (formerly the Windsor) is a prime example. It's been churning out soft loaves and sticky buns to its loyal customers since 1957.

It's been refurbished and the interior is now bursting with colour. The paper lanterns are a real statement. They like to think their place is for Food Lovers, Coffee Drinkers, Family Meeters and Friendly Greeters.

It's open 7 days a week for brilliant breakfasts, luscious lunches and the in-betweens. The uber-popular Sunday brunch could be a classic Ulster Fry, a veggie version, Eggs Any Way or Porridge to name a few options.

Sweets-wise, there are all the usual bakery treats you would expect like chocolate brownies and cupcakes as well as Glasy Farm ice-cream from the counter. Their yummy afternoon tea includes sandwiches, scones with jam and cream, fresh cream pastries and your favourite traybakes all served with tea or coffee. All that for just £8.50 per person? Absolutely, which is why we're on our way.



**Get there:** 30 Bridge Street, Banbridge, BT32 3JS

**Get in touch:** t: (0)28 4062 5177 e: [rosehipbanbridge@gmail.com](mailto:rosehipbanbridge@gmail.com)



# The Salty Dog Hotel & Bistro

££



A beautiful Victorian building was lovingly restored to create this gorgeous boutique hotel and bistro overlooking Bangor's picturesque Marina.

The menu is packed full of mouth watering dishes celebrating the best of local. You won't get just any old fish and chips - theirs is salt-water cured haddock cooked in a local ale batter with breadcrumbs.

From Walter Ewing's fish to their own home grown Kitchen Garden herbs, the artisan goats' cheese from Leggygowan and a range of dishes made using Bangor's own Keen nut butters, provenance is king. So committed to supporting local, they're now selling products such as Brighter Gold oil and Abernethy butter to customers from the hotel reception.

Also worth a mention are the vegetarian dishes. There are four brilliant choices including arancini and blue cheese soufflé. Simple, London-esque dessert names (Pear / Chocolate / Lemon) give dishes real standout. Top marks all round.

PS Make sure you try their extensive gin, cocktail and local beers & ales lists.



**Get there:** 10-12 Seacliff Rd Bangor, County Down BT20 5EY

**Get in touch:** t: (0)28 9127 0696 e: [info@saltydogbangor.com](mailto:info@saltydogbangor.com)

**w:** [www.saltydogbangor.com](http://www.saltydogbangor.com)

# The Vault

£-££



This is a new collaboration between two long-established businesses in Banbridge; Quails and Telepizza

Local pizzaiolo Michael Young has successfully run Telepizza for more than 10 years, adapting his menus to local tastes, whilst only selecting the finest ingredients from the area

Those Quails know about food. They're craft butchers and deli owners and now they've added this joint venture pizzeria to their portfolio of Banbridge businesses.

The Vault has a proper wood-fired oven for those beauties. There are fourteen varieties with everything from the Classic Pepperoni and Mozzarella to Pancetta, Fig and Shaved Parmesan.

Starters include variations on the ever-popular Garlic Bread as well as a platter of antipasti and a Caprese Salad. We don't know about you, but we've become addicted to sweet potato fries, so we're delighted to see them on the menu.

The wine list is a real corker (sorry!). There's a good variety of reds, whites, pink and bubbly with more than one option for glasses and carafes. Well done for that.

Nice to see Long Meadow cider from Portadown nestled among the large range of craft beers, spirits and soft drinks. That cocktail list is well impressive, and they're adding even more.



**Get there:** 50b Bridge Street, Banbridge BT32 3SL

**Get in touch:** t: (0)28 4062 0662

**w:** [www.thevaultpizza.com](http://www.thevaultpizza.com)





# The White Horse Inn

£-££



With the opening of their authentic Italian pizzeria 'The Flaming Crust' in December 2014, The White Horse Inn is always growing. The Flaming Crust, based in the basement of the White Horse Inn, import all their meats, flour, cheeses and olive oil from Italy. Along with the authentic ingredients, all the dishes are cooked in the wood fired oven directly in front of the customers, adding something different to dinner. But they believe local produce is the best way to go for their sauces from Red Dog Foods, Kilkeel.

The White Horse Inn's kitchen team has grown over this past year, and their dishes are becoming more exciting than ever. With a vision of using the freshest and best local produce that Northern Ireland has to offer. Whether it is fresh Strangford Lough mussels or fresh daily vegetables delivered from County Down.

They continue to make links with the best of local artisan suppliers. With the most recent arrival of 'Tempted Cider' from Lisburn that is used to create the jus for their 'Irish Pork Plate' and 'Abernethy Hand Churned Butter' from Dromore is the perfect accompaniment to their fresh 'House Made Breads' such as Irish Rosemary and Seat Salt or Belfast Black Wheaten.

With their own Whitewater Brewery just down the road in Kilkeel, this ensures a wide variety of craft brewed ales, lager and stout are served in cask and keg on draught in the main bar, the excellent accompaniment to good food.



**Get there:** 49-53 Main Street, Saintfield, Co Down, BT24 7AB

**Get in touch:** t: (0)28 97 511143 e: [info@whitehorsesaintfield.com](mailto:info@whitehorsesaintfield.com)

w: [www.whitehorsesaintfield.com](http://www.whitehorsesaintfield.com) twitter: @whitehorsetfild

facebook: /pages/The-White-Horse-Inn-Saintfield/122839314430814



# 1 Todds Hill

£-££



This very charming B&B near the beautiful Rowallane Gardens in Saintfield has been lovingly refurbished with all mod-cons but they've kept the character of the 19th century building. Think thick walls, open fires and period décor, with hearty portions of proper breakfast. Chocolates on your pillow too, naturally. They also open for morning coffee and afternoon tea to the general public. We're so glad they do that. It would be downright mean not to let people taste such truly scrumptious fayre.

From salted caramel tarts to buttermilk scones, and of course their staggering array of handmade chocolates, you'll find yourself going back time and again. We almost swooned when we tried the Lavender and Mint truffles and their chocolate cake is the stuff of legend. They make afternoon tea here a necessity rather than an occasional treat.

The menus do change with the seasons. Everything is made from scratch with local ingredients Masseys Butchers, Dalzelle's green grocers, Mourne Free Range eggs and Farmview Dairy.

Happily, they also take orders for home-made desserts and birthday cakes.

**OPENING HOURS:** Bed and breakfast - all year. Breakfast times flexible according to guest. Breakfast not served to the general public. Coffee, tea, scones and pastries 10.00 am to 5.00 Tuesday to Saturday. Afternoon tea 12.30 to 4.00 (last serving) Tuesday to Saturday.



**Get there:** 1 Todd's Hill, Saintfield, Co. Down. BT24 7AR

**Get in touch:** t: (0)79 2184 6468 e: norrandbrown@hotmail.co.uk

**w:** www.norrandbrown.co.uk

# Wildfowler Inn

**££**

They completely refurbished this place during 2009-10 and it's now one of the top places to eat on the Ards Peninsula. This is a true village pub where you can cosy up to the turf fire during winter, or relax in the beer garden in summer.

Meat and game are their specialities, and with such fantastic produce on their doorstep, it's a no-brainer. The local village butcher provides the burgers which are served with a homemade relish.

They don't ignore the water though. Strangford Lough mussels and Irish Sea prawns arrive daily from the nearby fishing ports. We love how the mussels are done in a broth. And how cool does Rockin Goose Ale Battered Cod sound?

You might be lucky to get one of the private snugs to yourselves. Then no one will see you devouring a Guinness hazelnut and chocolate brownie... Or a huge bowl of Will Taylor's Glasyry Farm ice-cream?



**Get there:** 1 Main Street, Greyabbey, BT22 2NE

**Get in touch:** **t:** (0)28 4278 8234 **e:** [Info@wildfowlerinn.co.uk](mailto:Info@wildfowlerinn.co.uk)

**w:** [www.wildfowlerinn.co.uk](http://www.wildfowlerinn.co.uk)

# Vecchia Roma

## @ The Lough and Quay

£-££



They say the pizzas at the Vecchia Roma are the finest outside Italy. This Warrenpoint restaurant is part of the Lough and Quay complex. They serve an array of pasta, meat and seafood dishes alongside those legendary pizzas.

They also do steak on a stone and kids love the Little Roma menu. Let's face it? Have you ever met a child who didn't like Italian food? They do lunch, dinner and takeaways too.

Try the Mac Bar in the same complex for breakfast and at lunchtime, choose from soups and sandwiches, salads, locally caught fish, steaks and heavenly desserts. There's also the Lough and Quay Lounge and accompanying function room. All that, and views of Carlingford Lough. Stay overnight in one of 16 rooms so you can try more than just lunch or dinner. It's all there, Lough, stock and barrel.

**OPENING HOURS:** Mac's Breakfast 9-12 and Lunch 12-3 Wed-Sat Vecchia Roma Mon- Sat 5pm – 10pm Sun 5pm – 9pm



**Get there:** 1-3 Marine Parade Warrenpoint, Co Down

**Get in touch:** t: (0)28 4175 2082 e: [info@theloughandquay.com](mailto:info@theloughandquay.com)

w: [www.theloughandquay.com](http://www.theloughandquay.com) twitter: @TheLoughAndQuay

facebook: /loughandquaycomplex1?fref=ts







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# Co. Fermanagh



There's just no way you can leave this lakeland county without having had some contact with water. Whether it's jetskiing, canoeing, fishing, or sailing; you'll be in, or on, Lough Erne. This place is jam-packed full of attractions for lovers of the great outdoors.

The Share Centre at Lisnaskea brings in thousands every year. It's Ireland's largest residential outdoor activity and adventure centre. The Marble Arch Caves Geopark is well-known, but the islands of Devenish and Boa with their monastic ruins and eerie stone figures transport you back centuries.

The main hub is Enniskillen town which boasts more than its fair share of great pubs and cosy cafes all under the watchful gaze of Enniskillen Castle.

Visit the Belleek Pottery Centre and make time to see the National Trust properties of Florencecourt, Crom Castle and Castle Coole.

Don't forget to try the local beer from Inishmacsaint Brewery. It's named after an island too!

<http://www.discovernorthernireland.com/destinationNI/coFermanagh>

# Arch House

££



You will sleep and eat very well at this four star bed and breakfast. Rosemary Armstrong has been in the business for 30 years now. She's in a great location near the world famous Marble Arch Caves, historic Florencecourt and the Belleek Pottery Visitor Centre. It's a working beef and sheep farm and there is an organic vegetable kitchen garden. All of that means that the food is top notch.

Her breakfasts are fits for Celtic kings. Rosemary uses local produce wherever possible and that includes the famous Fermanagh bacon in her Ulster fry. You could also try her buttered kippers or homemade pancakes with maple syrup.

Dinner is by advance booking only. You will love the homemade pate to start. It will be difficult to choose between the Irish stew and the Lough Erne trout, but make sure to leave room for one of Rosemary's desserts. We love her hot ginger pudding with orange sauce and ice-cream. This is proper home cooking at its best, served with a hefty dose of Ulster hospitality.

Check the website for the full menu. There are special offers when you book direct.



**Get there:** Tullyhona, Florencecourt, Enniskillen,  
Co. Fermanagh, BT92 1DE

**Get in touch:** t: (0)28 6634 8452 e: tullyguest60@hotmail.com

**w:** www.archhouse.com





# Frou Frou

££

**WHY NOT TRY****A visit to the Marble Arch Caves?**

Channel your inner Cath Kidston at this cute little shabby-chic café in the heart of Enniskillen town. It's all vintage china and oilcloths and we love it.

Owner Julie Snoddy has been in the business for decades and we think her baking skills are up there with Mary Berry's. She's always turning out big fluffy meringues and dense moist chocolate cakes. Darling little sandwiches, truly scrumptious home bakes and delectable little sweetie things.

On Mother's Day the champagne breakfast has them queuing at the door!

Provenance is stamped all over the menu which has its fair share of savoury dishes like Fermanagh black bacon quiche and steak and kidney pie from Stewarts Butchers own brioche and Guinness bread. There's always a hearty soup and if you're very lucky, a seafood chowder.

Far from frivolous food!



**Get there:** 37 Townhall Street, Enniskillen, BT74 7BD

**Get in touch: t:** (0)28 6622 8479



# Killyhevlin Hotel

££

**WHY NOT TRY****Take a boat trip on Lough Erne?**

You can pretty much eat round the clock at this long-established, family-run 4 star hotel. The Killyhevlin is as much part of the landscape as its stunning lakeside setting. They take such good care of you here. Don't you just love it when someone else does the cooking?

Cassidy's eggs from Derrygonnelly, Sprotts Bacon and sausages from Graham's in Lisbellaw make their way into the breakfast Ulster fry. Truly, it will set you up for the day, but come lunchtime, you may well be queued for those ravishing roasts at the carvery.

Leslie's Home Bakery's goodies are great with morning coffee or the uber-trendy afternoon tea on vintage china. Very chic, and not at all shabby.

Kove is a restaurant designed for you and me. Fresh local produce savoured with iconic drinks. Unspoilt views of scenic Lough Erne to enhance your dining experience.

Kove is a proud member of Good Food Northern Ireland and this is reflected in the restaurant's menu which offers a varied range of wholesome yet innovative dishes prepared from only the freshest local produce and served with great care and attention to detail.



**Get there:** Killyhevlin, Enniskillen, Co.Fermanagh, BT74 6RW

**Get in touch: t:** (0)28 6632 3481 **e:** [info@killyhevlin.com](mailto:info@killyhevlin.com)

**w:** [www.killyhevlin.com](http://www.killyhevlin.com) **twitter:** @killyhevlin

**facebook:** /Killyhevlin





# The Catalina Restaurant

## @ Lough Erne Golf Resort

££-£££



WHY NOT TRY

A visit to Florencecourt Estate?

This place is 5 star all the way. Tourists and locals alike are never disappointed when they eat here and there's plenty of choice. The Lough Erne Mixed Grill is a must-eat at the elegant Catalina Restaurant. The Blaney Bar has an exclusive collection of 101 Irish whiskies, but first try the Slow Braised Daube of Beef with Traditional Champ and Stout Gravy.

Let's not leave out the casual style Loughside Bar and Grill. We just love the Slow Roast Belly of Pork with Scallops, local Black Bacon and Armagh Apple Puree. You can do a Traditional, Chocolate or Pink Afternoon Tea in the Garden Hall and there are light bites at the Halfway House behind the 9th Green of the Faldo Championship golf Course. Phew!

Go and be suitably impressed. Barack and Vladimir were!



**Get there:** Lough Erne Resort, Belleek Road, Enniskillen,  
Co Fermanagh BT93 7ED

**Get in touch: t:** (0)28 6632 3230 **e:** [Info@loughernereresort.com](mailto:Info@loughernereresort.com)

**w:** [www.loughernereresort.com](http://www.loughernereresort.com)

# The Jolly Sandwich Bar

£



This place is so aptly-named. It really is such a jolly café; just walking in the door will make you smile. It's always decorated according to the seasons. You can watch the world go by from the window seats or settle at one of the tables for two or more.

Naturally, the sandwiches are of the scrumptious kind, but there's so much more on offer besides. Mother and daughter team Hazel and Carina are gifted bakers. The home-made scones vary in flavour every day. We can't stop eating the fluffy pancakes with smoky bacon and maple syrup.

As for the savouries, you can have any type of sandwich under the sun, but also quiches, pies, baked potatoes, salads, soups and much more.

Their new gluten free range is one of the widest we have ever seen. Is there nothing these girls can't do?

Having Dad Cyril on board obviously helps too!



**Get there:** 3 Darling St Enniskillen BT74 7DP

**Get in touch:** t: (0)28 6632 2277 e: [jollysandwichbar@hotmail.co.uk](mailto:jollysandwichbar@hotmail.co.uk)

**facebook:** /pages/The-Jolly-Sandwich-Bar/181986151902719



# The Kissin' Crust

£



WHY NOT TRY

See how Belleek Pottery is made at their factory?

This super little Lisnaskea gem is a firm favourite with locals who love the brilliant breakfasts, bodacious brunches and scrumptious sandwiches.

Naturally, anything with a crust is worth trying, but Alma's quiches and salads are superb. She's not afraid to tweak traditional ingredients. Try her cream of turnip soup if it's on, or maybe the chicken and broccoli bake.

Ulster people adore sweet things and tea and buns are a big part of our food culture. The Kissin Crust's homemade cakes and pies are already the stuff of local legend.

We had the Jungle Berry Crumble but we wished we had room for the chocolate brownie. Word on the street is that the local WI rates them too.

Everyone comments on how friendly the staff are, even on the busiest days. Well worth a visit, especially for cyclists, but be warned. You just won't be able to resist those desserts and cakes!



**Get there:** 152 Main Street, Lisnaskea, Co Fermanagh, BT92 OJE

**Get in touch:** t: (0)28 6772 2678 e: [thekissincrust.alma@hotmail.co.uk](mailto:thekissincrust.alma@hotmail.co.uk)

**facebook:** /pages/The-Kissin-Crust/121040851245063



# The Manor House Country Hotel

££



It's all change at the beautiful 19th century Manor House. The Belleek Restaurant has been refurbished and there's a new Executive Chef. Rory Carville has worked in some of the finest kitchens in Ireland. He gained a Michelin star at Locks Brasserie in 2013 before opening Cleaver East with Oliver Dunne. He did a short stint at the Armada Hotel in Clare before coming to the Manor House.

His new menu is called "True to the region, true to the season". It is a five-course celebration of County Fermanagh's finest produce, with each dish a carefully balanced medley of flavours and textures.

The level of attention to detail which gained Rory a Michelin star is evident with starters like Pea and Watercress Soup, crispy speck and a 63°C egg yolk.

The kitchen team strives to deliver the freshest quality products to their guests. The chefs pick wood sorrel, wild garlic and other wild herbs on the grounds of the hotel which illustrates the abundance of quality products available to them.

Dining throughout the day and evening in the Cellar Bar and Bistro. The Belleek restaurant is open in the evenings for dinner and for Sunday lunch.



**Get there:** Killadeas, Enniskillen, Co Fermanagh, BT94 1NY

**Get in touch:** t: (0)28 6862 2200 e: [info@manorhousecountryhotel.com](mailto:info@manorhousecountryhotel.com)

**w:** [www.manorhousecountryhotel.com](http://www.manorhousecountryhotel.com)

# Watermill Lodge Restaurant

££



Housed in the only listed, thatched building in the county, the Watermill was opened in 2010 by Pascal Brissaud, formerly of the Manor Park restaurant in Armagh. His French heritage is stamped all over the menu. He calls it “FR-Irish” food.

We adore the braised lamb shank; the duo of Donegal lobster and king prawns in a light garlic creamy sauce, pan fried king scallops leek fondue, light chablis beurre blanc, Casserole of beef and pork belly in a red wine sauce, baby vegetables.

Most popular though is the traditional Sunday roast rib of beef. It's slow cooked for 36 hours and just melts in the mouth. The vegetables and herbs come from his garden on site while the meat is locally sourced. Two courses start at just £21.95.

Sunday menu price starting for 2 course at £19.95.

The wine list is also worth a mention. There are some interesting choices at reasonable prices. Pascal keeps it in a special cave. All that, and stunning views of Lough Erne.

What's not to like?



**Get there:** Kilmore Quay South, Lisnaskea, Co Fermanagh, BT92 0DT

**Get in touch:** t: (0)28 6772 4369 e: [water.lodge@yahoo.com](mailto:water.lodge@yahoo.com)

**w:** [www.watermillrestaurantfermanagh.com](http://www.watermillrestaurantfermanagh.com)



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.com





# Co. Tyrone



Tyrone is Northern Ireland's largest county, steeped in history, folklore and outstanding natural beauty. The Beaghmore Stone Circles in the heart of the Sperrin Mountains are mythical monuments regarded as a reflection of the ritual and spiritual life of the early Bronze Age. Maybe that's why so many artists are inspired by the landscape.

This really is the most off-the-beaten-track county. You may wander for miles without seeing another soul. Perfect if you need to slow down and recharge the batteries.

The heather-rich land at the foot of the mountains make for excellent beef and lamb. The mighty Lough Neagh is home to the eel which is protected by name under EU law. It's also where you can find native fish like dollaghan or brown trout and the freshwater herring known as pollan.

The ever popular Ulster American Folk Park near Omagh is a must-see. You can travel from the thatched cottages of Ireland to the log cabins of frontier America without leaving Tyrone.

<http://www.discovernorthernireland.com/destinationNI/coTyrone>

# Corick House Hotel and Spa

££



WHY NOT TRY

Visit Moneymore National Trust house?

It's not often you have the pleasure of dining in a wonderfully preserved and refurbished 17th century listed William and Mary house

Such an experience awaits you at the award winning Carlton Restaurant where old world meets new.

Nestling in the beautiful countryside of, the Clogher Valley elegance and commitment to service are a given, delivered under the watchful eye of our world renowned restaurant manager Mimi Chaban.

An eclectic menu harnessing the best of Irish seasonal produce and classical French cooking techniques, is executed by their Executive Chef David Porter. His award-winning team seek to challenge and invigorate each and every guest.



**Get there:** 20 Corick Road, Clogher, Co. Tyrone, BT75 0BZ

**Get in touch: t:** (0)28 8554 8216

**e:** [reservations@corickcountryhouse.com](mailto:reservations@corickcountryhouse.com)

**w:** [www.corickcountryhouse.com](http://www.corickcountryhouse.com)

# Glenavon House Hotel

£-££



You know a place is serious about good food when one of their specials is a Seared Wild Venison with a Port & Pear Dressing! The Cellar Restaurant at the Glenavon Hotel in Cookstown is one of Mid-Ulster's best eateries in our opinion.

The chef isn't shy when it comes to adventurous flavour combinations. He paired the Fivemiletown Goats Cheese Souffle with Spiced Pear & Beetroot and it really worked. We adored the McAtamney's Medallions of Beef with red onion marmalade, blue cheese croute and a mini bucket of chips. And who wouldn't love Moneymore leek risotto?

We can't guarantee that's what you'll get when you visit, though. They change the menus with the seasons and decide what dishes to put on depending on what's available from local producers. We like their style!

Don't worry if your tastes tend to the more traditional. The Sunday carvery in the Grill is so popular they have two sittings with booking essential.

It is also a very popular destination for Wedding Receptions with dozens of happy couples choosing it for their reception every year. A highly skilled team can look after your every need including Civil Ceremonies and Partnerships.



**Get there:** 52 Drum Road, Cookstown, Co Tyrone, BT808QS

**Get in touch:** t: (0)28 8676 4949 e: [info@glenavonhotel.co.uk](mailto:info@glenavonhotel.co.uk)

**w:** [www.glenavonhotel.co.uk](http://www.glenavonhotel.co.uk)

# La Scala Coffee House

££

**WHY NOT TRY****It's the only place in Ireland you can see 9 counties at once!**

La Scala Coffee House is based in one of Northern Ireland's newest historical visitor attractions – The Hill of The O'Neill and Ranfurly Arts and Visitor Centre. It's already uber-popular with locals and was named in the Top 5 Cafes In Northern Ireland in 2015 (LCN Awards).

Created by the award-winning Tullylagan Country House Hotel, this ground-floor café has it all.

2015 saw a complete revamp in its food offering and La Scala is now a showcase of some of the best produce and food suppliers in Northern Ireland. All its breakfasts, salads and sandwiches are carefully hand crafted in house, while its scrummy scones, all butter shortbread and decadent homemade soups are all supplied daily by Tullylagan itself. With pies and quiches from Jolly Pies in Belfast, traybakes and sausage rolls by Simply Scrumptious in Ballymoney and stunning granola from Just Live A Little In Portaferry, every detail of La Scala's food is personally sourced and prepared with provenance and passion (right down to an amazing little Kids Healthy Menu!)

Drinks include super fruit smoothies, a fabulous range of frappes and the coolest blended drinks about, and its 'proper tea', the loose leaf Belfast Brew by Suki Tea (plus another 7 caffeine free flavoured teas) and probably the best coffee selection in Dungannon. The highly trained barista team also make sure every coffee is simply 'made right' showing off the true Art of Good Coffee and its always served with a warm welcome and a big smile. (Plus Coming in 2016 is their Eco-Tastic Cafe In The Park located in Dungannon Park). Opening Hours: Monday to Saturday 9am to 5pm



**Get there:** La Scala Coffee House On The Ground Floor,  
Hill of the O'Neill & Ranfurly Arts & Visitor Centre,  
26 The Square Dungannon County Tyrone BT70 1AB

**Get in touch:** t: (0)28 8775 3353 e: lascalatc@gmail.com



# Oysters Restaurant

££



WHY NOT TRY

Visit the Flann O'Brien public art in the town?

This Strabane restaurant has been going strong for years now. Customers love the emphasis on local ingredients like the 3 Gold-Star Great Taste Award Baronscourt Estate venison and fish selections which the owner sources personally direct from the harbour. Game and Fish Specialities are the mainstay at this restaurant with frequent menu updates to reflect seasonality, thereby maintaining an interesting momentum in menu designs. Without fail, it guarantees customers coming back to savour the latest culinary delight.

This multi-award winning restaurant has acquired a reputation for excellence that has culminated in being crowned Northern Ireland Restaurant of the Year in both 2010 and 2014. Traditional dishes have enjoyed imaginative culinary twists capturing the attention of none other than 'National Geographic', listing the restaurant as amongst the 'Top 10 Food & Drink in Ireland'. Tasting menus are a veritable dining experience at this establishment with select wines to compliment.

Their Home Produce range is also available to buy at the restaurant. Their newest flavour combination is a real Taste of Ulster - Turf-Smoked Armagh Apple Jam. Pick up some on the way home. You'll be back for more delicious food and another pot before you know it. Oysters is that kind of place.



**Get there:** 37 Patrick Street, Strabane, Co. Tyrone, BT82 8DQ

**Get in touch:** t: (0)28 7138 2690 e: [info@oystersrestaurant.co.uk](mailto:info@oystersrestaurant.co.uk)

**w:** [www.oystersrestaurant.co.uk](http://www.oystersrestaurant.co.uk)



# The Ryandale

£-££



WHY NOT TRY

Visit the Ulster American Folk Park?

Vincent and Marion Daly have been at the helm here for 36 years, so they must be doing something right! It helps that the Ryandale is set in the tree-lined square of the picturesque village of Moy in County Tyrone, but the food is what keeps people coming back for more.

Head Chef Ciaran Penney and his team love using locally sourced, sustainable products. They're working on a new menu and it's sure to please. There's a 120-seater restaurant, and a separate large function room, so it's great for parties and weddings too.

With such great food and service and such a warm atmosphere, you're sure to leave with a good taste in your mouth and warmth in your heart.



**Get there:** 18 The Square, Moy, Co. Tyrone

**Get in touch: t:** (0)28 8778 4629 **e:** info@theryandale.com

**w:** www.theryandale.com



# Tullylagan Country House Hotel

£-££



WHY NOT TRY

**Their Award Winning Coffee House In Dungannon, La Scala**

It calls itself Northern Ireland's best kept secret, but that secret is out now. The Hotel itself has been named in the Top 5 Hotel's In Northern Ireland in 2014 & 2015 (LCN Awards) and it boasts not 1 but 2 amazing eateries.

Located in The Georgian-style Main House is the Outstanding Multiple Kitchen Restaurant – Winner of Best Hotel Restaurant in Country Tyrone for an unprecedented 6 years successively in the Irish Restaurant Awards and Winner of The Yes Chef Readers Award for All Ireland in the Inaugural 2015 Awards. A stylish twist that creates a Modern Country House Restaurant the Head Chef believes in only using the best personally sourced ingredients to create simply great food, each dish a visual spectacular for the eye and a flavour combination that simply exploded when you eat it. From Belfast Salmon or stunning scallops as a starter to succulent Beef Medallions or Crusted Monkfish as a main, you will never be disappointed, especially with the Chocolate Fondant as dessert and their 'fourth course' of beautiful award-winning barista coffees

Locals love Harry's Bar & Bistro with its great Early Bird Menu and truly hearty Full A la Carte Grill Menu where there is something for everyone (and Kids Eat Free Wednesday to Sunday). It has the real essence of an Irish pub (big log fire as well) but with food well above the average casual dining standard. Handmade burgers sourced from the local butcher to a range of exciting daily specials, Harry's creates the ultimate in evening dining in Tyrone.

The children's menu is a cut above. The ketchup is home-made and they have melon balls as a starter. Go! Everything Is Yum Yum



**Get there:** 40b Tullylagan Road, Cookstown, BT80 8UP

**Get in touch:** t: (0)28 8676 5100 e: [info@tullylaganhotel.com](mailto:info@tullylaganhotel.com)

**w:** [www.tullylaganhotel.com](http://www.tullylaganhotel.com)



**Food Activities**





# Aine's Kitchen Cookery School



## WHAT THEY DO

Hands-on and demonstration cookery classes for adults and children. Healthy eating workshops for businesses and private groups

Aine's Kitchen Cookery School is run by Chef and Nutritionist, Aine Boyle. She opened it in 2014. Naturally she's big on healthy eating. Her adults classes are relaxed and informal. She uses fresh local produce that is organic where possible. Aine's goal is to share her passion for real food and teach you how to cook it, appreciate it, eat it and be inspired to cook more often from scratch at home.

She also regularly runs Kids and Teenagers Cookery classes, Cookery Classes from 7 years upwards. These are designed to teach kids in a fun environment about cooking and baking. Once again, the emphasis is on encouraging kids to make healthy choices when it comes to their meals and snacks.

Aine's Kitchen also offers corporate services for businesses on Staff Health and Wellbeing in the workplace. She understands that a healthy diet and lifestyle can help improve productivity and employee happiness. Future plans include her own range of fresh homemade healthy food products. We can't wait!

Clients include Diabetes UK, BE Aerospace Kilkeel and Newry, Mourne and Down District Council.



**Contact:** Aine Boyle

**Get there:** Newry, Co. Down

**Get in touch:** t: 078 3374 0043 e: [aineskitchen@gmail.com](mailto:aineskitchen@gmail.com)

**w:** [www.aineskitchen.com](http://www.aineskitchen.com)



# Belle Isle Cookery School



The Belle Isle Cookery School opened its doors in 2004 on the magnificent Belle Isle Estate on Lough Erne in County Fermanagh. This purpose-built state-of-the-art cookery school was the first of its kind in Northern Ireland, and now in its tenth year plays an important part in the life of this holiday destination.

With cattle and sheep grazing the meadows, free-range hens living happily beside the school and the adjacent walled kitchen garden, Belle Isle has the perfect ingredients for embarking on a culinary adventure in one of the most beautiful settings in Ireland. Whether you are a complete beginner or a more experienced cook they have courses to suit everyone.

Head Tutor, Joe Kelly has been a professional chef for over 20 years and a tutor at Belle Isle since 2005. Joe began his culinary career while growing up in America. He was formally trained in South Beach, Miami and San Francisco, California. In 2005 he returned home to Northern Ireland to start a family with his wife Jennifer. Joe has co-authored two cookbooks and also appeared on Channel 4's Iron Chef and RTE's Nationwide.

Chef Joe works closely with local Northern Ireland producers and growers to ensure that quality is always at the forefront of his food. What's more you can stay on site in a Courtyard Apartment or Cottage. They're self-catering so you can try out your new skills if you don't feel like eating out.



**Get there:** Lisbellaw, Enniskillen, Co. Fermanagh, BT94 5HG, Northern Ireland

**Get in touch:** t: (0)28 9581 0546 e: [info@irishcookeryschool.com](mailto:info@irishcookeryschool.com)

**w:** [www.irishcookeryschool.com](http://www.irishcookeryschool.com)

# James Street South Cookery School



Open since 2011, the school is on the top floor of the building which houses the James Street South Bar and Grill. It's a very flexible space up there, which lends itself brilliantly to team building events, classes, demos and product launches.

Chefs Niall McKenna and Carl Johannesson have decades of experience between them. They're only too willing to share their knowledge with you. From dinner parties to knife skills and even sushi and cocktails; they can teach you all you need to know.

Classes are for up to 12 people and there's room for 35 at demonstrations. The interactive TV means you won't miss a thing!

Check website for details of upcoming classes and demos as well as wine and tasting events.



**Get there:** 21 James Street South, Belfast BT2 7GA

**Get in touch:** t: (0)28 9560 0701 e: [cook@jamesstreetsouth.co.uk](mailto:cook@jamesstreetsouth.co.uk)

w: [www.jamesstreetsouth.co.uk](http://www.jamesstreetsouth.co.uk) facebook: [/jamesstsouth](https://www.facebook.com/jamesstsouth)

twitter: [@jamesstsouth](https://twitter.com/jamesstsouth)



# NI Food and Drink Tours

## Food and drink tours across Northern Ireland

The folk at NI Food and Drink Tours believe the best way to get to know a place is to taste it. The Belfast tour takes you on a culinary walk through the city, lasting around four and a half hours, starting at the historic St George's Market and then on to 6 other top "foodie" destinations, ending in the Cathedral Quarter – tasting all the way! What better way to experience Belfast than with a local who is passionate about showing off the fine products Northern Ireland has to offer, and where best to try them!



There is no need to eat breakfast or lunch on the day you do the tour, and you should leave the car behind. The tour is for locals and tourists alike. You just need to love good food and bring your appetite.

The places they visit are a surprise and that's part of the fun.

Fellow Food NI members featured include Passion Preserved, Ann's Pantry, Abernethy Butter, Keen Nutrition, SD Bell, Suki Tea, Leggygowan Cheese, Brighter Gold, Suki Tea, Hilden Brewery, Hannan Meats and Tyndale Goat to name a few.

One Trip Advisor reviewer said there was "no better way to spend the day". We totally agree!

### Need to Know

Tours on Saturdays but they will also run on Fridays and Sundays soon

Gift vouchers, private bookings and bespoke tours, Belfast Bar tours and Belfast Bites tours.

---

**Sales Contact:** Caroline Wilson

**Get in touch: w:** [www.belfastfoodtour.com](http://www.belfastfoodtour.com)

**w:** [www.nifoodanddrinktours.com](http://www.nifoodanddrinktours.com)

# Gluten Free Ireland



**WHAT THEY DO** Connect the gluten free community with eateries, accommodation and products.

Gluten Free Ireland is a family business based in County Down run by Derek, Tina and Mike Thompson. Their website and guide book provides the largest database of Coeliac Friendly Venues and Gluten Free Food Producers in Northern Ireland and Ireland directly to local and international customers.

They also offer practical advice about catering for your Gluten Free customers from a Coeliacs viewpoint and can assist with understanding the customer journey for Coeliacs visiting your establishment.

Gluten Free Ireland open days attract around 300 people with gluten intolerance to hotels and venues across Northern Ireland, opening up new opportunities to showcase producers, restaurants and accommodation.

From talking to their community of more than seven thousand followers, they discovered many Coeliacs will simply not eat out. By promoting the venues serving gluten free food, they are working with owners and chefs to build the trust of their community and re-introduce them to loving Northern Ireland food and the exciting dining experiences that await them.

**Contact:** Derek Thompson or Mike Thompson

**Get there:** 30 Creevytenant Road, Ballynahinch, Co. Down, BT24 8UW

**Get in touch:** t: 028 9263 9992 or 077 1469 6519 e: derek@glutenfreeireland.com

e: mike@glutenfreeireland.com w: www.glutenfreeireland.com



# The Cultured Club



## **WHAT THEY DO** Classes in Fermentation, Fermented Produce, Starter Kits

It was a natural evolution for Dearbhla Reynolds to step into the role of a fermentation revivalist. She is a cross between an old-school pharmacist and a home economics teacher. So, when she first discovered fermentation it seemed to make perfect sense. It's eco-friendly and the products are superfoods. She started experimenting with various foods and probiotic drinks using strange looking little starter cultures and many a strange remark was made from friends who tried them. However she says the benefits of these foods and the immense sense of well-being they promote could not be denied.

The Cultured Club was started as an open invitation for those to come and join in the fermenting fun, when they were ready, as opposed to being forced to eat some sauerkraut at her kitchen table. Hence the teaching began and a wonderful timely collaboration with OX restaurant gave home to the learning.

Her classes cover a selection of different aspects of fermentation, from easy drinks to prepare at home, to delicious alternative nut cheeses which will make a surprising dessert. There's also an array of The Cultured Club's own Fabulously Funky Ferments to buy.

**PRODUCT RANGE** Fabulously Funky Ferments, This includes many types of veg and goes on a seasonal rotation, but the mainstays are Organic Sauerkrauts, Kimchi and Salsa

**HOW TO BUY** Order at [info@theculturedclub.com](mailto:info@theculturedclub.com), or you can sign up for monthly order forms through the website

**DILIVERY RADIUS** Ireland and UK wide

**Contact:** Dearbhla Reynolds

**Get in touch: e:** [info@theculturedclub.com](mailto:info@theculturedclub.com)

**w:** [www.theculturedclub.com](http://www.theculturedclub.com)



# Vital Nutrition



## WHAT THEY DO     Nutritional Therapy

Jane McClenaghan is the best advert we have ever seen for her job. She just glows with health. Good food has been a lifelong passion for her. At Límavady Grammar, she excelled at Home Economics and went on to study Food Science at Reading and then Nutritional Therapy in London.

She grew up in a family where growing, cooking and eating healthy food was part of the fabric of life.

Jane has been a Nutritional Therapist for more than fifteen years and has helped thousands of people make easy, manageable changes to their diets for the good of their health. As well as her busy clinic in Belfast she runs cookery classes and wellbeing workshops and specialises in developing workplace health programmes for companies across Ireland.

Jane believes that food should be celebrated and relished. Her philosophy of health and wellbeing is one of balance - simple, effective and practical changes that can fit into anyone's lifestyle, to rejuvenate your motivation for eating well

She appears regularly on BBC Radio Ulster with Kerry McLean and U105 with Carolyn Stewart. She is the author of the Vital Nutrition Cookbook. Jane is also the NI Ambassador the Big Lunch.

She will soon be offering online learning in nutrition and health. Her website is launching in September 2015 and will include membership offers like exclusive webinars, fact sheets and discount off healthy products. Watch this space.

**AWARDS**     CAM Award for Outstanding Practice 2014. CAM is a UK wide journal for Complementary and Alternative Medicine

**Contact:** Finn Boylan

**Get there:** Vital Nutrition Ltd, PO Box 430, Belfast BT8 7YA

**Get in touch:** t: 078 4381 5140 e: finn@vital-nutrition.co.uk

**w:** www.vital-nutrition.co.uk





# Stars In Our Eyes

They don't get much bigger in food circles than Michelin stars and we're so proud that two of our Taste of Ulster members have been awarded them for the first time.

Ox Belfast owned by Head Chef Stephen Toman and Front of House Alain Kerloc'h is so deserving of a star as is Michael Deane's Eipic with Head Chef Danni Barry.

Both restaurants have only been open for a relatively short time and both are at the top of the game. Local, seasonal ingredients take centre stage and bring diners on an unforgettable culinary journey.

We're equally pleased at the awarding of Michelin Bib Gourmands to Taste of Ulster members James Street South Bar and Grill, the Old Schoolhouse Inn near Comber and Deane's at Queens.

Taste of Ulster CEO Michele Shirlow.

"These are massive achievements for our members and we are so delighted with their success. There is no doubt that this enhances Northern Ireland's food reputation even further and I'm confident it will bring more tourists to our shores."

"The role of local producers and their relationships with chefs have played a big part in these restaurants' success. Well done to all of them."



**About the chef:**

**Olivers Coffee House**

**Oliver's**  
COFFEE BAR

# Olivers Coffee House Scones

## Ingredients

225 g/5 oz Plain flour  
25g/1 oz Caster Sugar  
1 tsp Baking powder  
55g/ 20z Butter  
1 free range egg  
150 ml Buttermilk

## Method

Weigh flour, caster sugar, baking powder and butter into a large bowl.

Rub in butter using finger tips until mixture resembles breadcrumbs.

Add eggs and buttermilk and mix until thoroughly combined and required consistency is reached

Add any flavouring required.

Turn out of bowl onto lightly floured surface, gently bring together and pat down to required thickness.

Cut with scone cutter, place onto lined tray and brush with egg glaze.

Place in the oven and bake between 15 - 20 minutes.

Allow to cool before enjoying with some raspberry jam.

This recipe makes six decent-sized scones.



# About the chef:

This dish is from Emmett McCourt, author of *Feast and Famine*



# Braised Belly of Pork

## Ingredients

NI Pork Belly 1 ½ kg boned & Skinned  
Sea Salt - Black Pepper  
Olive Oil to Fry  
1 large Carrot Peeled Roughly Chopped  
1 Onion Peeled Chopped  
1 Leek White Chopped  
1 Celery Stalk Trimmed Chopped  
Rosemary Sprigs - Thyme Sprigs 2 Bay leaves  
Honey 1 Tablespoon  
Butter Chilled Diced  
250 ml Dry white Wine  
750 ml Beef Stock  
750 ml Chicken Stock

## Method

Trim the pork evenly. Rub all over with salt and pepper, Add oil to a heavy based pan and fry the pork on both sides. Add to a deep roasting tray

Fry vegetables until coloured, drain oil, add vegetables to roasting tray, add herbs.

Deglaze pan with wine and stocks, add to roasting tray, Braise in oven for 2 ½ to 3 hours, turning occasionally until tender

When still hot remove pork and place on baking tray, place another tray on top and weight down with heavy pans, chill for 4-6 hours

Pass stock, reduce by half, to serve, whisk diced chilled butter

Slice belly into 3-4 cm squared, brush with honey, pan fry until glazed

Serve with Stuffed Pork Fillet, Boxty and Black Pudding and Blueberry and Armagh Apple Jelly as shown



# About the chef:

Ian Orr of Browns





# Pan-fried Mackerel Fillets with Fennel

## Ingredients

2 Mackerel fillets

Fresh Fennel

Crème Fraiche

Cooked baby potatoes

Lemon

1 tbsp Ian's special mix (25g gherkins, 25g capers, 3 shallots)

## Method

Pan fry the mackerel fillets for approximately 3 minutes

Add Ian's special mix to a pan and soften, add to this the pre-cooked baby potatoes, fresh fennel, crème fraiche and lemon.

To serve, plate up the potatoes and mackerel fillets and garnish with fresh fennel.



# About the chef:

Danny Miller  
from The Poacher's  
Pocket







## Peter Hannan's Himalayan Salt-Aged Sirloin with warm Comber Early Potato, scallion & horseradish salad

**Difficulty:**

**Preparation Time:**

**Cooking Time:**

**Servings:**

**Easy**

**10-15 minutes**

**5 minutes**

**4**

### Ingredients for 4

2 x 12oz Peter Hannan's salt-aged sirloins

500g Comber potatoes, cooked and kept warm

1 bunch scallions/spring onions

6 tablespoons good mayonnaise

1 tablespoon good horseradish

1 bag watercress

1 x pickled red onion

### Method

Season sirloins on both sides and cook on a hot pan for 2 minutes either side (for rare) and leave to rest.

Mix the mayonnaise and horseradish together and combine with sliced Comber potatoes and scallions. Check the seasoning and place on serving plate.

Slice the steak and place around the potato salad. Drizzle over any juices from the steak.

Garnish with watercress and pickled red onion.

cancer fund  
for children

## CANCER FUND FOR CHILDREN'S DAISY LODGE HAS THE TASTE OF ULSTER

The partnership between Cancer Fund for Children's Daisy Lodge and Taste of Ulster is nothing short of delicious.

The facility which is situated at the foothills of the Mourne Mountains in Newcastle, Co. Down, opened in April 2014. It has now provided more than 500 families from across the island of Ireland with a free therapeutic short break. This break enables families to spend precious time together away from the pressure of hospital visits and treatment.

The delicious and nutritious menu on offer at the facility was devised by Hospitality Manager Joan Burden along with top chef Joery Castel as well as Taste of Ulster and Vital Nutrition's Jane McClenaghan.

The combination of Jane's expert nutritional advice and Joery's practical knowledge has resulted in families leaving Daisy Lodge with glowing reports about the food they enjoyed there.

The meals all use fresh locally-sourced ingredients from Northern Ireland producers such as Jilly Dougan who recently planted a beautiful herb garden at Daisy Lodge. We use it to freshly pick a range of herbs and salads for our dishes.

Cancer Fund for Children continues to enjoy great support from Yellow Door who supplies fresh bread for the families at Daisy Lodge. Moy Park supplies fresh chickens and Finnebrogue supplies the charity with an amazing array of fresh meat products free of charge.

Joan explained why healthy meals are so important for families dealing with the effects of cancer.

"Many of the families have spent months in isolation or on the ward and have been living on hospital food. When they are at home they probably don't have the time or energy to prepare cooked meals. When families arrive at Daisy Lodge all they have to do is relax and enjoy these delicious and nutritious meals...restoring them for whatever lies ahead."



Support fund  
for children

Belfast mother, Emma McCrea whose little son Charlie has battled cancer, praised the food at Daisy Lodge: “The food was amazing. It will be especially appreciated by families who have been living on tea and toast or hospital food. It was great not having to clean and cook.”

The menu boasts such delights dishes like Trio of Finnebrogue Sausages on a Buttery Mourne Champ and Roast Red Onion Gravy. Moy Park Chicken Tournedo on Julienne of Carrot and French bean, fondant potato and a white wine cream. The menus are refreshed every six weeks.

The Daisy Lodge hospitality team recently successfully catered for a fundraising night at the facility hosted by top golfer Rory McIlroy and The Rory Foundation which has donated over £1m to help with the running costs of the centre. The team didn't disappoint, serving up a range of mouth-watering canapés that included Charred Strangford Lough Prawns with Wasabi and Soy Bubbles, Organic Glenarm Oxtail Rouleaux and charred Celeriac and Rockvale Chicken, Strangford Lough Lobster and Mushroom Sausage Rolls.

Sharon Machala, Taste of Ulster Coordinator said

“We are delighted to have been able to help Joan and the team, in achieving their goal of providing nutritious locally sourced food to the families staying at Daisy Lodge.”

“We have received amazing feedback from families about the quality of the meals here at Daisy Lodge. I am so glad Taste of Ulster, Joery and Jane are on-board, they have enthused and energised the team” said Joan Burden.





# Who Made My Breakfast?

**Breakfast is commonly regarded to be the most important meal of the day and at Hastings Hotels they agree!**

**That's why they've gone the extra mile to find the best local ingredients to give you a true taste of Ulster.**

**The McCann family** from County Armagh make the appleicious juice that's crisp and sweet and so refreshing. This juice has a natural, fresh flavour of how good juice should taste!

Yummy yoghurt Milk from Lady Dufferin's Holstein and Jersey cows at the **Clandeboyne Estate** makes this creamy yoghurt utterly addictive.

Dairy nice milk from the **McDowells'** in the Castlereagh Hills for your tea and your **Crawfords Granola** from Portaferry. You'll love how healthy it makes you feel.

**White's Porridge Oats** are mighty fine, but when that porridge is laced with a wee dram of Bushmills whiskey...They actually leave the bottle out for you to serve yourself! Now that's what we call stylish

Sausages with Mourne honey from **Carnbrooke Meats**??? Yes, that's right. And boy do the flavours work!

That **Moyallon** Dry Cured Bacon won't leach white stuff and tastes piggily delicious.

They crack open thousands of the golden eggs laid by the chooks at **Clements' farm**, **Malachy McKenna's** mushrooms are magic. **Bob Colhoun's** tomatoes taste like toms should.



[hastingshotels.com](http://hastingshotels.com)



We love our bread in Northern Ireland. **Hastings** will only use the stuff that **Irwins** make at their bakery. **Margaret Cooper's** jams from Donaghadee taste mighty fine spread on top.

**Bewley's** make the coffee. **Thompsons** make the tea.

So be sure to visit a Hastings Hotel to enjoy a true taste of Ulster with a magnificent breakfast in one of the six hotels.

# Farmers' Markets





### Walled City Market

1st Saturday of the month (Feb- Nov inclusive)  
from 10am - 4pm



### St Georges Market

Variety Market every Friday 6am - 2pm;  
City Food and Craft Market every Saturday 9am - 3pm;  
Mixture Fri & Sat Market every Sunday 10am - 4pm



### Comber Farmers Market

1st Thursday of the month 9am - 1:30pm



### The Causeway Speciality Market

2nd Saturday of the month 9am - 4pm



### Newtownbreda Farmers Market

4th Saturday of the month 10am - 3pm



### Larne Farmers Market

Every Wednesday 7am - 2pm



### Templepatrick Farmers Market

Last Sunday of the month 11am - 6pm



### Tyrone Farmers Markets

#### Dungannon (Tesco car park)

1st & 3rd Saturday of the month 8:30am - 12:30 pm



#### Omagh (SW College car park)

1st & 3rd Saturday of the month 9am - 1:30pm



### Newry Farmers Market

Every Friday 9am - 2pm



### Strabane Farmers Market

Last Saturday of the month 9am - 1:30pm



### Inns Market - Newtownbreda

Last Saturday of the month 10am - 3pm



### Folktown Market

Every Thursday from 16th April - 17th December  
11am - 5pm (Bank Square)



**These days we're all more conscious of what we're eating and making the right choices. But how can you do the same when you eat out? You can't tell the hygiene of an eatery by the food, interior design or even the cost.**

There's no need to guess anymore, as the Food Standards Agency, in partnership with Local Authorities, has introduced a simple food hygiene-rating scheme. Think of it as a way to see inside the restaurant kitchens and get some 'behind the scenes' information.

Each business is inspected by a local authority food safety officer and given a hygiene rating between 0 and 5. The top rating of 5 means a business has 'very good' hygiene standards and every outlet should be able to reach this.

Ratings are available for you to check online at [food.gov.uk/ratings](http://food.gov.uk/ratings) and also, the rating is often displayed\* on a distinctive green and black sticker in the window of your favourite eateries.

Go to [food.gov.uk/ratings](http://food.gov.uk/ratings) and check before you choose where to eat.

\*Display is currently voluntary, so some businesses may choose not to show their rating



**Food  
Standards  
Agency**  
[food.gov.uk](http://food.gov.uk)



## Useful Numbers

Food NI (Taste of Ulster)	028 9024 9449
Visit Belfast	028 9024 6609
Causeway Coast & Glens Tourism P'ship	028 7032 7720
Flavour of Tyrone	028 8776 7259
Fermanagh Lakelands Tourism	028 6632 3110
George Best Belfast City Airport Tourism Information Office	028 9093 5372
Belfast International Airport	028 9448 4848
City of Derry Airport	028 7181 0784
Belfast Harbour	028 9055 4422
Larne Harbour	028 2887 2100
Derry Visitor and Convention Bureau	028 7137 7577
Coleraine Tourist Information Centre	028 7034 4723
Newcastle Tourist Info Centre	028 4372 2222
Armagh Tourism Info Centre	028 3752 1800
Titanic Belfast TIC	028 9076 6386
Translink Bus and Train Services	028 9066 6630
Aircoach	0870 225 7555

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Our food  
So good

Taste of Ulster

Taste  
of Ulster

Northern Ireland  
Our food. So good.

FLAVOUR | CHOP  
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COOK LOCAL, EAT LOCAL

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TASTE OF ULSTER TV

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# Taste of Ulster Charter

## The Taste of Ulster Vision:

“We will strive to source, use and promote the finest Northern Ireland produce, while delivering a positive and rewarding dining experience for all visitors who are welcomed to this establishment.”

**Article 1:** The member's duty is to source, use and promote local food where possible.

**Article 2:** The member will not intentionally mislead the customer's good faith by serving food not sourced from the local origin stated.

**Article 3:** A member will work to deliver a positive experience for domestic and foreign visitors.

**Article 4:** A member will display the correct Taste of Ulster certificate and plaque in their establishment.

**Article 5:** A member will engage in Taste of Ulster activities and events where possible.

**Article 6:** A member should aspire to inform and educate their staff of the provenance of local food in their establishment.

**Article 7:** It is every member's responsibility to promote innovative local suppliers to consumers.

[www.tasteofulster.org](http://www.tasteofulster.org)





-  = Community Council
-  = Saint Patrick's Trail
-  = House Mountains
-  = Sperrins Driving Routes
-  = Visitor Information Centres
-  = Seasonal Visitor Information Centres
-  = World Heritage Site