



**tourism
northernireland**

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



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Taste of Ulster TV

Taste of Ulster Guide 2019
Great Places Serving Great Local Produce

WINNER



**BEST FOOD
DESTINATION
2018/19**

NORTHERN IRELAND

**Taste of
Ulster**

**Taste^{the}
Greatness**

**RESTAURANT
GUIDE 2019**



£1.00 / €1.00



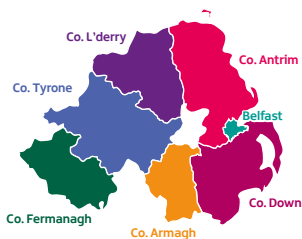
RESTAURANT GUIDE 2019

User guide

This Guide is a county by county listing of all the Taste of Ulster members in Northern Ireland. There is a separate section for Belfast - the capital city.

Members can be hotels, bed and breakfasts, cafes, restaurants, street food caterers and cookery schools - basically anywhere that serves a true taste of Ulster with local produce at centre stage.

Each member must comply with the Taste of Ulster Charter (see inside back cover) and is fully inspected to make sure that membership criteria is met.



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



Parking
Available



Child Friendly/
Baby Changing



Conference
Facilities



Disabled
Access



Payment
Cards Accepted



Accommodation
Available



Licensed



Paid Parking
Available



Live Music /
Entertainment



Gluten Free



Catering for Large
Groups/Parties



Wi-Fi
Available



Caters for
Weddings

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Who we are

Thanks for picking up this Guide. 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. There are hundreds of them from the small artisan producers to the large-scale distributors.

We know that we have world-class ingredients- from the meat, milk and vegetables that come from our lush green fields, to the fish and shellfish from our coasts, lakes and rivers. Our breads come from a fine tradition of home-baking and love of sweet treats. Our orchards are producing award-winning ciders and a globally-recognised craft drinks industry is growing. With one of the most secure food chains in the world, new agri-food companies start up every month to complement our global players.

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.

Our job now is to build on the legacy of the hugely successful Year of Food and Drink 2016 which led us to be awarded Best Food Destination at the International Travel and Tourism Awards 2018. It is no longer a secret that our food and drink are world class. We call our vision Taste the Greatness because Northern Ireland is a place of greatness especially its food, drink and culinary culture. This autumn we are taking part in an all-island season of Food with Tourism NI and Fáilte Ireland. It will run from mid-September to Mid-November and is called Taste the Island. We are working hard to drive marketing and communications activity. We are a strong networking resource hub and a source of expert food knowledge.

Taste^{the} Greatness



Events are an important part of what we do, from Balmoral Show's Food Pavilion to London's Borough Market. These are places where our members can have stalls to showcase what they do. We are also present at major shows on mainland GB and in the Republic of Ireland such as Speciality Fine Food Show, Fine Food North, Farm Shop and Deli, the Royal Highland Show, the Ploughing Championships and the Dingle Food Festival.

We're constantly in touch with the media including top food writers, telling them about what our members are doing. We're in the papers, on TV and radio and of course, we're never done updating our website, Facebooking, Instagramming and Tweeting. The more people who see, read and hear about our great food and drink, the greater the awareness and ultimately the more business is done.

We care passionately about what we do, we believe in our food and we believe in the people who grow, rear, make and cook it. They care about its quality and provenance and we do too. Northern Ireland is a compelling food and drink destination. Let's Taste the Greatness.

Visit our website for more information www.nigoodfood.com

Want to join? Have something to tell us?

Email info@nigoodfood.com

Twitter [@Food_NI](https://twitter.com/Food_NI)

Instagram [food_ni](https://www.instagram.com/food_ni)

Welcome to Northern Ireland!

Welcome to Northern Ireland, one of the fastest growing food and drink regions in Europe. What has happened to our food and drink scene in the past decade has been nothing short of revolutionary. We have emerged as a compelling food and drink destination with a strong culinary culture. Northern Ireland has been recognised in the International Travel and Tourism Awards as the Best Food Destination in the world.

Our heritage products and time-honoured places to eat have been joined by a burgeoning number of new gastronomic experiences and a plethora of talented new producers. Three Northern Ireland regions were also shortlisted in the top 10 Food and Drink Destinations in the Restaurant Association of Ireland's Foodie Destination of the Year.

Our chefs are enjoying the best stocked local larder ever and their talent has not gone unrecognised. Belfast restaurants OX and EIPIC have retained their Michelin stars for a fourth consecutive year. Bib Gourmands are held by James Street South Bar and Grill, Clenaghan's, Wine and Brine and Deane's at Queens. A host of other establishments are winners in the Restaurant Association of Ireland (the Muddlers Club performed especially well) and Food and Wine Awards where Alex Greene from Deane's EIPIC was named Best Chef.

Several have been listed in the Waitrose Good Food Guide. Hadskis won Best Regional Restaurant and Clenaghan's was listed in the Best Newcomer Category. The Walled City Brewery in Derry-Londonderry was awarded Atmospheric Restaurant of the Year at the Georgina Campbell Awards and there was a Special Hospitality Hero award for Ronan and Jennie Sweeney from Balloo Inns.

Northern Ireland's reputation as a seedbed of culinary creativity was further cemented at the latest Guild of Fine Foods Great Taste Awards. Successes included a Golden Fork for Natural Umber's Cider Vinegar. Hannan Meats Lamb Bacon made it into the list of the Top 50 Foods in the UK and received four 3 star awards. There were also 3 stars for Burren Balsamics, Lacada Brewery, The Cookie Jar and Maud's Ice-Cream. Thompson's Tea got 20 stars in total. Rooney Fish won the Supreme Champion Award at the Blas na hEireann Irish Food Awards in Kerry for their Millbay Oysters. A record 32 Food NI members took home prizes including Golds for Hannan Meats, Ke Nako Biltong, Glastry Farm IceCream, Corndale Farm, Deli Muru, Broighter Gold, Clandeboye Yoghurt, Suki Tea, Lacada Brewery, MacIvor's Cider, Noisy Nuts and Holmes Bakery. In other honours, Corndale Chorizo and Ispini both won Gold at the British Charcuterie Awards.

The vibrancy of our food and drink in Northern Ireland shines brightly, there are so many experiences to celebrate and so many more food and drink memories to make.

Taste the Greatness!



Stars In Our Eyes

The stars are shining even more brightly in Northern Ireland with Deane's EIPIC and OX holding their Michelin stars. Both restaurants have only been open for a few short years and both give centre stage to local ingredients.

Those named in the Michelin Guide are considered to be among the world's best eateries. Anonymous inspectors travel the globe to grade the restaurants, always paying the bills.

The Bib Gourmand is presented to those establishments which offer "good quality and good value cooking". These awards have been held again by the Bar and Grill at James Street South, Deane's at Queens- both in Belfast, Wine and Brine in Moira and Noble in Holywood.

This year Clenaghan's was awarded a Bib Gourmand for the first time.

Taste of Ulster CEO Michele Shirlow MBE said

"These are massive achievements for our members who work so hard to provide the best eating experience possible for domestic visitors and tourists alike.

It is difficult to get a star and sometimes even more difficult to retain it.

The role of local producers and their strong relationships with chefs has played a big part in these restaurants' success. Well done to all of them."



RAI winners 2019

Taste of Ulster members won big at the 2019 Restaurant Association of Ireland Awards. The all-island winners were announced at a ceremony in Dublin. Best Restaurant Ulster was awarded to OX in

Belfast who also won Best Wine Experience.

Best Chef in Ulster was Chris McGowan of Wine and Brine. His restaurant in Moira also won the Ulster award for Best Emerging Irish Cuisine.

Best Restaurant Manager –Ulster – Saul McConnell of NOBLE was named Best Restaurant Manager in Ulster while Best Hotel and Guesthouse Restaurant in Ulster went to Newforge House.

The Best Gastro Pub Ulster was awarded to Clenaghan's and the All-Ireland Award for Best Customer Service went to The Muddlers Club in Belfast.

In the Ulster finals, Best Restaurant in Antrim went to Ox and in Down to Noble. Best Chef for Antrim was Alex Greene of Deanes Eipic, Armagh: Simon Dougan of The Yellow Door, Derry: Bryn Evans of Primrose Derry, Down: Chris McGowan of Wine & Brine and Fermanagh: Noel McMeel of The Catalina Restaurant at Lough Erne Resort

Best Restaurant Manager in Antrim went to Gareth McCaughey of The Muddlers Club, In Derry: Stephanie Bradley of Walled City Brewery and in Down to Saul McConnell of NOBLE.

Best Customer Service was won by the Muddlers Club in Antrim, NOBLE in Hollywood and by Newforge House in Armagh.

Best Hotel and Guesthouse Restaurant was awarded to The Taylor & Clay Restaurant at Bullitt Hotel for Antrim. Armagh was Newforge House, Down: was Rayanne House and in Fermanagh it was The Catalina Restaurant at Lough Erne Resort

Best Gastro Pub in Antrim was given to The Morning Star, Clenaghan's won for Armagh, Walled City Brewery for Derry-Londonderry and the TapHouse for Fermanagh.

Best Café in Derry-Londonderry was Primrose on the Quay and in Fermanagh, The Jolly Sandwich Bar.

Best Wine Experience went to OX for Antrim, Clenaghan's for Armagh, Browns In Town for Derry-Londonderry and NOBLE for Down.

Best Local Food Hero awards went to Susie Hamilton Stubber of Burren Balsamics, Armagh, Ian Orr of Browns Bonds Hill for Derry-Londonderry, Johnny McDowell & Laura Anne Bradley of Indie Fude in Down, Joe McGirr of The Boatyard Distillery in Fermanagh and to Jonathan Cuddy of Ispini Charcuterie in Tyrone. Best Emerging Irish Cuisine in Down went to Wine and Brine.



Ongoing support to industry

Food NI, in conjunction with Hannan Meats, sponsored the Restaurant Reviewer Award in The Guild of Food Writer Awards 2018.

This award recognised outstanding achievement by the best restaurant writers who present their opinions in a readable, reliable and responsible way.

It was won by Tim Hayward for his work in FT Weekend magazine.

The Guild has more than 480 members and brings together professional food journalists, broadcasters and authors.

This sponsorship brought Northern Ireland's restaurants to the attention of UK reviewers. The aim was for reviewers to recognise the wealth of fantastic restaurants and chef talent here in Northern Ireland.

Food NI members win big at Blas na hÉireann 2018

A record 32 Food NI members took home home awards from the Blas na hÉireann Irish food awards from Dingle in County Kerry.

The Supreme Champion was Rooney Fish from Newry whose Millbay Oysters wowed the judges. They also won the Shane McArdle Award for Best in Ulster.

"The quality of the oysters is second to none. I am delighted that they have taken the top award from the largest blind-tasted food awards on the island of Ireland" said Taste of Ulster / Food NI CEO Michele Shirlow.

"Well done to all our other winners as well. Every year, Northern Ireland's success at these awards grows."

County by county, the bronze, silver and gold winners from Antrim, across a range of different categories were Glenballyeamon Eggs, Maud's Ice Creams, Morelli's Ice Cream, Dale Farm, McErlains Bakery, Yahi, Deli Muru, Tom and Ollie, Ke Nako Biltong, Lacada Brewery and The Irish Black Butter Company. Ke Nako Biltong won the overall Best in Farmers Market prize.

The winners from Armagh, across a range of different categories included Hannan Meats, Ballylisk Dairies, Irwin's Bakery, Holmes Bakery, Armagh Cider Company, Long Meadow Cider, Mac Ivors Cider Co with Ballylisk Diaries winning Best in County and Best in Farmers Market.

The 2 winners from Derry were Corndale Farm and Brighter Gold Rapeseed Oil who also won Best in Farmers Market for Derry and Best in County.

The 13 winners from Down, across a range of different categories were Springmount Farm Free Range Eggs, Clandeboye Estate Yoghurt, Glastry Farm Ice Cream, Rooney Fish, Cookie Jar, Mash Direct, Suki Tea, Harnett Oils, Noisy Snacks and Whitewater Brewing.

Cavanagh Free Range Eggs from Fermanagh also won an award.

The Blas na hÉireann awards criteria on which the product is judged as well as the judging system itself, which was developed by Blas na hÉireann with the Food Science Dept of UCC, is now recognised as an international industry standard.



GREAT TASTE 2018

Almost 60 Food NI member companies won over 200 gold stars in the 2018 Great Taste Awards.

Seven companies achieved the coveted three gold stars in what has become the most important endorsement of taste from food and drink companies in the UK, Ireland and other parts of Europe. Three gold stars are awarded to a product judged by a panel of food experts to be extraordinarily tasty.

The three gold star winners were Natural Umber, Burren Balsamics, Hannan Meats, Lacada Brewing Company, Maud's Ice Cream, The Cookie Jar and Thompson's Family Teas.

Natural Umber won the Golden Fork for Northern Ireland.

Hannan Meats won three gold stars each for four separate products and Thompson's Family Teas three gold stars each for two products.

Burren Balsamics, Hannan Meats and Thompson's Family Teas also won a series of two and one gold stars.

Michele Shirlow, Food NI Chief Executive, congratulating the winning companies, said: "This is another outstanding year for Northern Ireland in the most important event for the food and drink industry in the UK, Ireland and other parts of Europe. "The awards are an important showcase of quality, innovation and outstanding taste from Northern Ireland companies, both large and small. It's immensely encouraging to see our companies winning so many gold stars. It highlights the skills, expertise and enterprise of local processors especially the smaller companies which are the backbone of the local food and drink industry."



“Two of our member companies, Hannan Meats and Thompson’s Family Teas, are now among the most successful in the UK and Ireland in the Great Taste Awards.”

Great Taste is widely acknowledged as the most respected food accreditation scheme for artisan and speciality food producers.

Other Food NI member companies collecting either 2 or 1 gold stars were Abernethy Butter, Amberline Preserves, Andrew’s Flour Mills, Ann’s Pantry, Baked in Belfast, Balloo Inns/Poacher’s Pocket, Brambleberry Jams, Cavanagh Free Range Eggs, Carnbrooke Meats, Clandeboye Estate Yoghurt, Corndale Farm Free Range Charcuterie, Dale Farm, Davison Canners, Deli-Lites, Deli-Muru, Draynes Farm Ice Cream, En-Place Foods, Erin Grove Preserves, Food Stories, Gracehill Fine Foods, Glastry Farm Ice Cream, Hercules Brewing Company, Hillstown Farm Shop, Holmes Bakery, Irwin’s Bakery, Ispini Charcuterie, Johnson Brothers, Kennedy Bacon, Ke Nako Biltong, Kettyle Irish Foods, Kilmegan Cider, L’Artisan Foods, Lough Neagh Fishermen’s Co-operative, Mange Tout Bakery and Deli, Mash Direct, McKee’s Farm Shop, Morelli’s Ice Cream, North Coast Smokehouse, Prep House Sauces, Ocean Veg, Quail’s Fine Foods, Whitewater Brewery, Yellow Door Bakery and Deli, Rich Sauces, Rooney Fish, SD Bell’s, Sea Sugar, Springmount Farm Free Range Eggs, Tayto Group, and William Baird Butchers.



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.com



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 choices. 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!

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 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 between 8.30pm and 9pm sittings. 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/

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



BUBA



For a taste of the Eastern Mediterranean in Belfast, you need to make your way to St Anne's Square in the Cathedral Quarter where Buba has opened its doors.

Owned and operated by husband and wife team, Tony and Andrea O'Neill, who also own the popular Italian inspired restaurant/cichetti bar Coppi, also in the Square, so you know it's going to be good. Buba's style is fun and vibrant, a friendly and welcoming open plan eatery serving food inspired and influenced by the rich flavours of the modern day Eastern Mediterranean including Greece, Turkey and North Africa. The menu is comprised of lots of small plate dishes, designed to share, and to give you a sample of all of the rich culinary traditions, exotic produce, flavoursome spices and cooking techniques this region is known for. Head Chef Gerard Doran's food definitely falls into the "spiced but not spicy" category.

Think aromatic offerings like Flat Bread with Lamb, Pomegranates, Pine Nuts and Mint, Halloumi Fries with Chilli Jam, Grilled Picanha Steak with Spiced Butter and Buttermilk Panna Cotta with Turkish Delight. There is a full and varied vegan menu which definitely does not feel like an add-on. As with all Taste of Ulster members, local ingredients are used where possible. A heated, outdoor area also means you can enjoy your meal alfresco on those warmer days! Definitely worth checking out!

Opening hours: Monday and Tuesday: 5pm - 10pm. Wednesday to Saturday: Noon - 3pm and 5pm - 10pm. Sunday: 1pm - 9pm



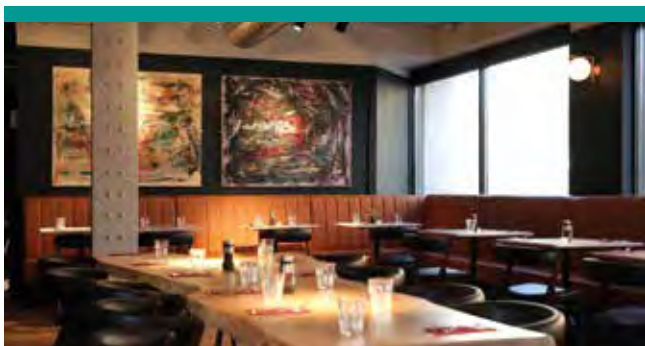
Get there: Unit 4, St Anne's Square, 8 Edward Street, Belfast, BT1 2LR

Get in touch: t: (0)28 9568 0192 **e:** info@bubabelfast.com

w: www.bubabelfast.com **facebook/twitter/Instagram:** @bubabelfast



Bullitt Hotel



With stylish bedrooms, a modern restaurant with a wood-fired grill, three bars and an eclectic events calendar, Bullitt has introduced a vibrant new hotel concept to Belfast, providing a space for people to stay, play and work in the heart of the city.

Bullitt's bedrooms feature comfy king-size beds, rain showers, smart TVs and super-fast wi-fi. They leave daily breakfast bags for every guest with OJ, granola, a yoghurt pot and a piece of fruit to start your day. You can have a hot breakfast downstairs, a light lunch or a full-on feast for dinner.

Their main restaurant is called Taylor and Clay. Head Chef Saul O'Reilly is at the helm. At the heart of the restaurant lies their bespoke Asador grill which cooks prime cuts of meat, seafood and vegetables over roaring fires of lump-wood charcoal and ash wood sourced from sustainable local forests. You might have a starter of juicy sumac tiger prawns, a main of mouth-watering wagyu beef and a tasty chocolate and salted coffee cheesecake for dessert. Why not wash this down with a coffee from Bullitt's state-of-the-art Kees van der Westen coffee machine.

Spend the rest of the night in the Bullitt bar, Baltic bar or Courtyard bar, sampling delicious cocktails and local craft beers along with some live music.

Opening Hours: Breakfast: Mon-Sunday 7am-11am; Lunch: Monday-Sunday 12pm-4pm; Dinner: Monday-Sunday 5pm-10pm

Parking: a special guest rate is available at Hi Park Centre's secure car park, a stone's throw away from the hotel.



Get there: 40a Church Lane, Belfast. BT1 4QN

Get in touch: t: (0)28 95 900 600 e: info@bullittthotel.com

w: www.bullittthotel.com



Café Nosh



Café Nosh is a long established friendly café in the heart of Dundonald that is always buzzing! Open seven days a week and two late nights for Bistro, Nosh serves up delicious award winning menus using ingredients from many local suppliers.

The modern and quirky interior provides a perfect place to sit and enjoy the fantastic food and drinks on offer.

The deli counter is host to many tasty treats that you can take home and enjoy for lunch, dinner and dessert.

They also supply outside catering too!

Nosh is a real neighbourhood gem and well worth a visit to tempt your tastebuds and enjoy the welcome that awaits you from a great team of staff.



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

Café Parisien



Talk about a place with a view! This oh-so-chic café looks onto Belfast City Hall. The outside terrace with French-style tables and chairs wouldn't look out of place on the Rive Gauche. Stunning décor aside, the food is tres bien.

As with all Taste of Ulster members, local products take centre stage. Suppliers include Hannan Meat, McAtamney's Butchers, East Coast and Ewing Seafoods, Get Fresh and North Down for vegetables, Zac's Bakehouse and Glastry Farm Ice-Cream.

They do breakfast, crepes, lunch, afternoon tea and dinner. The menus change seasonally under Head Chef Niall Sarhan but expect dishes like Confit duck leg, Toulouse sausage cassoulet, crispy leeks, pan-fried fillet of sea bream, saffron risotto cake, sauce vierge, wilted spinach and espresso creme brûlée, Tia Maria chocolate truffles.

For everything from a coffee and a croissant or a cocktail to a wedding feast, Café Parisien is French Savoir Faire in the heart of the city.

Opening Hours: Monday- Friday- Lunch and Afternoon Tea 11.30-4, a la carte Dinner from 5pm.

Saturday and Sunday The Creperie is open from 10am for breakfast crepes/brunch options, 12-22.30 A La Carte menu.



Get there: Cleaver House, Donegall Square North, Belfast, BT1 5GA

Get in touch: t: (0)28 9590 4338 e: info@cafeparisien.com

facebook: CaféParisienBelfast **twitter:** @cafeparisien



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 eight years ago.

They like to think it's more than a coffee shop - it's an experience. 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 8.30-5.00 and Sunday 9.00-4.00 with all day breakfasts at the weekend, a real hit with a great atmosphere.



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

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

w: www.cafesmart.co.uk

Clayton Hotel



Clayton Belfast is a four-star hotel located in Belfast city centre on Ormeau Avenue, just a stone's throw away from Belfast City Hall and Victoria Square.

The restaurant/bar area is located on the ground floor. As you walk into the restaurant you will notice the floor-to-ceiling windows which overlook the bustling city. The restaurant area also showcases local history with chimney pots which were salvaged from old Belfast homes lining the back wall.

Clayton Belfast focuses on a traditional style with a modern twist while using the best of the local produce. Local suppliers include Ewing's seafood, McAtamneys Butchers and Belfast Bakery. Everything is cooked fresh to order and where possible is made in-house.

Breakfast is served from 6.00 am with the Vitality breakfast which includes homemade power shots, muesli, granola and fresh fruit. There is a traditional breakfast buffet and gluten-free options too.

After breakfast why not enjoy a Red Bean Roastery coffee which has been designed exclusively for Clayton Hotels.

In the lobby area, you can enjoy lunch from 12.00 pm until 3.00 pm. Choose from the Red Bean Roastery menu or for something lighter there is a sandwich menu available as well.

From 6.00 pm the restaurant ambience changes to welcome guests. The evening menu features sharing plates, the signature Clayton Burger and a choice of steaks. There is also a vegetarian menu available.

All of the menus cater for all food allergies and each allergen is stated.



Get there: 22-26 Ormeau Avenue, Belfast, BT2 8HS

Get in touch: t: (0)28 9032 8511 e: info.belfast@claytonhotels.com

w: www.claytonhotelbelfast.com

Coppi



New York style-subway tiles meet aged wood and quirky bicycle handlebar coathooks. That's the style of Coppi which is named after the legendary Italian cyclist, Angelo Fausto Coppi. There is just as much style in the food which majors on Venetian tapas called cicchetti and Italian-esque dishes.

The influences are Italian but the ingredients are local where possible. Your steak will come from Peter Hannan's and your fish will be landed off our shores. All of the pasta, sourdough breads and desserts are made fresh daily in house by their talented team, led by Head Chef Stephen Ferris. Being in the lively Cathedral Quarter means this place is really popular for lunch and in the evenings. Check it out for Sunday sharing roasts and cocktails too.

A meal at this St Anne's Square venue is as affordable as a single cappuccino in Venice's St Mark's Square - closer to home and much more satisfying! On warmer days you can even enjoy your meal alfresco! They offer an extensive vegan and vegetarian menu, delicious daily specials, as well as a fantastic value lunch menu, offered Monday – Friday, noon – 3pm. Or for those early evening diners their Presto menu is available Monday - Thursday, 5 - 6.30pm and offers terrific value at only £18 for 2 courses.

Opening Hours: MON-THURS 12PM – 3PM, 5PM - 10PM. FRI-SAT 12PM–10PM. SUN 12PM–9PM



Get there: Unit 2, St Anne's Square, Cathedral Quarter, Belfast, BT1 2LR

Get in touch: t: (0)28 9031 1959 or book online at coppi.co.uk

w: www.coppi.co.uk **facebook/twitter/Instagram:** @coppibelfast



Cuff's Bar and Grill



Cuff's is a great name for a restaurant in a former jail, don't you think? Headed up by Damien Blaney, the kitchen crew are dab hands at what they call "gaol grub" like Smokehouse Beef Brisket, the Long Stretch Burger and Sustainable Seafood Pie.

It opened in July 2016 with a mission to "keep it local". Damien has good relationships with small independent suppliers such as Carnbrooke Meats and Ewing's, Belfast's oldest fishmongers.

You don't need to go on a tour of the tourist attraction that is Crumlin Road Gaol to eat there, but you should visit the gaol if you have never been. You get 10 per cent off in the restaurant, too.

Opening Hours Mon-Wed 12pm-6pm Thur-Sun 12pm-9pm



Get there: 53-55 Crumlin Road, Belfast BT14 6ST

Get in touch: t: (0)28 9075 5822 e: cuffsgillbar@crumlinroadgaol.com

w: www.cuffsgillbar.com

facebook: [cuffsbelfast](https://www.facebook.com/cuffsbelfast)

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

instagram: [cuffsbarendgrill](https://www.instagram.com/cuffsbarendgrill)



Deane and Decano



Shop in the boutiques of Lisburn Road

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 9.30am for breakfast and there's Brunch, 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.

There is an extensive Nespresso coffee menu available and be sure to check out their popular cocktails list!

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 9.30am-late, Saturday from 10.30am & Sunday from 4pm.



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

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

e: deaneanddecano@michaeldeane.co.uk w: www.michaeldeane.co.uk

twitter: @DeaneAndDecano facebook: /DeaneAndDecano



Deanes at Queens

**WHY NOT TRY****A tour around 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 includes a Bar area which benefits from a Full Licence. Restaurant Head Chef Chris Fearon, of Great British Menu fame, consistently serves up dishes packed with the flavour of great local produce. The Mibrasa Charcoal Grill adds a delicious dimension to the wide ranging menus. This place has become a very popular wedding & private party venue and also has private dining rooms with no room hire fee.

Open 7 days a week, the restaurant is bustling with business lunches & dinners, friends and family celebrations and it's a cool place to catch up with friends over delightful cocktails at the bar. Close to Queens Film Theatre, it's a great spot to drinks and dine pre & post films.

And what's this? A Prix Fixe menu for £23.00 for 3 courses for a Bib Gourmand place? Believe us, it's not too good to be true.



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

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

e: deanesatqueens@michaeldeane.co.uk **u:** www.michaeldeane.co.uk

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



Deanes Epic



EIPIC is Deanes Michelin starred restaurant. It is an elegant, refined, innovative, modern and glamorous dining experience, within Deanes flagship premises in Howard Street.

Head chef Alex Greene began his cooking career in The Michelin starred Deanes in 2007 and went on to work in Petrus by Gordon Ramsay, Claridges by Gordon Ramsay & The Cliff House in Ardmore; all Michelin starred establishments before returning to Deanes to become Head Chef of Epic. Alex cooks locally sourced seasonal produce, creating dishes which are precise, balanced, wholesome and full of flavour.

Chef Alex Greene's weekly menu is based on his relationship with his hand-picked suppliers. The Tasting Menu offers seven courses, as well as tasty surprises. You may choose to have wine matched perfectly to each course by their Sommelier. Deanes EIPIC opens for Lunch every Friday and dinner Wednesday – Saturday.

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.

Awards Michelin Star - Awarded by Michelin Guide in September 2015
Michelin Star - Awarded by Michelin Guide in September 2016
Michelin Star - Awarded by Michelin Guide in September 2017
Michelin Star - Awarded by Michelin Guide in September 2018

OPENING HOURS Lunch: Friday only 12.2.45pm
Dinner: Wed – Sat 5.30pm – 9.45pm



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

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

w: 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.

The close proximity to The Grand Opera House makes the restaurant a popular location for pre & post theatre dining. Deanes Love Fish is available for private party bookings and perfect for larger groups.

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

OPENING HOURS:

Monday – Saturday 12pm – 10pm



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

Get in touch: t: (0)28 9033 1134 e: lovesfish@michaeldeane.co.uk

w: 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 location.

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 Head Chef Andrew Provan.

The close proximity to The Grand Opera House makes the restaurant a popular location for pre & post theatre dining.

The Private Room upstairs can accommodate 56 people seated and 100 standing and Deanes Meatlocker can itself be hired for private lunch & dinner parties of up to 90 guests

A la carte Menu served daily from 12-3pm & 5.30-10pm and pre-theatre 5.30pm – 7pm

OPENING HOURS: Monday – Saturday 12pm – 10pm



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

Get in touch: t: (0)28 9033 1134 e: meatlocker@michaeldeane.co.uk

w: www.michaeldeane.co.uk **twitter:** @DeaneMEATLocker



Deanes Deli & Vin Café



Deanes Deli Bistro & Vin Café 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!

The Vin, a café by day serves breakfast, fabulous sandwiches, lunch specials or simply a relaxing coffee from the extensive Nespresso menu in the afternoon. It transforms by night to a candlelit Wine Bar serving small plates & tapas 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 Deaneos fine wines or speciality beers. All tapas are £4.00 each or try the Tapas Deal: three tapas & carafe of Chez Deaneo wine for £16, Mon-Thurs 4.00pm, Fri & Sat 4-7pm

Deanes Deli Bistro serves 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-Thurs 5.30-7.00pm, Fri & Sat 5.30-6.30pm 2 courses £15.00 3 courses £18.50.

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

Live music every Friday & Saturday evening

OPENING HOURS:

Vin Café Mon – Fri 7.30am -10pm Sat 9.30pm – 10pm

Bistro Mon – Sat 12pm – 3pm, dinner 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

w: www.michaeldeane.co.uk **twitter:** @Deanes_Deli

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



The Restaurant At The Fitzwilliam Hotel



This hotel has quite a name for itself not least because of the quality of the local food and drink in the restaurant. Having recently been awarded AA 5-star status and an AA rosette for culinary excellence, situated on Gt. Victoria Street and right beside the Grand Opera House, this is the place to be! Menus under Head Chef Dean Butler change seasonally. He has great relationships with local suppliers such as Hannan Meats, Keenan's Seafood, Wilson's Potatoes, Draynes Farm and French Village. The artisan breads on offer are all baked in house!

Contemporary meets classic in both the décor and in the sophisticated casual dining at the Restaurant. The lighting is pretty special and we love that you can sit at tables or booths.

An A La Carte starter might be Pan Seared Scallops, Corn Salsa Verde, Smoked Cockles, Puffed Wild Rice followed by 10oz Pan Roasted Hannan's Salt Dry Aged Sirloin with Beef Fat Chips and maybe a sweet of Rhubarb Semifreddo with Pistachio Cream. As well as A La Carte dining, they run a fantastic pre-theatre menu, with 5-star food at prices you can swallow. The wine pairings are exquisite. There is Afternoon Tea and Private Dining too.

Don't think you have to stay to eat here. Trust us, this is a destination restaurant!



Get there: 1-3 Gt. Victoria St, Belfast, BT2 7BQ

Get in touch: t: (0)28 9044 2030 e: menu@fitzwilliamhotelbelfast.com

w: www.fitzwilliamhotelbelfast.com/eat/#the_restaurant

twitter: @FitzwilliamBEL facebook: FitzwilliamHotelBelfast



Fish City



With its focus on health and sustainability, an extensive menu of locally sourced seafood, and some of the best fish and chips you will find in Belfast, Fish City has been offering something unique in the Belfast city centre casual dining scene since 2016.

Not too far from the bustle of Victoria Square, Fish City lends itself perfectly to dining with family, catching up with friends or a midweek date night. The menu is packed with great options for seafood lovers (and others) and there's great choice of portion size and price options. A hugely popular feature for the tourists is that all menus are available in multiple languages.

Starters include Walter Ewing's celebrated smoked salmon, light and crispy scampi, or their very popular seafood chowder, served with home baked Guinness wheaten bread. As well as the award-winning lightly battered fish and chips, available in three sizes - there is also a tasty range of burgers, including a fisherman's burger, a classic beef burger, a gourmet chicken burger and one for vegetarians. Delightful tacos that come with a variety of fillings like lightly battered strips of cod with a herby yoghurt dressing and tomato salsa, or Mourne beef fillet with kimchi salad, spring onions, sweet potato fries and citrus aioli. (Vegetarians get a section to themselves too, including a vegan Thai red curry.)

If you have room, try the rhubarb and ginger crumble with local Glastry Farm ice cream or for a fun finale to your meal, try "Beside the Sea" with Glastry Farm ice-cream, raspberry sauce, chocolate flakes, candy floss and doughnuts.

The drinks menu offers well-chosen wines in two glass sizes as well as by the bottle. They have two vegan wines and a range of local beers, cider and spirits.

AWARDS Seafood Establishment of the Year 2019 (NI Food Awards), Finalist Catey Awards 2019 (Health and Nutrition)

OPENING HOURS Mon-Wed, 12-9pm, Thu-Sat 12-10pm, Sun 1-8pm



Get there: 33 Ann Street, Belfast BT1 4EB

Get in touch: t: (0)28 9023 1000

w: www.fish-city.com

twitter: @fishcitybelfast

e: info@fish-city.com

facebook: /fishcitybelfast/

instagram: /fishcitybelfast/



French Village Café & Bistro



This tres chic café and bistro on Belfast's hip Botanic Avenue is open for breakfast, brunch, lunch and dinner seven days a week. You may know the name from the French Village Bakery which is part of the same company.

You may have time to sit and linger over Scrambled Eggs on Sourdough or a Pancake Stack, or you may be grabbing a tea or coffee to go with a scone or a bagel. Lunchtime they offer many variations of sandwiches and hot dishes such as burgers, pasta, fish pie and curry to name a few.

Come evening you could have Crispy Chilli Squid or Seafood Chowder before a substantial main of steak, Catch of the Day or a stir-fry. You won't be able to resist the desserts. This is a bakery after all.

It's a Bring Your Own place, too.



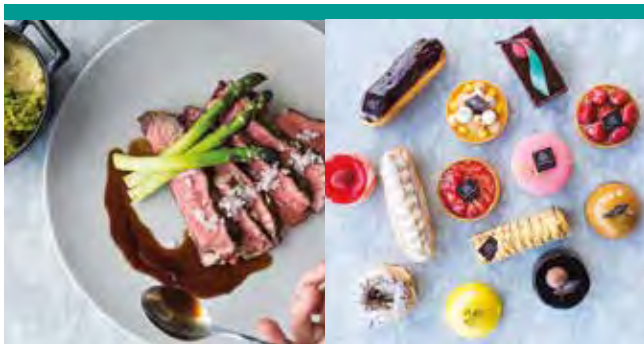
Get there: 99 Botanic Avenue, Belfast BT7 1JN

Get in touch: t: (0)28 9031 3248 e: botanic@frenchvillagebelfast.co.uk

w: www.frenchvillagebelfast.co.uk



French Village Patisserie & Brasserie



Located on the bustling Lisburn Road, the interior and exterior is striking but welcoming and atmospheric.

The Brasserie menu focuses on using locally sourced ingredients cooked with a French and modern British influence.

The Patisserie showcases owner and baker Ashley French's skills, with a wide array of mouth-watering hand crafted French pastries to choose from.

It is licensed so you can enjoy one of the carefully selected wines or beers, or be tempted by a delicious cocktail.

Open for breakfast, brunch, lunch & dinner



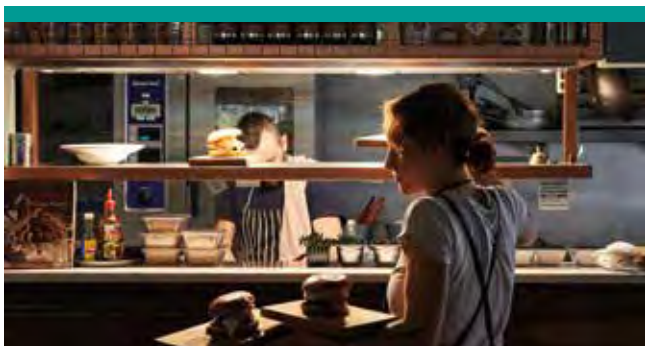
Get there: 343-353 Lisburn Road, Belfast BT9 7EP

Get in touch: t: (0)28 9066 4333 e: lbr@frenchvillagebelfast.co.uk

w: www.frenchvillagebelfast.co.uk



General Merchants



Tim Fetherston is the General Merchant at the helm of this uber-popular place on Belfast's Newtownards Road. He sells great local food and drink to the grateful people who live and work in the east part of the city. It opens for breakfast every day at 8:00am and from Wednesday to Saturday, stays open till 10pm so it's brilliant for catch-up coffee as well as dinner.

The food is typically hearty world cuisine. You might have 12 hour slow cooked pork butt stacked between, and on top of some gently toasted brioche, served with free-range poached eggs and Gochujang hollandaise sauce. There are daily specials peppered with ingredients from local suppliers such as Draynes Farm, Zac's Bakehouse, Ewing's Seafood, Hannan Meats, Suki Tea, The Barn Coffee and North Down vegetables.

Menus change seasonally so you will never get tired. Also, check out the sister place at 361 Ormeau Road in south Belfast.

Opening Hours Mon-Tues 8.00-18.00 Wed-Sat 08.00-22.00 Sun 08.00-18.00



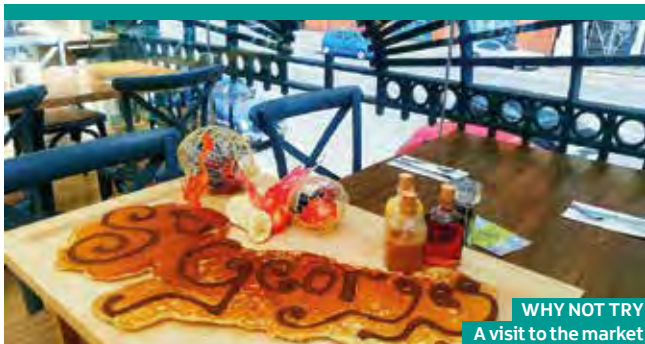
Get there: 481 Upper Newtownards Road, Belfast, BT4 3LL

Get in touch: t: (0)28 9065 2708 e: info@generalmerchants.co.uk

w: www.generalmerchants.co.uk



George's of the Market



WHY NOT TRY
A visit to the market

George's of the Market is Belfast's leading bar and kitchen which has overlooked the historic St George's Market for the last 15 years and has hosted a stream of esteemed celebrity chefs including John Torode and Gino D'acampo.

Newly refurbished, the restaurant offers a welcoming, sophisticated space for patrons to dine, drink or simply enjoy a velvety cappuccino, while soaking up the bustling atmosphere of the unique venue.

Not forgetting its roots, George's of the Market's award-winning Ulster Fry is still on offer, along with a number of other high quality, classic dishes that feature ingredients straight from the market floor, which are sure to satisfy any appetite whether it be for breakfast, lunch or dinner.

George's selection of fresh, locally sourced food is second to none and are proud to be working closely with market traders who, like us, place food quality – and its origin – above all else.

Opening Times: Monday – Closed, Tuesday – 10am to 3pm, Wednesday – 10am to 3pm / 5pm to 8pm, Thursday - 10am to 3pm / 5pm to 8pm, Friday - 9am to 3pm / 5pm to 9pm, Saturday - 9am to 3pm / 5pm to 9pm, Sunday – 10am to 4pm



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

Get in touch: t: (0)28 9066 3 137 e: info@stgeorgesbargrill.com

w: www.stgeorgesbargrill.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 Hannans bacon, egg and chips or Salt Baked Bream with lemon and capers. This restaurant is a sister to Niall McKenna's James St.

Hadskis creates 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, touring the world of wines matched perfectly to food from the Wine region. These change every week and they are a great way to effortlessly spend an evening with great food and drink. You would be crazy not to try the award-winning brunch at the weekend.



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

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

w: www.hadskis.co.uk **facebook:** /hadskis

twitter: @hadskis_



Horatio Todd's



WHY NOT TRY

A visit to the Stormont Estate

Horatio Todd's is an award-winning bar and restaurant set in the heart of Ballyhackamore village.

Enjoy their extensive food and beverage menus in comfortable and relaxed surroundings. Their restaurant serves sophisticated dishes made from locally sourced produce including Walter Ewings salmon, locally sourced beef and Comber potatoes as well as all bread selections being made freshly in house every morning. They offer an extensive 2 course and a glass of wine or bottled beer menu for £15.95 which runs all day Sunday and Monday to Thursday and also offer excellent gluten free, vegan and vegetarian menus.

The extensive drinks menu offers a wide range of cocktails for everyone to enjoy, from classic espresso martinis to Todd's own chilli pina colada. They also offer a wide range of beers and wines from across the world.

Horatio Todd's has live music Thursday – Sunday with something for everyone to enjoy!



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

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

w: www.horatiotodds.com

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



Il Pirata



Simple, rustic, tasty Italian food is the order of the day at this East Belfast eatery. The whole area is now something of a foodie hotspot and Il Pirata was one of the first places to open up in Ballyhackamore.

It is inspired by the Italian restaurants on Manhattan's Lower East side and named after veteran cyclist Marco Pantani ('The Pirate'), Il Pirata menu ranges from Venetian style cichetti to share, to delicious plates of local Shellfish Linguini or local's favourite Tagliatelli Carbonara to savour.

The homemade gnocchi is served with a deep, rich duck ragu, while the Prawn Puttanesca is a perfect fusion of Ireland and Italy. Trust us, your tastebuds will thank you for visiting.

They offer an extensive vegan and vegetarian menu, delicious daily specials, as well as a fantastic value 3-5-2 lunch menu, available Monday – Friday, noon – 4pm.

Opening times: Monday – Thursday 12-3pm, 5-10pm; Friday 12-3pm, 5-11pm; Saturday 12pm-11pm; Sunday 12pm-9pm.



Get there: 279-281 Upper Newtownards Road, Belfast BT4 3JF

Get in touch: t: (0)28 9067 3421 or book online at ilpiratabelfast.com

w: www.ilpiratabelfast.com



James Street



James St. is the coming together of two of Belfast's best restaurants, James Street South Restaurant and The Bar and Grill at James St. The new offering is the best of the Bar and Grill's menu with a few light touches to the fine cooking of James Street South.

Classic dishes are firmly established on the menu from the crab and chilli linguine, Dundrum crab used on toast, alongside classic bistro dishes such as farmhouse terrine, fruit de mer plates available from Thursday. The charcoal grill still plays centre stage, cooking not just some of the best steaks and prime cuts Northern Ireland has to offer but also fresh whole fish, pork and vegetables.

With a larger, more established bar area, a large range of wines are available alongside a considered spirit list and an extensive whisky offering. Locally produced beer, cider and gins take pride of place on the drinks menu.

Owned by Niall McKenna since 2003 the revamped James St. offers locals and tourists a great dining experience in a Belfast city centre. The restaurant team is headed up by Paul McGovern as Restaurant Manager. James St. has two rooms which are available to hire privately for up to 40 guests seated and The Cookery School.

Opening Hours: 12 till late



Get there: 19–21 James St. South Belfast, BT2 7GA

Get in touch: t: (0)28 9560 0700 e: hello@jamesst.co.uk

w: www.jamesst.co.uk



La Scala Bistro

at The Stormont Hotel



With an enviable location just across the road from the stunning Stormont Parliament Buildings, La Scala is perfect for light bites and more substantial fayre. As with all of the hotels in the Hastings Hotels 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 delicious BBQ chicken wings, tossed in a spicy BBQ sauce and served with homemade blue cheese dressing. Don't go past their uniquely yummy Carnbrooke sugar pit bacon chop, served with sweet potato mash, braised leeks, caramelised apples and a rich cider gravy. 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 and La Scala offers fantastic sirloins as well as their famous steak sandwich or Glenarm Shorthorn burgers! The hotel's chefs have developed a fantastic range of dishes featuring local produce such as Glenarm Salmon, County Down pork and Armagh Cider apple sauce. Make sure to leave room for dessert and the yummy black forest jam jar brownie served with Glashry Farm vanilla ice-cream or the lemon meringue crème brûlée with homemade white chocolate shortbread – yum! 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. Opening hours 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

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

facebook: /stormonthotel



Loaf Café and Bakery



The Loaf Café and Bakery in Belfast was officially opened for business in June 2015. Based on the busy Grosvenor Road, directly across from the entrance to the Royal Victoria Hospital, the interior boasts some original fixtures salvaged from the former Oak Bar which previously occupied the site.

If you're one of the many who come here for breakfast, lunch or coffee and a scone, you're also doing some good. Loaf is a social enterprise run by the NOW Group which supports people with learning difficulties and autism into jobs with a future.

Among the most popular items on the menu are homemade soups and salads, award-winning sausage rolls and a changing selection of sweet treats. Loaf's locally sourced and homemade food is also available at The Bobbin in Belfast City Hall, Loaf at the Ulster American Folk Park in Omagh and Loaf pottery in Crawfordsburn – where the offer is extended to include artisan pizza and beautiful, handmade pottery.

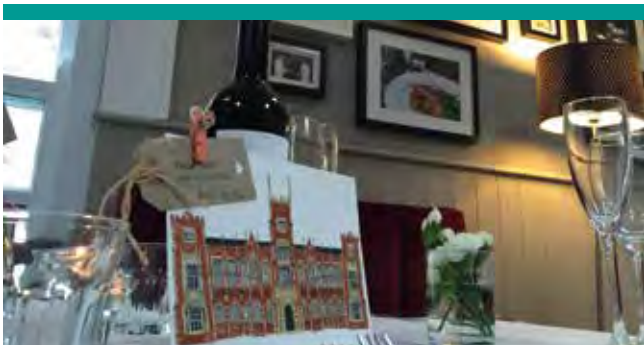


Get there: 307-308 Grosvenor Road, Belfast, Co Antrim, BT12 4LP

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

w: www.loafcatering.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.

Head Chef Ciarán Steele gets his seafood from Keenan's, his meat from Lisdergan Meats, his veg from Drew's organic farm in Comber and his kid goat shoulder from Tyndale farms in the Belfast hills.

His menus are uniquely contemporary Irish, a few examples of which are Gobóga, a pearl barley starter, Belfast Kid Goat shoulder for mains and Uachtar na mara, his dessert which uses natural gelatine from Carrageen moss.

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. 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

w: www.mollysyards.co.uk



Novelli at City Quays, AC Hotel Belfast



No doubt you have heard of Jean Christophe-Novelli. He is a renowned French chef who has adopted Belfast as his culinary home with his flagship restaurant Novelli at City Quays.

It is based on the river at the AC Hotel Belfast in a setting that is nothing short of spectacular. With stunning views of Titanic Quarter, the restaurant brings Mediterranean flavours to the city using the best of Northern Ireland's produce.

The menus include products such as Abernethy Butter, North Down vegetables, Draynes Farm ice cream, Yellow Door baked goods and many more.

Diners enjoy a selection of delicious freshly prepared dishes and for those finding it hard to choose, why not look for the Novelli "N" indicating Jean Christophe's signature selection such as his French Onion Soup and his Barolo Chicken with a hint of vanilla and chocolate. Why not enjoy lunch al fresco on the terrace or a charcuterie platter in the lounge? In fact, why not book in for the night and eat around the clock!

Opening Hours: Mon-Sat 12.00-22.00 Sun 12.30-21.30 On the river at City Quays close to the "Big Fish" Salmon of Knowledge and next to the Obel Tower and Harbour Commissioners.



Get there: 90 Donegall Quay, City Quays, Belfast, BT1 3FE

Get in touch: t: (0)28 9531 3191 e: cityquays@novellirestaurants.co.uk

w: www.novellirestaurants.co.uk/belfast

facebook: [NovelliatCityQuays](https://www.facebook.com/NovelliatCityQuays) twitter: [@NovelliBelfast](https://twitter.com/NovelliBelfast)



Neill's Hill



Neill's Hill is a long-established, and deservedly popular restaurant in East Belfast's very foodie Ballyhackamore district. This modern neighbourhood bistro is at the heart of the local community – a place where you can enjoy good eating and drinking, from early in the morning to late at night seven days a week.

They get their fresh seafood from Walter Ewing, meats from Robert Duffy in Strangford, McAtamney's and Hannan's, and the vegetables are from North Down Group. These and many other local ingredients go into dishes like Sizzling Portavogie Prawns, Whole Roast Lemon Sole, Brasserie Steak, Twice-Baked Spinach and Parmesan Soufflé and Crème Brûlée. Neill's Hill also boasts a great selection of local craft beers and gins.

Weekend brunches and Sunday lunches are institutions here and they are very accommodating to the little people. Summer Tapas Evenings on Wednesday nights are also a great way to relax with friends while enjoying the music of Los Dramaticos.

Check out the mid-week 3 course set menu at £20.

Opening Hours Monday–Thursday 10am– 9.30pm, Friday 10am–10pm, Saturday 9.30am–10pm, Sunday 10am–8.30pm

Get there: 229 Upper Newtownards Road, Belfast BT4 3JF

Get in touch: t: (0)28 9065 0079 e: info@neilshill.com

w: www.neilshill.com

Orchard Café



The Orchard Café celebrates the culture and food of East Belfast. It is famous for its East Titanic Fry and Paddy's Soda Bread but there are lots of yummy options on their Breakfast and Lunch menus.

This is good, honest grub which won't cost the earth. There is very little on this menu that costs more than £5. Naturally, they source local ingredients where possible. They do daily pies, stacks of sandwiches and scones and Specials.

The sweet stuff includes German biscuits and traybakes to go with that Fair Trade tea and coffee.

By eating and drinking here, you are also doing good. Espresso East is part of the Orchardville Society which supports more than 250 people with learning disabilities every year. They provide support, training and employment opportunities.

Find the café at the Hollywood Arches near C.S. Lewis Square.

Opening Hours: Mon-Fri 830am to 5pm, Sat 9am to 4pm, Sun 10am to 4pm

Get there: 395-405 Upper Newtownards Road, Belfast

Get in touch: t: (0)28 9045 6296 e: orchard@orchardville.com

w: www.orchardville.com



OX Belfast

**WHY NOT TRY****A visit next door to the OX Cave wine bar**

Since opening in 2013, Ox has become one of the most exciting restaurants in Belfast. 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.

Ox menus are designed to showcase excellent meats and sustainably sourced fish whilst equally careful attention is given to seasonal vegetables and fruit.

Stephen is a true believer in seasonality and has the imagination and creativity to bring seemingly mundane ingredients to technicolor life.

The style is relaxed, the décor is pared back and the space buzzes with energy from the open kitchen, but make no mistake, this is fine dining at its absolute best having held a Michelin Star since 2016.



Get there: 1 Oxford St Belfast BT1 3LA

Get in touch: t: (0)28 9031 4121 e: info@oxbelfast.com

w: www.oxbelfast.com **twitter:** @oxbelfast

facebook: /oxbelfast



Parliament Buildings, Stormont Estate



As you drive up the tree lined avenue towards Parliament Buildings, it's unlikely that your first thoughts would turn to food.

And yet, housed within this historic building is the elegant Members' Dining Room, serving up some of the best local produce Northern Ireland has to offer.

The demand for dining in this iconic setting, which overlooks one of Belfast's most beautiful parks, the Stormont Estate, has been so popular that it is now open to the public every Monday to Friday (excluding public holidays).

The eclectic menu showcases a wide range of delectable seasonal fare and whether your taste is traditional or a little more on the adventurous side, you are sure to find something that will delight your palate.

Mouth-watering starters, such as the warm lime and chilli prawn bruschetta or the venison and smoked bacon terrine provide a perfect start to the perfect meal, and you won't be disappointed by their stylish mains which include the popular Yardsman braised beef cheeks and their delicious beetroot and Applewood risotto. A full range of side dishes are also available to compliment your main meal, as well as a selection of speciality ales, beers and spirits from local artisan suppliers.

If you still have room for dessert, they have a range of sweet treats to tempt you with, including their green apple, cranberry and honeyed granola meringues and their traditional blackberry and apple crumble with warm egg custard.

You can round off your afternoon by taking a free tour of Parliament Buildings (please visit the website for latest tour times) or by visiting the gift shop which sells a range of postcards, books and souvenirs alongside individually designed jewellery items and hand crafted goods all made by local independent crafters.

And of course, what better way to work off that big lunch than to take a walk through the parks and trails of the magnificent Stormont Estate.

Get there: Parliament Buildings, Stormont Estate Belfast BT4 3XX

Get in touch: t: (0)28 9052 1041 e: assemblycatering@niassembly.gov.uk

w: www.parliamentbuildings.org **facebook:** /ParliamentBuildings

twitter: @ParliamentBldgs



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 cupcakes.

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.



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

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

w: www.randalscoffee-belfast.co.uk

Rockmount Restaurant



Rockmount Restaurant is open to the public and 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. Try their 5-10-5 section on the main bistro menu. It's £5 starters, £10 mains and £5 desserts.

Wednesday evening is Burger Night Thursday evening is Steak Night and Friday evening is Curry Night. The last Saturday evening of each month is Irish music night



Get there: 28 Drumalig Road, Carryduff, Belfast, BT8 8EQ

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

w: www.rockmountgolfclub.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?

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 packs 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.

Winner: AI Business Excellence Award 2016 (Tea & Coffee Class)



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

Get in touch: t: (0)28 9047 1774 e: sales@sdbellsteacoffee.com

w: www.sdbellsteacoffee.com

Titanic Belfast



Titanic Belfast is Northern Ireland's premier tourist attraction, serving the best of Northern Ireland in an array of eateries. Bistro 401 offers a wide range of hearty heritage specials and Titanic dishes whereas the Galley Café is an Express Food Bar, serving 'Grab and go' snacks, local delicacies and speciality tea and coffees.

Newly added is Hickson's Point, an authentic public house setting, serving Belfast's most traditional tipples and treats alongside traditional music and entertainment.

On Sundays, there is an opportunity to step back in time to a period of luxury, elegance and five-star service with Titanic Sunday Afternoon Tea beside the Grand Staircase in the banqueting suite.



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

Titanic Hotel



Titanic Hotel Belfast is located in the former headquarters of Harland & Wolff, builders of RMS Titanic. The world's most authentic Titanic-themed hotel, it is the perfect destination for anyone travelling to Titanic Quarter on business or for pleasure.

The décor is Art Deco and the champagne and cocktail lounge known as the Harland Bar is brilliantly situated beside the historic Drawing Office Two where many ships were designed. Drawing Office Two is home to Titanic Hotel's main bar.

Foodwise, there is everything from fine dining in the Wolff Grill restaurant with views of Titanic Belfast and surrounding slipways to casual dining in Drawing Office Two. Titanic Hotel also serves Afternoon Tea and first class breakfasts.

Titanic Hotel Belfast can cater for weddings from 20 guests up to 220 guests. Titanic Hotel Belfast can also provide private dining in one of the heritage offices, with 5 to choose from, for the ultimate dining experience.

Opening Hours:

Drawing Office Two: Lunch 12noon–5pm, Dinner 5pm–9.30pm

The Wolff Grill: 6pm–9.30pm



Get there: Queen's Road, Titanic Quarter, Belfast, BT3 9DT

Get in touch: t: (0)28 9508 2000 e: info@titanichotelbelfast.com

w: www.titanichotelbelfast.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 'Duck breast, roasted squash, pickled fennel, yuzu and honey vinaigrette' or 'Halibut, scallop, langoustine, aioli and bouillabaisse consommé'. While main course offerings include 'Duo of Mourne mountain lamb, aubergine caviar, minted oil' or 'Braised blade of beef, celeriac mash, chestnut crumble, oyster mushrooms'.

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, check out the website.



Get there: Academy Restaurant at Ulster University
York Street, Belfast BT15 1ED

Get in touch: t: (0)28 9536 7332 e: academyrestaurant@ulster.ac.uk
w: www.ulster.ac.uk/theacademy



The Causerie

at 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. As part of the Hastings Hotels Group they are passionate about the food they serve. The chefs here are committed to using only the freshest, locally-sourced ingredients. They use only local beef, slowly matured and always rich in flavour. Tasty favourites include the Great Taste award-winning pork, Armagh apple and Gracehill black pudding sausages, served with buttery mash, onion rings and raisin jus or the buttermilk fried chicken burger, served on a fresh buttermilk roll with curry coleslaw, hot sauce and hand cut chips.

Be sure to leave a space for pudding. Try the Vanilla Panna Cotta or decadent sticky toffee pudding served with pecan caramel sauce and Glashly Farm ice cream. They also love local cheeses, like the award-winning Kearney Blue Cheese. The menus are updated to what is seasonally available featuring Great Taste award winners like Hannan's Shorthorn beef and Carnbrooke sausages. Vegetarians won't be disappointed either

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

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

facebook: /EuropaHotelBelfast



The Chelsea



This place has been a stalwart on Belfast's trendy Lisburn Road since the 1990s. It has stood the test of time because this modern gastropub does food and drink very well indeed. Local suppliers include Hannan Meats, Walter Ewing's and French Village bakery.

Expect to find great burgers, fish dishes, superfood salads, sandwiches and much more. Their sharing platters are really popular. One of their bestsellers is their sizzling chicken fajitas.

If you work all week but love your Saturday and Sunday treats, why not try the weekend brunch and Sunday roast. Add the gin cocktails, wines, beers and craft spirits along with accompanying swing, soul & acoustic live music, you may end up spending the whole day and night!

OPENING HOURS Mon-Sun 12 midday- 1am



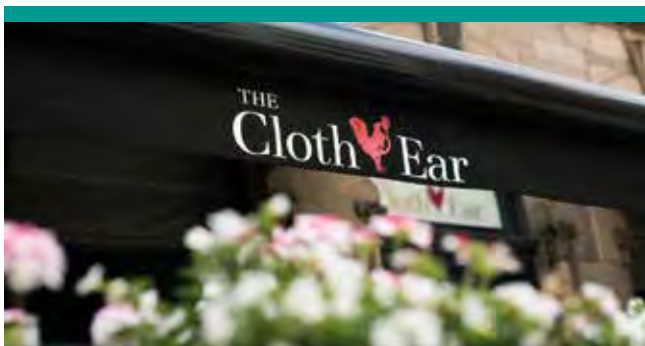
Get there: 346 Lisburn Road, Belfast, BT9 6GH

Get in touch: t: (0)28 9068 7177 e: info@thechelseabar.com

w: www.thechelseabar.com **twitter:** @thechelseabar



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 whiskeys. The Cloth Ear offers wine by the keg, 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 menu is exceptionally popular and offers mouth-watering delights such as grilled cheese sandwiches, tempura sea kelp, handmade pies and Sunday Roasts.

Relax and unwind at The Cloth Ear with a pared-back entertainment programme of trad and acoustic music reflecting the desire to encourage people to talk to one another uninterrupted by modern gadgetry.

Opening Hours: 12pm – 12am Sunday – Wednesday; 12pm-1am Thursday – Saturday.



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

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

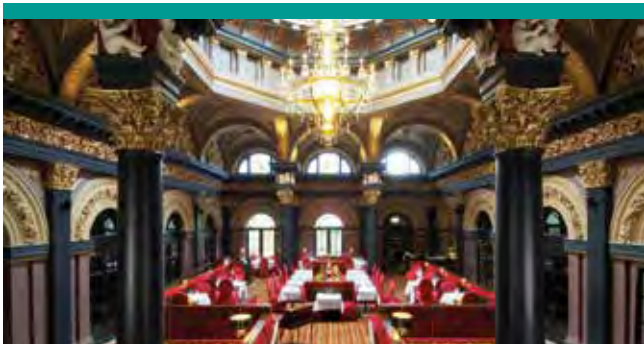
w: www.themerchanthotel.com/bars-restaurants/the-cloth-ear

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



The Great Room

at The Merchant Hotel



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 and 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. Afternoon Tea in The Great Room is widely renowned. A five-star delight with bespoke blended tea, head pastry chef Sarah – Jade and her team create three tiered silver stands boasting finger sandwiches, scones with clotted cream and jam, and a delicious selection of cakes, pastries and sweet treats. 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 their 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!

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

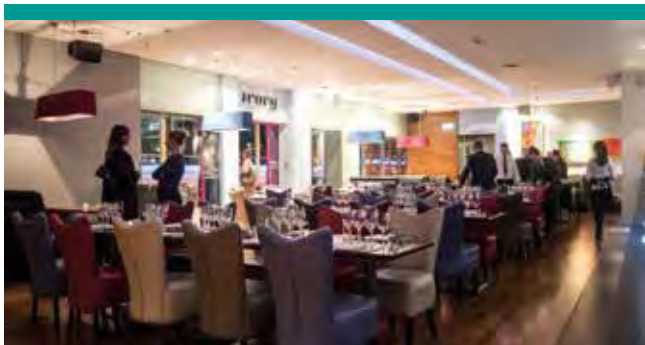
Get in touch: t: (0)2890 234 888

w: www.themerchanthotel.com/bars-restaurants/the-great-room-restaurant/

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



The Ivory Restaurant and Bar



There's something about a rooftop restaurant that feels really decadent. The Ivory in Belfast's Victoria Square is on the third floor of the House of Fraser store. Recently refurbished, it is perfect for a lunch break during shopping, business meetings and other get-togethers. Come evening, you can relax over pre and post dinner drinks while looking out over the bright lights of the city.

The food is bistro-style. There is lots of choice but whatever you choose will be made with local ingredients where possible. The beef will be from Inch Abbey, the batter on the fish will be made extra light with local craft beer and the pork will be from Fermanagh.

Booking is advisable here. It's a really popular spot. You can do it online. This is where you can do affordable luxury with fantastic food and breathtaking views.

Lunch Menu

Monday – Saturday Noon - 5pm Sunday 1pm - 6pm

Dinner Menu

Monday and Tuesday 5pm - 7pm Wednesday 5pm - 9pm

Thursday – Saturday 5pm - 10pm



Get there: 3rd Floor House of Fraser, Belfast, BT1 4QG

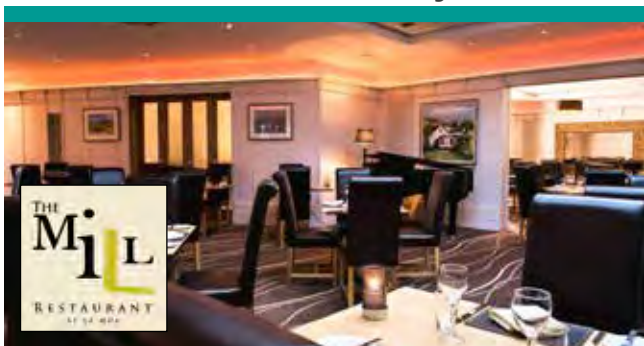
Get in touch: t: (0)28 9032 4577 e: info@theivorybelfast.com

w: www.theivorybelfast.com



The Mill Restaurant

at 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. This is modern Irish food by a team of award-winning chefs. They are totally in tune with the seasons. They plan their menus around the best available local produce from land and sea.

The Mill's mature herb garden provides hand-picked seasonal herbs, edible flowers and fruit.

There is an in-house Patisserie and an extensive, well-regarded wine list. Be welcomed by a professional and experienced team who will guide you through a unique taste experience in a setting that is perfect 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: info@lamon.co.uk

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

facebook: LaMonHotelBelfast/



The Morning Star



One of Belfast's most historic pubs and RAI Best Gastro Pub 2019 the Morning Star dates back to 1810 and has been run by the McAlister family since 1989.

Housed in the most ornate Victorian 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 with a daily buffet for just £5.95 with the upstairs 120 seater restaurant serving top quality local fayre with a great buzzing atmosphere.

It's safe to say it's one of the most eclectic pub menus we've ever seen, serving food till 10pm daily, with pan-fried kangaroo and crocodile as well as emu, ostrich and buffalo. But if you fancy something a little less exotic, fear not. It's a farm to fork ethos here buying prize winning beef and lamb from local farmers as well as top sales, with their in-house butcher even making the sausages. The seafood is fresh every day and the steaks including Tomahawks to share are up to 1.5kg. It's the only place we know where Oysters Kilpatrick are served and they are real champions of local artisan suppliers.

Awards: RAI, Best Gastro Pub in Antrim 2014, 2015, 2016, 2017, 2018, 2019, McKenna Guides, Best in Ireland 2018 & 2019, Belfast Business Awards, Best Green Business 2016, NI Top 100 Hospitality Business 2018 & 2019



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

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

e: themorningstarbar@btconnect.com

w: www.themorningstarbar.com

The Muddlers Club



The Muddler's Club is loosely named after the society of United Irishmen who met in secret in Belfast's Cathedral Quarter more than 200 years ago.

This multi award-winning restaurant combines a carefully-considered menu with a thoughtful wine and cocktail list, in a cool dining space with dimmed lighting and an eclectic playlist.

Head Chef and Proprietor, Gareth McCaughey's style has been described as "meticulously simple". Using only the best of local ingredients, he and his team put together dishes right in front of your eyes from the open kitchen as you sit back, relax and soak it in.

Elements on each dish are limited but cooked to get the very best flavour from each ingredient. The sparse descriptions give nothing away but his front of house team will happily divulge their inherent knowledge when prompted.

Choose from lunch, a la carte and a Tasting Menu. These flow with the seasons keeping it fresh and delicious.

Opening Hours:

Tuesday - Saturday. Lunch 12pm - 2.45pm. Dinner 5.30pm - 10.00pm



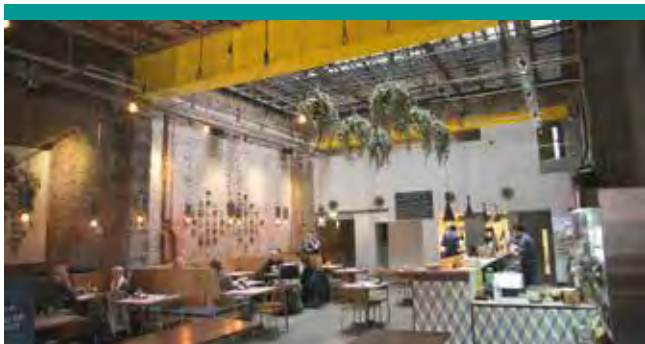
Get there: Unit 1 Warehouse Lane, Belfast, Co. Antrim BT1 2DX

Get in touch: t: (0)28 9031 3199 e: info@themuddlersclubbelfast.com

w: www.themuddlersclubbelfast.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, while the Sunday roasts have 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 are 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

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



The Northern Whig

**WHY NOT TRY****A Street Art walking tour of the Cathedral Quarter**

Situated at the entrance to the Cathedral Quarter, The Northern Whig provides a memorable dining and drinking experience in the heart of Belfast with live entertainment every weekend.

With a blend of luxury, comfort and glamour the Whig is dedicated to bringing you the best that Belfast has to offer in all aspects of hospitality, with the best in local cuisine and specialist cocktails, wishing you to feel at ease and relax.

The Northern Whig serves a menu of cosmopolitan cuisine designed by Head Chef Rick Orr.

Rick's commitment to sourcing only the best possible local ingredients is reflected in the quality of the dishes he produces and he offers up an exciting selection of menu options which are influenced by cooking styles from all over the world.



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

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

w: www.thenorthernwhig.com

The Seahorse

at the Grand Central Hotel



The Grand Central Hotel is the seventh hotel in the Hastings Hotels Collection and opened its doors in summer 2018. Beautifully simple, simply beautiful on every sublime level, this fabulous hotel combines grandeur and glamour, and historic stories inspired its contemporary design. This hotel is truly something to behold - a new jewel for Belfast!

The Seahorse Restaurant, set on the first floor of the hotel exudes quality from every angle - from the phenomenal cuisine and fine wines to the lavish fabrics and fittings. The art deco nods, high ceilings and sense of space add a distinctive drama. As with all the other Hastings hotels, the chefs at the Grand Central are passionate about food and believe that eating is one of life's greatest pleasures. The Seahorse Restaurant embraces the use of carefully-selected local and seasonal quality foods, and under the supervision of its Executive Head Chef, Damian Tumilty, have created inspiring culinary delights for guests to savour including Roasted Local Scallops, Whipped Fivemiletown Goats Cheese, the signature Beef Wellington to share, Rump of Mourne Lamb and the finest Hannan's Fillet Steaks.

An evening in the Seahorse promises to meet the highest of expectations and after dinner, guests can retire to the luxurious Seahorse Lounge & Bar to enjoy an exquisite selection of cocktails, wines and liquors taking in the views of bustling Bedford Street below or be truly wowed in the Observatory, the tallest cocktail lounge in Ireland, and marvel over never-before-seen views of Belfast and beyond whilst savouring the most masterful mixology creations the city has ever seen.

Menu served all day 6.30pm 9.30pm

Get there: 9-15 Bedford Street, Belfast, BT2 7FF

Get in touch: t: (0)28 9023 1066 e: res@gch.hastingshotels.com

w: www.hastingshotels.com

facebook: /GrandCentralHotelBelfast **twitter:** @grandcentralbel



Vespers

at The Culloden Estate and Spa



The Culloden Estate and Spa has recently opened a new fine dining restaurant, Vespers, as part of a larger development programme at the hotel. This elegant new dining room enjoys fabulous views over the beautifully manicured lawns and is set to become one of the most prestigious dining rooms in Northern Ireland. Executive Head Chef, Paul McKnight continues to lead his talented brigade of chefs in delivering a really special dining experience in both his à la carte menus and signature tasting menus. Signature dishes include Loin of Venison from Baronscourt Estate. The restaurant is famed for its fabulous Sunday lunch which attracts a regular clientele.

Vespers combines a warm and welcoming ambience with attention to detail serving the finest and freshest local ingredients. Local produce and local suppliers of the highest quality will be key to Vespers' success. The chefs combine creative flair with classic flavours, whilst always paying heed to the cooking finesse required for a fine dining restaurant. The menus move with the season to capture all that is good from the rich produce of Northern Ireland. Whatever your taste, an evening at Vespers will be a special experience, and their Sommelier will make sure you are expertly advised on the wide range of wines available to complement your choice of dish.

Dinner Daily 6.30pm to 9.30pm Sunday Lunch 1pm to 3pm



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

w: www.hastingshotels.com **twitter:** @CullodenEstate **facebook:** /cullodenestate



Yahi



This is a quirky but stylish café serving good, wholesome and nutritious food in the mall beside Belfast's main bus station. They've hunted and gathered the very best fresh produce from local suppliers to create a menu Northern Ireland can be proud of.

Chef Rotsen heads up the kitchen, where almost everything is prepared from scratch - for the rest; they've sourced local experts to deliver fresh to the door!

The Hunter breakfast sandwich with Sloan's dry cure bacon, Cavanagh free range fried egg, local mature cheddar, Ballymaloe relish and leaves, grilled in Yellow Door sourdough is a favourite, as is Yahi Award Winning Granola, 2* Great Taste Award and Silver Blas na hEireann served with Clandeboye yoghurt and homemade berry compote.

YAH! have a strong social responsibility too, serving up OrangUtan Coffee – An organic blend on a mission to save the Sumatran orang-utan & their rapidly declining rainforest habitat community.

OPENING HOURS: Mon - Fri 6.30am – 5.30pm, Sat 8am – 4pm, Sun 10am - 3pm



Get there: Unit 11 Great Northern Mall, Great Victoria Street,
Belfast BT2 7AB

Get in touch: t: (0)28 9023 0333

e: gnm@yahi.co.uk

facebook: /YAH!cafe **twitter:** @yahicafe **instagram:** @yahicafe



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. Yardbird, a free-to-roam 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, ribs, wings, and sides, all 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.thedirtyonion.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 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.

They provide outside catering too.

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

w: 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 it a 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

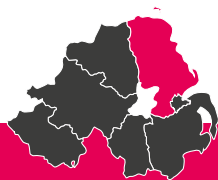




discover
northernireland
.com



Co. Antrim



The spectacular North Coast, home to the Giant's 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 the most picturesque you will ever see and some of the county's hidden gems are its gardens. 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. The rich green pastures of the Glenarm Estate nourish and sustain the famous cattle from which the award winning Glenarm Organic Beef originates.

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 and Whiskey festival in June. 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, music, exhibitions and lots and lots of fine food.

Arbutus at The Crannagh



Nestled just off the Portstewart Road and just two miles from Portstewart and just over one mile from Coleraine town centre, the amazing eatery sits alongside the Lower Bann overlooking the Crannagh Marina. Arbutus At The Crannagh caters for everyone, from breakfast, lunch, dinner, weddings, parties and much more.

As well as full table service and a fully licensed bar, Arbutus At The Crannagh now have an exquisite marquee, with picturesque views of the River Bann, making the perfect setting for weddings, parties, corporate events and much more. To find out more or to make a reservation, please contact 028 7032 7756.



Get there: 78 Portstewart Road, Coleraine, Co. Antrim, BT52 1SB

Get in touch: t: (0)28 7032 7756 **e:** info@arbutuscatering.com

w: www.arbutuscatering.com



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 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 fresh ingredients from the local farming communities. From Ewing's fish to Silver Hill duck, Lisnaskea chicken to locally sourced vegetables and potatoes.

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

w: www.ballyrobincountrylodge.com

Bushmills Inn Hotel

**WHY NOT TRY****A visit to the Bushmills Distillery just down the road**

It's always a good start to a meal when the atmosphere is so cosy. You will love the wee snugs, the whitewashed walls and 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 made a mere stone's throw away.

The Inn's passion for using locally sourced produce is evident throughout all their menus, with Belted Galloway beef, Kerry Hill lamb, Ballypatrick venison and Rathlin Island scallops to name but a few.

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

facebook: /BushmillsInn **twitter:** @BushmillsInn



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. They're 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

w: www.centralwinebar.com



Del Toro



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, 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 £5.00 lunch special is big on value and even bigger on taste.



Get there: Unit 16, Lisburn Leisure Park, Lisburn

Get in touch: t: (0)28 9260 7306 e: info@deltoro.co.uk

w: www.deltoro.co.uk



Donnelly's Bakery & Coffee Shop



Awarded Bakery of the Year 2017 Donnelly's Bakery and Coffee Shop has been in business for more than 40 years. Its reputation and success is built on offering great taste, great quality, great value and great service.

Right in the heart of Ballycastle's shopping district, a second generation of the Donnelly family man the ovens, producing a wide range of traditional breads (including their very own Dulse Wheaten and Dalriada Loaf) , delicious pastries and hot savouries, fresh every day.

Upstairs from the Bakery, is an award winning coffee shop, renowned for its Ulster Fry – served all day. Good traditional food made with only the best quality ,locally sourced ingredients like free range eggs from the glens, fish from the sea of Moyle and meat from local butchers .

Everything you could want for breakfast, lunch and tea under one roof .

Awards: Bakery of the Year 2017; Most Loved Bakery in NI 2015; Best Breakfast Awards for Ulster Fry 2014 and 2015; WorldHost Business - recognised for excellent customer service

Opening Hours:

Bakery Mon – Sat 07.00 – 18.00 Coffee Shop Mon- Sat 08.00 – 17.00



Get there: 28 Ann Street, Ballycastle BT54 6AD

Get in touch: t: (0)28 207 63236 e: info@donnellysbakery.co.uk

w: www.donnellysbakery.com facebook: [/donnellysbakery](https://www.facebook.com/donnellysbakery)

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



Dunadry Hotel And Gardens



Dunadry Hotel and Gardens have a long-established reputation for serving delicious food which is unrivalled in the area. The hotel, whose name means “The Middle Fort” has recently undergone renovations including the Mill Race Restaurant.

The Mill Race restaurant offers gorgeous views over the Six Mile River and inside is now contemporary and stylish as befits the food by Head Chef, Greg Ferguson. His team of talented chefs are committed to using fresh, locally sourced produce from suppliers including Carnbrooke Meats, McAtamney Meats, Get Fresh, Keenan’s Seafood, Dale Farm and Yellow Door.

They create seasonal tasty menus, using international influences on local favourites. Expect dishes like Loin of Pork with Champ, Apple Fritter, Braised Red Cabbage and Pan Jus or a Fish Platter with Smoked Salmon from Ballyhornan.

From savoury taste sensations to sweet delights, make sure to taste their homemade scones, pastries and desserts.

And don’t forget to try the Traditional Sunday Carvery and the beautifully hand-crafted Afternoon Tea.

Opening Hours: Monday to Saturday 12.00pm – 9.30pm. Sunday 12.00pm to 8.30pm



Get there: 2 Islandreagh Drive, Dunadry, Co. Antrim, BT41 2HA

Get in touch: t: (0)28 9443 4343 e: reception@dunadry.com

w: www.dunadry.com **twitter:** @thedunadry **facebook:** TheDunadry



Holestone at Tweedies



Head Chef Jonathan Clarke changes the menu weekly at this restaurant in the small village of Parkgate between Antrim and Ballyclare. He took over the reins with his partner Chloe in July 2017. His style of food is casual but he is a master of flavour. Mondays and Tuesdays it is open for hearty breakfasts and brunch. Wednesday to Saturday there is breakfast, lunch and dinner and Sundays are for traditional roast dinners. Jonny is also a big fan of healthy eating nights so you don't have to feel like you've blown your weekly calorie count when you eat out. That doesn't mean the food is bland. Far from it. Think Lean Chicken in a Low Fat Caesar dressing and Little Gem lettuce, Cured Salmon, Pink Fir Apple Potato, Fennel, Dill and Apple and Vegetable Quinoa followed by Baked Apples with Cinnamon, Maple Toasted Oats and Low Fat Crème Anglaise. Every Taste of Ulster member needs to buy local where possible. At the Holestone, they get their meat from the local butchers in Parkgate, Keenan's Seafood supply the fish and shellfish, the vegetables and dairy produce are from North Down and Ballymackenny Farm. They make their own bread in-house, grow lots of herbs on site and can often be found foraging on days off. Check out their themed night called 'Tasting Thursdays' priced at @£25pp and with matching wines £15. Great value for spectacular food and local produce!

Opening Hours: Closed Monday and Tuesday. Wednesday-Saturday - 9-12pm (Coffeshop), 12-3pm (Lunch) and 5-9pm (Dinner) Sunday 12.30-8.30 (Sunday Lunch & Dinner)

Get there: 11 Main Street, Parkgate, Ballyclare, Co. Antrim

Get in touch: t: (0)28 9443 9775 e: theholestone@gmail.com

w: www.theholestone.com

Leighinmohr House Hotel



Doesn't food always taste nicer when it is served in a beautiful setting? The Georgian splendour of Leighinmohr House Hotel in Ballymena is a suitably splendid backdrop to Chef William Mills carefully crafted menus.

He's a stickler for using local produce, so the menus change often according to what's in season but you can expect things like Oxtail Terrine and a Tasting of Venison dish in the Clockhouse Bistro.

The Sunday roast options are justifiably popular as is the Private Dining.

Try the Bar menu for Casual Eats and the Afternoon Tea on Fridays and Saturdays is a must!

Seriously, whatever food mood you are in, you can satisfy your cravings right here.

Food Served

Monday-Friday 12noon – 3pm and 5pm - 9pm

Saturday 12noon – 3pm and 5pm – 9.30pm

Sunday 12noon-4pm and 5pm-8pm

Beat the Clock available Monday to Friday 5pm to 8pm, Saturday 5pm to 7pm and Sunday 5pm to 8pm. Afternoon Tea Friday and Saturday 12pm till 4pm.



Get there: 57 Leighinmohr Avenue, Ballymena, Co. Antrim, BT42 2AN

Get in touch: t: (0)28 2565 2313 e: frontdesk@leighinmohrhotel.com

w: www.leighinmohrhotel.com



Linen & Latte



This multi-award winning coffee and lifestyle shop was established in 2015 with the dream in mind of bringing delicious food, expertly blended coffee and thoughtfully curated lifestyle and gift ideas to the greater Glengormley area.

Head Chef Matthew Murray makes sure his menus are mega yummy. Think home-made baked beans and pancakes with berries and Clondeboy yoghurt for breakfast and maybe a Roasted Mediterranean Vegetable Sandwich on focaccia from Zac's Bakehouse for lunch.

Those menus change monthly but that is what to expect.

Naturally with a name like Linen and Latte the coffee is going to be very good indeed. Make time to visit and have a browse in the lifestyle section while you are there. Whatever you buy will be beautifully wrapped, too.

Awards: Northern Ireland Food Awards – Regional winner for Co. Antrim for Best Bistro/Café



Get there: 14 Portland Avenue, Glengormley, BT36 5BY

Get in touch: t: (0)28 9084 1518 e: linenandlatte@mail.com

w: www.linenandlatte.com

facebook: /linenandlatte twitter: @linenandlatte/



McLaughlin's Corner Restaurant and Bar



McLaughlin's is one of those places which is consistently great at serving a true Taste of Ulster. McAtamney's Butchers send them their meat. They get their seafood from East Coast Seafood and their vegetables locally in Cullybackey.

The menus change every six months. Expect traditional hearty food like Smoked Haddock with Champ and Parsley Sauce. Portions are generous and their loyal customers know they get value for money and great service too. The Sunday carvery is really popular. Booking is advisable.

Check Facebook for their regular specials as well as their nightly offer of Buy Your Main Course and Get Your Starter and Dessert Free. If you go in the evenings at weekends, you may end up staying for the live music and dancing off those calories!

Opening Hours: 11.30am – 10pm



Get there: 60 Bann Road, Rasharkin, Ballymena, Co. Antrim BT44 8TE

Get in touch: t: (0)28 2954 1129 e: McLaughlins.corner@hotmail.co.uk

facebook: @McLaughlinsCorner



Ocho Tapas Bistro



Tapas are Spanish nibbles which can easily turn into a full-scale feast if you order enough of them. That's the beauty of them. They can be a snack like Pinxtos from San Sebastian, small plates to larger sharing platters and are regarded as a more sociable way of eating.

Ocho Tapas Bistro in Portrush is well-known for great seafood (the coast couldn't be closer!) and freshly prepared dishes using local produce. This is a place where the menus are seasonal and inventive. Their signature dish is Fivemiletown Goats Cheese Croquettes and Beetroot Pannacotta as featured on front cover of "Yes Chef" magazine. You should also try the Lacada Ale Pie called "Oops I dropped the pie" There are lots of very good vegetarian options too.

The wine list is well-considered and there is also a good selection of craft beers and cocktails. Check out the early bird and daily specials and group menus for 2 to 40 people.

There are plenty of sweet treats too, so get there for a taste of Spain on the north coast. VAMOS!



Get there: 92-94 Main Street, Portrush BT56 8BN

Get in touch: t: (0)28 7082 4110

w: www.ochotapas.co.uk



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 ten years ago.

Head chef and proprietor Stephen Higginson and his team are sticklers for using the best local ingredients like Peter Hannan's salt-aged beef, Abernethy Butter, 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. Lunch and dinner menus change regularly but expect things like Portavogie scampi with Mooli and Ponzu dressing and Peter Hannan hanger steak 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.

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

w: www.squarebistro.co.uk

Tartine at The Distillers Arms



Tartine at The Distillers Arms was originally home to the Bushmills Distillery owners, spending some years as lodgings and a pub before being converted to a restaurant, retaining many of its original features.

The restaurant comprises of 3 beautifully appointed, interconnecting areas each with a contemporary selection of local artists' original paintings and prints. The lighting is low, the atmosphere relaxing and the service attentive. The cooking style could be described as Modern Brasserie. Chef and owner Gary Stewart sources locally produced meats, fish and vegetables to create daily specials and interesting dishes reflective of the Causeway coastal area.

There is an imaginative wine list and a good stock of Northern Irish craft beers behind the bar. All this and just 5 km from Royal Portrush Golf Club, 3 km from The Giants Causeway, Co Antrim and 5 minutes stroll from the Old Bushmills Whiskey Distillery. So many reasons for a day out before this becomes one of your favourite places to eat!

OPENING HOURS Dinner Tuesday-Sunday 5-9pm (Extended hours in Summer)
Sunday roast lunch served 12.30pm - 2.30pm

AWARDS Institute of Hospitality NI Restaurateur of the Year 2017 Distillers Arms at the Ulster Chowder Cook-Off Champion 2017 and 2018



Get there: 140 Main Street, Bushmills, Co. Antrim, BT57 8QE

Get in touch: t: (0)28 2073 1044 e: info@distillersarms.com

w: www.distillersarms.com



The Bank House Café



This shop, café and deli is a new addition to the pretty Victorian/Edwardian village of Whitehead. This is very much a destination in its own right. You will eat and drink quality, locally sourced food and drink and afterwards shop to your heart's content. There are lots of things you won't find easily anywhere else, particularly in the gift section including good quality local craft.

Its list of local suppliers reads like a Best of Northern Ireland. Owner Sinead Brennan gets her coffee from local roastery Baillies, her yoghurt from Clandeboye, her muesli from Just Live a Little, her meat from Quails, bread from the Yellow Door and jam from Made in Belfast.

She has a policy of stocking Irish cheeses not freely available in supermarkets. Her salads are dressed with Brighter Gold rapeseed oil and Burren Balsamics vinegar. She also uses Irish Black Butter and sells Wee Mallows and Sea Sugar confectionary. Look forward to yummy breakfasts, elevenses, lunches and afternoon teas. You will find yourself popping in at any time of the day, and on a warm day sitting in the beautifully landscaped café garden with the lifesize Willow Man and Horse pulling a plough, created by Welig Heritage Crafts. Magazines and newspapers are provided and there is a traditional Irish group playing on Friday afternoons. Family-friendly, too.

Opening hours: Mon-Thurs 9-5pm, Fri-Sat 9-5.30pm



Get there: 12 Edward Road, Whitehead, Co Antrim, BT38 9QB

Get in touch: t: (0)28 9335 3021 e: thebankhouse12@yahoo.com

w: www.thebankhousewhitehead.co.uk



The Belltower



The Game of Thrones® series has made the Dark Hedges world-famous. When you eat at the Belltower restaurant at the estate of the same name, you will see the 7th door out of 10 made out of Dark Hedges trees which fell during Storm Gertrude in January 2016.

The Belltower Bar and Restaurant is situated on the edge of the golf course and is open to both golf members and non-members. Recently refurbished with modern interiors, welcoming staff ensures this space is perfect for any occasion.

Expect dishes like Greencastle Scallops and Black Pudding, Co. Antrim rack of lamb and blackberry and honeycomb cheesecake. Mussels and a Traditional Ulster Fry are some of the Bar Snacks. The chefs also make their own jams, chutneys and chocolates in-house.

Local food tours use the Belltower as a destination stop for this reason, highlighting the wealth of local produce available in the Causeway Coast and Glens.

Next door is the Pantry – the new multi-functional venue is used for corporate events and weddings given the appeal of its exposed beams and whitewashed walls.

The estate is also home to the stately Georgian Gracehill House, a hotel and an 18 hole golf course. Future plans include a Cookery School, a Spa, a Distillery, Hi-Ropes and Cabins.

Opening Hours Monday 12-5, Tuesday- Saturday 12-9, Sunday 12-7



Get there: Dark Hedges Estate, 141 Ballinlea Road, Stranocum, Co. Antrim BT53 8PX

Get in touch: t: (0)28 2075 1209 e: kitchen@gracehillhouse.com

w: www.darkhedgesestate.com



The Causeway Hotel



Talk about a room with a view! The Causeway Hotel is one of the most idyllic places to eat, offering all-day dining and serving the finest dishes using seasonal and locally-sourced produce.

The restaurant at this historic hotel dating back to 1836 looks onto the Giant's Causeway UNESCO World Heritage site and the crashing waves of the Atlantic ocean and Ronkerry beach.

Newly refurbished, the hotel is full of olde world charm and Irish hospitality where you can enjoy local dishes such as Irish stew, seafood chowder and a slice of homemade wheaten bread.

There's lots more besides, Crispy Duck with Plum Sauce and Oven baked Salmon that won't disappoint and much more.

Light bites in the bar include soups, burgers, fish, steak, we could go on. For dessert, all home-made, comfort food at its best!

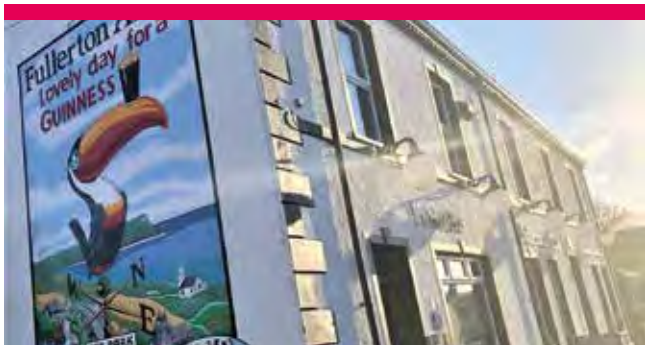


Get there: Giants Causeway, 40 Causeway Road, Bushmills, BT47 8SU

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

w: www.thecausewayhotel.com

The Fullerton Arms



Visited by locals and tourists alike, the Fullerton Arms is an ideal stop for anyone keen to experience genuine hospitality, taste high quality food and sample from a wide range of beverages.

The food menu is served daily from 12-9pm and features a range of dishes and daily specials that appeal to any taste, although Beef and Guinness pie will always be a firm favourite. That being said, Ireland's premier moulserie is the speciality here, with Strangford Lough mussels served in six delicious sauces using ingredients from local, artisan supplies such as Corndale Chorizo, Jawbox Gin and Northbound IPA. The breakfast is prepared to order and guests can also choose from the continental buffet, both of which are served daily from 8am to 10am.

Located in the idyllic seaside village of Ballintoy, the Fullerton Arms is perfect for those wanting to visit attractions along the North Coast such as the Giant's Causeway and Carrick-a-Rede rope bridge. Fans of the hit TV series Game of Thrones will also be delighted by the proximity to well-known film locations, the Game of Thrones themed room inside the building and the sixth Door of Thrones.

For those staying over, the thirteen bedrooms have recently undergone renovations, with comfy furnishings and a fresh décor that's as welcoming as the beautiful coast itself. Just like the main bar area, 3 of the bedrooms also have a dog friendly policy, so that all of the family can be made to feel truly welcome.

Reservations are recommended to avoid disappointment.



Get there: 22-24 Main Street, Ballintoy, Co. Antrim, BT54 6LX

Get in touch: t: (0)28 2076 9613 e: info@fullerton-arms.com

w: www.fullerton-arms.com



The Garden Restaurant

at Ballygally Castle



The chefs have really gone to town on the menu at the Ballygally Castle. Their Garden Restaurant offers a wide range of tasty starters like their signature seafood chowder, sugar pitt baby back pork ribs with a honey and Bushmills sauce, or their to-die-for prawn cocktail!

Main course offerings include Glenarm organic salmon or sirloin steak sourced from the nearby Glenarm Estate, delicious homemade fish and chips and classic Grant's gammon steaks..... Yumm! The fabulous hexagonal-shaped Causeway chips are still on the menu alongside homemade onion rings.

For desserts, don't miss the pecan and walnut tart or the warm sticky toffee pudding with Glastry Farm vanilla ice cream. Well, it would just be 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 a Glenarm Estate Shorthorn Burger and moreish chicken curry, 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:** @BallygallyHotel

facebook: /ballygallycastle



The Lighthouse Bistro



The Lighthouse Bistro started out as a pop-up restaurant called Bistro Nights in Whitehead and Larne. They were so popular they were frequently delivering set tasting menus of up to 12 courses. The food was made from scratch using creativity and originality but it was tiring lugging the stuff around so they decided to put down roots in their home village of Whitehead.

Husband and wife Joni and Erica are Chef and Front of House/General Manager respectively. They love the local Blackhead Lighthouse and coastal path, hence the name.

The majority of their ingredients are local from suppliers like Cleaver and Steel Butchers in Ballycarry, Islandmagee skippers David and Phillip Galbraith and Corndale Farm. They make their own butter and bread.

The menus change seasonally. Expect dishes like Gobbins lobster, chicken wings with Bushmills mayonnaise and local fish and game.

Opening Hours: Tuesday to Saturday 11-2pm, Thursday to Saturday 5pm -late

Awards Finalists World Cuisine, The Food Awards, Northern Ireland

Get there: 2 Marine Avenue, Whitehead, Co. Antrim BT38 9QW

Get in touch: t: (0)28 9337 2447 e: bskcateringinfo@gmail.com

w: www.thelighthousebistrowhitehead.com



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.

Each of the restaurants and bars offers something for everyone.

The menus in the AA Rosette Frances Ann and Tapestry Restaurant showcase the finest selection of local ingredients from the land and the sea including Glenarm Salmon and shorthorn beef and locally harvested seaweed.

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. It is made from a 70 year old O'Neill family recipe. Their range of malt whiskies, local craft beers and spirits is enviable.

It is said that Lady Londonderry enjoyed Afternoon Tea back in 1846 and they continue this ritual – with a twist of local creativity. The coffee is Baily's and naturally, the scones are freshly baked.

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 0EU

Get in touch: t: (0)28 2888 5255 e: Ida@glensofantrim.com

w: www.glensofantrim.com

The Red Door Tea Room And Bistro

**WHY NOT TRY****A visit to 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 Glenesk 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 with your tea, freshly baked scone(s) or dessert served on fine china. 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.

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 River Room

at Galgorm Spa & Golf Resort



The River Room embodies the ethos of Galgorm in its menu and dishes offering a unique and memorable dining experience.

It is one of four restaurants in Northern Ireland to be awarded 3 AA Rosettes for culinary excellence.

Head Chef Chris Rees creates dishes that are true to the ingredients, showcasing local artisan producers with menus that change daily.

The menus are packed with seasonal ingredients sourced from carefully selected local suppliers and the Resorts very own kitchen garden, all imaginatively served to complement an extensive wine list.

Why not make a night of it and enjoy the River Room Gourmet Experience, which includes an overnight stay, breakfast, relaxation in the Thermal Spa Village and a 5 course dinner in The River Room.

OPENING HOURS Monday & Tuesday Afternoon: Afternoon Tea only 12 – 6pm, Wednesday – Sunday 6pm – 10pm.



Get there: The River Room at Galgorm Spa & Golf Resort, B42 1EA

Get in touch: t: (0)28 2588 1001 e: reservations@galgorm.com

w: www.galgorm.com



The Speckled Hen



This award winning 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 thirty people for food. There is also a larger dining room seating fifty six with a contemporary feel including a nice open fire for the winter nights. More recently they added a pizza and sandwich bar to their offering.

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

There's also a wide selection of draught and bottled craft beers (100) and ciders (30). Approximately thirty percent of food in the menu is updated every three months. They have their own beer garden and opened a nano-brewery Black Mountain Brewery, during 2016. In addition to brewing beers their output also includes a range of spirits called the Hen's Blend. They are in the process of developing a new roof top kitchen garden.

AWARDS Won LCC Best New Business Award 2015 and Best Pub Breakfast in Best Breakfast Awards 2015. During 2016 they won the LCCC Best Licensed Eating Establishment and were shortlisted as best Rural Pub by LCN. In 2017 the Pub won Ulster Tatler Public House of the Year. Recently Pub Spy scored the Pub ten out of ten.



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

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

w: 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 and are paired with the food, too. Beer sommeliers are achingly hip these days. Chef Dave McCarthy uses local suppliers like Keenan's Seafood, Arnott's, Doran's butchers and Hannan Meats. Don't forget to keep an eye out for their annual Hilden Beer and Music Festival on August Bank Holiday weekend - celebrating the best in all that is local.

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

A visit nearby to 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 seven 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



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.

OPENING HOURS:

Monday – Saturday 8.30am-4.30pm



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

Get in touch: t: (0)28 9066 3 137 e: karen@yellowdoordeli.co.uk

w: www.yellowdoordeli.co.uk





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Co. Armagh



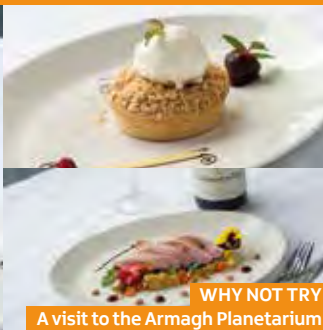
Known as the “Orchard County”, apples are big news here. Armagh Bramley apples are one of Northern Ireland's three EU Protected Geographical Indication (PGI) food stuffs, and rightly so. Held in similar regard as Champagne and Parma ham for their quality and uniqueness to their place of origin, Armagh 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 Armagh Food and Cider Festival in autumn celebrates the fruit that goes into sweet treats and refreshing juices as well as the blends from local cider makers such as Long Meadow and MacIvors as well as the products from numerous other artisans such as Ballylisk of Armagh cheesemakers and Natural Umber.

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 Robinson 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!

Armagh City Hotel

**WHY NOT TRY****A visit to the Armagh Planetarium**

The Armagh City Hotel, newly refurbished Callan Lounge and Friary Restaurant 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 at 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 at 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 pastry chefs and they are simply, "to die for", and they 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

w: www.armaghcityhotel.com **twitter:** @ArmaghCityHotel

facebook: /ArmaghCityHotel



Blackwell House



A warm welcome awaits you in this luxurious five-star guesthouse nestled 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 Clondeboy 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.

You will 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. Joyce also provides a turndown service complete with homemade truffles.

AWARD Georgina Campbell Guesthouse of the Year 2018



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

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

w: www.blackwellhouse.co.uk

Clenaghan's



Set in a rural and picturesque setting on Soldierstown Road at Aghalee, Clenaghans has given a real boost to the local council area offering locals, visitors and tourists a touch of class with their flavoursome dishes and high quality customer service, since re-opening in 2017.

The restaurant has just announced the appointment of Leigh Ferguson as Head Chef.

Alderman Alan Ewart, of Lisburn and Castlereagh, welcoming the appointment, says: "I am delighted to welcome Head Chef Leigh to the team in Clenaghans and I have no doubt that the passion he has for good food and local produce will translate into a memorable dining experience for anyone who comes across the door. The restaurant is going from strength to strength and I want to congratulate Stevie and Cristina on this new exciting chapter."

Joint owner Cristina Higginson explains: "Leigh was part of our team in Square Bistro, Lisburn, for over 10 years and it is because of his success there that we are certain he will bring the same level of passion for food to Clenaghans.

"We are confident in Leigh's ability to manage both the kitchen and to continue introducing impressive new dishes, made with local produce, into Clenaghan's menu. For everyone here at the restaurant it is important that we create incredible food using quality local ingredients which brings the community back to Clenaghans; for Leigh this is a priority."



Get there: 48 Soldierstown Road, Craigavon, Co. Armagh BT 67 0ES

Get in touch: t: (0)28 9265 2952 e: clenaghansrestaurant@aol.co.uk

w: www.clenaghansrestaurant.com

facebook: ClenaghansRestaurant **twitter:** @ClenaghansRest



Grouchos on the Square



WHY NOT TRY

A visit to 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.

Opening Hours: Wednesday 5.30pm-8.30pm, Thursday & Saturday 12.30pm-8.30pm, Friday & Saturday 12.30pm-9pm



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

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

w: 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.

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

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

Uluru Bar & Grill



Uluru Bar & Grill is an award winning restaurant based in Armagh city's historic marketplace area. Awarded for its casual dining and wine experience, the Australian neighbourhood style restaurant celebrates authentic cooking with an Australian twist.

Spread over two floors, the 160 seat eatery is a high cut above the rest. Its naked ceilings and ebony-stained woods are inspired by the bustling Melbourne pop up restaurants. Huge windows give audience to one of Armagh city's famous cathedrals.

The chefs pride themselves in supporting our local suppliers and producers and have long standing relationships with producers such as Mac Ivors Cider Co, Brighter Gold, Abernethy Butter, Thompsons, Shortcross Gin and many more.

The team of chefs are led in the pass by Head Chef Mark McGonigle - a chef who quite simply loves cooking and preparing great tasting food.

The restaurant, which is a favourite for food critics, is the 2017 Ulster Winner in the Irish Restaurant Awards for Best Wine Experience. And with a fantastic front of house team delivering quality customer service, Uluru Bar & Grill is one of Northern Ireland's finest for casual dining.



Get there: 3-5 Market St, Armagh BT61 7BX

Get in touch: t: (0)28 3751 8051 e: gday@ulurubarandgrill.com

w: www.ulurubarandgrill.com facebook: [/ulurubarandgrill/](https://www.facebook.com/ulurubarandgrill/)

twitter: [@Ulurubargrill](https://twitter.com/Ulurubargrill) instagram: [Uluru Bar & Grill](https://www.instagram.com/ulurubarandgrill/)



Wine and Brine



Chris McGowan 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 £5-8, and mains at around £12-20 from a seasonally driven a la carte menu that changes regularly and at lunch times you can choose from a 5-10-5 menu that changes every week. Wine&Brine was recognised within its first year of trading with a Michelin Bib Gourmand and overall winner of Best Local Restaurant in the UK by the Waitrose Good Food Guide for 2017. Make a date to go soon. This Great British Menu chef really knows his stuff!

Opening Hours: Closed Mondays & Tuesdays, Wed - Sat lunch 12-2.30pm, Wed - Thu Dinner 6-9.30pm, Fri and Sat Dinner 6-10pm, Sun 12-6



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

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

w: www.wineandbrine.co.uk



The 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 gourmet sandwiches. They smoke and cure their own meat, fish and game.

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

You'll be guaranteed to leave with at least one loaf and a jar of something yummy from the shelves.

Monday - Friday 8am - 4pm; Saturday 8am - 4.45pm



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

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

w: www.yellowdoordeli.co.uk



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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.

A city of 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 Brighter Gold rapeseed oil and cheese from Dart Mountain as well as a host of craft beers from producers like Northbound and the Walled City Brewery.

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

68 Clooney Restaurant

at 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!

The menu changes seasonal though you can expect dishes like Foie Gras and Chicken Liver Parfait accompanied with toasted sourdough and homemade Chutneys, Wild Atlantic Sea Food Chowder or maybe a Slow Cooked Wild West Meath Venison with Pearl Barley & Red Wine Stew topped with Crispy Potato Garnish. You have got to try the Eton Mess – Meringue, Cream, Granola, berries and Berry Compot, they are to die for.

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.



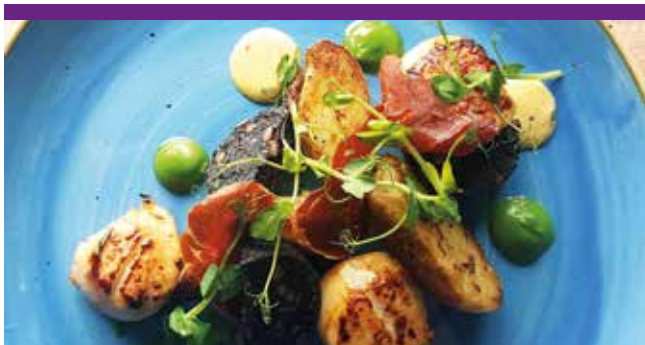
Get there: 68 Clooney Road, Derry-Londonderry, BT47 3PA

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

w: www.whitehorsehotel.biz



Anglers Rest



Based close to Benone Beach this traditional bar and restaurant is owned by the Deighan family. Head Chef Chris Furey has a great relationship with local suppliers such as Corndale Farm, Brighter Gold and Abernethy Butter. His flair and the quality of those ingredients mean you're in for a treat when visiting Anglers Rest.

Bestsellers include smoked seafood chowder, Corndale Farm 'ham & eggs' and salt cured Greencastle beer battered fish with beef dripping chips. Daily/weekly specials include ½ a Portavogie lobster thermidor, crispy salt and chilli squid and pan roasted venison.

Their latest venture has been to set up a small pantry within the restaurant, selling items that are featured on their menu, including the now famous Good Guinness bread, onion chutney and jalapeno ketchup – all made in house

Check their Facebook page for foodie events such as their Chocolate Tasting Night in collaboration with Chocolate Manor NI.

Opening Hours: 12noon- 9pm



Get there: 660 Seacoast Road, Benone, Limavady, BT49 0LG

Get in touch: t: (0)28 7775 0600 e: Anglersrest.manager@gmail.com

facebook: [AnglersRestBenone](#) **twitter:** [@anglersbenone](#)



Arbutus at Encore



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 of shopping and exploring.

If you're planning to eat before a play, or having dinner a la carte, you may start with St Tola's Goats Cheese Bruschetta. We guarantee you'll clean your plate of Herb Crusted Salmon, asparagus, smoked salmon mash, lemon and dill. Then again, you might not be able to resist the Himalayan Salt Aged Sirloin 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 the Vanilla Panna Cotta, with raspberry sorbet and white chocolate and one of their specialty coffees.



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

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

w: www.millenniumforum.co.uk

Ardtara



Set amidst 10 wooded acres, Ardtara is an elegant 19th century mansion in the heart of Northern Ireland. The Clark Restaurant at Ardtara is led by Chef Patron Ian Orr, who is renowned for his dedication to fresh seasonal produce and support of local suppliers. The award-winning restaurant serves exquisite dinners, a casual lounge menu, sumptuous afternoon teas and a superb Sunday lunch.

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? The charming house features a plethora of original Victorian features including working fireplaces in the bedrooms, which are uniquely designed, in-keeping with the style of the house, but with all the modern conveniences you would expect.

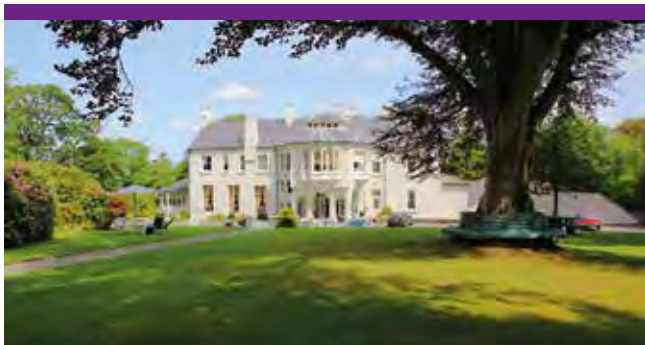
Recent Awards: Recommended in the Michelin Guide, AA 2 Rosette Dining, Best guest accommodation in Northern Ireland (AA), Romantic Hotel of the Year, National Geographic Magazine selected it as one of the five best places to stay in Northern Ireland

Get there: 8 Gorteade Road, Upperlands, Maghera BT46 5SA

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

w: 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 the 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, 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 Ireland 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



Browns Bonds Hill



Hailed as putting the North West on the foodie map with its fine dining menus and numerous award wins, Browns Bonds Hill is renowned for its sumptuous food and impeccable service in smart yet unpretentious surroundings.

Browns Bonds Hill offers a range of dining experiences throughout the seasons such as wine dinners, cookery demonstrations, private dining and social outings.

The menus at Browns Bonds Hill feature local produce inspired by Chef Patron Ian Orr and his team to give diners an unforgettable experience – the best food tourism experience in Northern Ireland, 2017. From a la carte lunch and dinner to early bird, steak night and foodie offers, there is something to suit everyone.

Opening Hours

Tuesday - Thursday	12.00pm – 3.00pm, 5.30pm – 9.00pm
Friday & Saturday	12.00pm – 3.00pm, 5.00pm – 10.00pm
Sunday	12.00pm – 3.00pm

Awards

Recommended in the Michelin Guide every year since opening, Tourism NI's Best Food Tourism Experience 2017, Best Restaurant in Ulster 2016 and 2013, Best Restaurant in Co Londonderry for eight consecutive years.



Get there: 1 Bonds Hill, Derry~Londonderry BT47 6BW

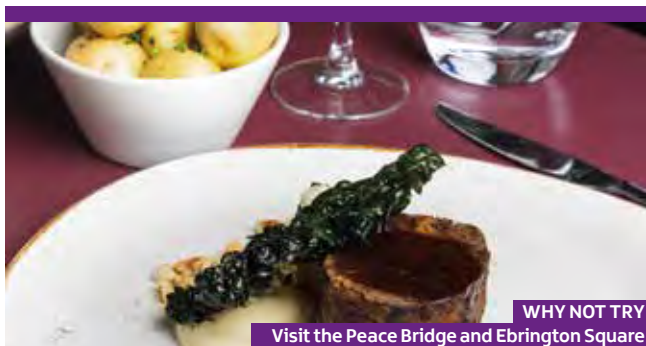
Get in touch: t: (0)28 7134 5180 e: eat@brownsrestaurant.com

w: www.brownsrestaurant.com **facebook:** /brownsrestaurantderry

twitter: /diningatbrowns **instagram:** /brownsrestaurants



Browns In Town



Situated in the heart of the city, Browns in Town is an award-winning restaurant recommended by the Michelin Guide, renowned for providing a casual dining experience in modern and comfortable surroundings.

This trendy venue is a hit with foodies who enjoy Browns great quality food combined with excellent service and exceptional value.

As well as superb speciality cocktails, Browns in Town offers a wide-ranging gin and local craft beer menu, the perfect accompaniment to any delicious dish.

Opening Hours

Monday - Thursday	12 pm – 3pm & 5pm - 9pm
Friday & Saturday	12 pm – 4pm & 5pm – 9.30pm
Sunday	4.00pm - 8.30pm



Get there: 21-23 Strand Road, Derry~Londonderry BT48 7DJ

Get in touch: t: (0)28 7136 2889 e: brownsintown1@gmail.com

w: www.brownsrestaurant.com **facebook:** /brownsintownderry

twitter: /brownsintown2 **instagram:** /brownsrestaurants



Bushtown Hotel

**WHY NOT TRY****A visit to 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 the special inbetweeners menu aged 7-14 with delicious mini platters or goats cheese bruschetta.



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

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

w: www.bushtownhotel.com

Fitzroy's Bistro



Just outside the city's historic walls, Fitzroy's has been going strong for 25 years. It's a great little pit stop for shoppers (the Foyleside Shopping Centre is nearby) and it's also handy for the Millennium Forum.

If you're looking for good food and good value, you can'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.

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



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

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

w: www.fitzroysrestaurant.com



Friel's Bar and Restaurant



Friel's Bar and Restaurant is perfectly located for visitors to the North Coast and the Sperrin Mountains. It is a famous spot for local Irish food, drink and craic. Run by the Friel family for the past four generations, hospitality is clearly in their blood!

It is no surprise they were a finalist for the Commitment to Local Food Award, as they are loyal to nearby farmers, who supply their meat and serve fish caught on local shores. You'll find Friel's beer battered Donegal cod and tender gammon steak from Lurgan on their menu.

Historically, Friel's was used as a soup kitchen during the great famine in the 1840s. Be sure to visit their famine corner, home to their original famine pot... a must-see if you're on route to the Causeway Coast!

If live music is your thing, be sure to call in on weekends where local artists perform from 9.30pm. Check out their Facebook and Instagram page 'Friel's Bar and Restaurant' to see who's playing.

With a BBQ beer garden and kids play area, Friel's is the perfect place to dine al fresco!

2016 Best Restaurant winner

2016 Rural Pub of the Year winner

2011 Tourist Pub of the Year winner

2016 Commitment to Local Food finalist



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

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

w: www.friels.ie



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.

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.

This place is a big hit, so book!

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

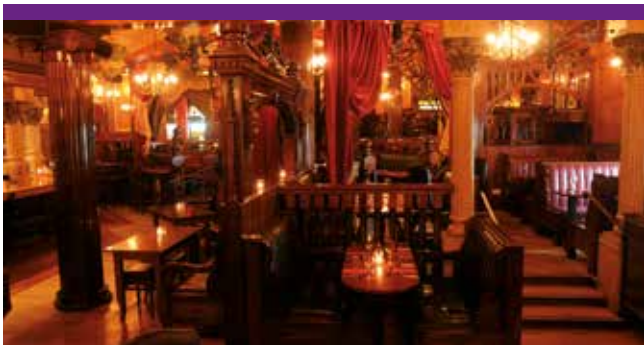


Get there: 118 Strand Road, Portstewart, Co. Londonderry

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



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.

They have an A La Carte menu as well as Movie Meal Deal and Banquet & Bowl menus within which locally sourced and in season produce is used where possible.

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 offers dishes like 6oz Sirloin Steak, home made Beef Lasagne and Chicken Curry.

Monday - Friday they serve a two-course award-winning carvery for £6.50 and a four-course carvery on Sundays for £11.95.



Get there: Brunswick Movie Bowl, Pennyburn Ind. Est., L'derry, BT48 OLU

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

w: www.brunswickmoviebowl.com **twitter:** @MoviebowlDerry

facebook: /brunswickmoviebowl



Primrose On The Quay



Butcher Ciaran and baker Melanie are the husband-and-wife team behind Primrose. Their two Derry bistros – on Carlisle Road in the city centre and facing the riverfront on Atlantic Quay – have a fresh, modern vibe with a focus on quality local ingredients and incredible home baking.

Everything – from their trademark strawberry and white chocolate scones to traditional soda farls and incredible French patisserie – has been made in their scratch bakery. That means it's been baked from scratch, every morning, with no exceptions.

All the meat comes from Ciaran's butcher's shops, Breslin's Family Butchers, and their original recipe pork and leek sausages and artisan black pudding are the cornerstone of the famous Primrose breakfast.

Highlights include afternoon tea, Sunday brunch (try the duck with waffles), and the burger. For an extra special treat, indulge in something from the cake menu with a refreshing cocktail. The private garden in Carlisle Road is perfect for parties, while on sunny days the tables overlooking the River Foyle outside Primrose on the Quay is the place to sit and watch the world go by.

OPENING HOURS

Monday–Thursday 8am–5pm, Friday–Saturday 8am–7pm, Sunday 10am–6pm
Check for summer hours on Facebook.



Get there: Unit 2 Atlantic Quay, 110–112 Strand Road,
Derry–Londonderry, BT48 6JJ. Also 15a Carlisle Road, Derry, BT48 6JJ

Get in touch: t: (0)28 7136 55117 e: primrosecafe@hotmail.com

w: www.primrose-ni.com



Quay West



WHY NOT TRY

A walk on Derry's famous Walls

Opened in 1999, 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 Roast Pork Belly.

Their light lunches are plenty filling enough. It's not easy to finish that club sandwich, but for just a few quid more, you can nosh on a 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

at Roe Park Resort



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, Desy McCallion uses fresh local ingredients in his dishes, such as Sydney B Scott's fruit and vegetables, Carnbrooke Meats, Semple's potatoes and Braemar Farm Ice-Cream. 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

w: www.roeparkresort.com/greens-restaurant-limavady

twitter: [@roeparkresort](https://twitter.com/roeparkresort) facebook: [/RoeParkResort](https://facebook.com/RoeParkResort)



The Coach House Brasserie

at Roe Park Resort



For something a little less formal than Greens Restaurant, 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 £5.95 and salad is an option! Then they can have their Honeybear ice-cream sundae treat.



Get there: 40 Drumrane Road, Limavady, Co Londonderry, BT49 9LB

Get in touch: t: (0)28 7772 3655 e: Reservations@RoeParkResort.com

w: www.roeparkresort.com/coach-house-brasserie-limavady

twitter: @roeparkresort facebook: /RoeParkResort



Sizzlers Restaurant



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. With the capability of catering for up to parties of 60, Sizzlers is the perfect venue for that special occasion.

A brigade of 10 chefs can be seen cooking a combination of delicious local and international cuisines such as Chicken Ballentine and Pork Glenone.

Recently, Sizzlers has diversified into outside catering a state-of-the-art mobile catering unit suitable for all types of events, ranging from large events like Balmoral Show to smaller private functions.



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, with entertainment often put on for free.



Get there: 87-89 The Promenade, Portstewart, Co.Londonderry BT55 7AS

Get in touch: t: (0)28 7083 2003 e: info@theanchorbar.co.uk

w: www.theanchorbar.co.uk

The Grill

at The Everglades Hotel



Within only a short drive of the City Centre, 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" dishes like their classic seafood chowder, chicken liver pâté or their fabulous homemade pies. Their steaks are not to be missed – The 10oz Northern Irish Sirloin from Peter Hannan Meats simply melts in your mouth. It's so tender and tasty. Don't forget the old favourites like homemade chicken curry, Irish pork medallions with roasted carrots, parsnips and apple purée with a rich recurrent reduction, or a delicious baked Glenarm salmon – the only problem is deciding which to choose!

For dessert how about some homemade chocolate and hazelnut brownies, to die for sticky toffee pudding or a local twist on a classic with a Glashy Farm Ice Cream Slider!

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.

Lounge Menu 12.30–3pm, Dinner menu 5.30–9pm, Sunday Lunch 12.30–3pm, Afternoon Tea – 12.30–4.30pm.



Get there: Prehen Road, Londonderry, BT47 2NH

Get in touch: t: (0)28 7132 1066 e: res@egh.hastingshotels.com

w: www.hastingshotels.com/everglades-hotel **twitter:** @EvergladesHotel

facebook: /theevergladeshotel



The Ponderosa Bar & Restaurant



Established in 1858, the Ponderosa is a site where history echoes and beauty flourishes. In 2014 a new chapter began seeing the entire building being transformed into an elegant restaurant and bar. The old building structure is still intact but now is home to a quality restaurant featuring fresh seafood, savoury steaks and favourite local dishes served with a special flavour of the area. Situated on the Glenshane Pass, they are perfectly placed half way between Derry and Belfast.

The owners and staff strive to make your visit to Ireland's Highest Bar and Restaurant an unforgettable experience providing outstanding food in a familiar and casual atmosphere. You'll find the charm of the Irish in every visit and always feel welcome!

OPEN 7 DAYS A WEEK

AMPLE CAR PARKING FOR COACHES | TAILOR-MADE MENU | 100 SEATER CAPACITY



Get there: 974 Glenshane Road, Dungiven, Co. Derry BT47 4SD

Get in touch: t: (0)28 77 741987 e: Info@theponderosabar.com

w: www.theponderosabar.com



The Tap House Bar And Restaurant



This place has been described as a “hidden gem” but locals know it very well and now tourists do too thanks to the Seamus Heaney Homeplace centre nearby. Like all Taste of Ulster members, they do great food cooked with as many local ingredients as possible. Suppliers include McAtamney’s Butchers, Glenshane Eggs, Newferry Gun Club and Keenan Seafood.

So, what can you expect to eat? Well, a weekend special might be Hay Smoked Venison with a split pea barley and beetroot. All our breads are freshly baked in house by chef Stephen McAteer.

Expect great value for money too.

Meal for two with wine for just £25 on Friday nights. Wednesday night is Steak Night and Kids eat free on Sundays when 3 courses are just £15.

What are you waiting for?

Opening Hours: Monday-Sunday 12pm-9pm



Get there: 35-39 Main St, Bellaghy, Co Londonderry BT45 8HT

Get in touch: t: (0)28 7938 7066

facebook: /Taphousebellaghy/



The Walled City Restaurant



The Walled City Brewery is a unique restaurant and brewhouse located in Ebrington Square, Derry-Londonderry. The buzzwords are local, quality, authentic and flavour. The starters are called Pintxos in the Basque style but what you will eat is peppered with local ingredients such as North Derry salami and local pickled vegetables.

Mains might include a House Smoked Beer Braised Pulled Pork dish or a Middle Eastern style pitta pocket stuffed with local free range chicken. Finish off with something delightfully retro like Parma Violet Mini Meringues.

Naturally you will have the most local craft beers you can have as a drinks offering. Why not tour the brewery while you are there?

AWARDS Georgina Campbell Atmospheric Restaurant of the Year 2019



Get there: 70 Ebrington Square & Parade Ground,
Derry~Londonderry, BT47 6FA

Get in touch: t: (0)28 7134 3336 e: info@walledcitybrewery.com

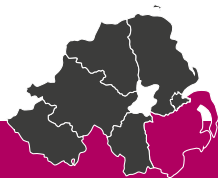
w: www.walledcitybrewery.com



discover
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! Celebrate their great taste at the Comber Potato Festival in June.

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.

Balloo House



This former coaching house dating from 1600's is in a prime location near the shores of Strangford Lough. The Lough is bursting with great seafood. Chef James Martin thinks the langoustines are the best in the world! Obviously they are on the menu at Balloo House which has a super reputation for good pub grub.

Danni Barry was appointed Head Chef in January 2019. She is the first female chef in Northern Ireland to have been awarded a Michelin star. She has certainly put her mark on the menus.

Downstairs in the pub is where you can do informal dining. The weekend blackboards are just full of fresh local seafood and also dishes such as Danni's signature Black pudding with Scotch eggs and Honey glazed duck, pineapple chutney, egg and chips. Mmmm

The Value menu looks too good to be true but it isn't! From Monday to Friday from 12-6.30pm 2 courses are just £17. The 3 course Sunday Lunch is also very popular – at £26.

Upstairs is reopening following refurbishment in June 2019. The Grill Room menu will feature luxury steaks and seafood grilled over wood. Think a ½ lobster, Co Down Black Dexter Sirloin, Chateaubriand, Turbot on the bone and a rather nice wine and cocktail list. Upstairs Opening times: Thursday – Saturday, 5pm – 9.30pm and Sunday Lunch 12-5pm.



Get there: 1 Comber Road, Killinchy, Co.Down BT23 6PA

Get in touch: t: 028 97 541 210 e: info@balloohouse.com

w: www.ballooinns.com



Blend and Batch



This is an independent coffee shop – kitchen in Banbridge. They blend locally roasted coffee, batch bake a range of sweet and healthy treats in-house and craft delicious food served everyday by their talented chefs. The contemporary space they have created offers double height windows and a new extension for you to watch the world go by. Their modern style is best enjoyed on your plate! Inspired by urban trends from all over the world their food is wholesome, artisan and seasonal. Their menu has healthy or indulgent options, let your mood decide.

BREAKFAST & LUNCH (Monday to Sunday from 8am to 4pm)

They serve breakfast or lunch until 4pm daily. Options range from cooked breakfast, made to order pancakes and many other classic dishes such as smashed avocado, smoked salmon, poached eggs and Sriracha sauce on toasted sourdough. There is also a small vegan menu.

SWEET AND HEALTHY BATCH-BAKED TREATS ALL DAY.

Sweet baked treats are made in house every day. The sensational chocolate brownie caramel square is a firm favourite. Their range of healthy snacks is tasty and guilt-free.

EVENING CASUAL DINING (Monday to Saturday from 5:30pm)

Taking inspiration from the Continent, the evening menu has a wide selection of small plates which you can mix and match to create your own tapas feast. The BIG plates include favourites such as the Duo Double Decker Tacos, Chilli Soy Glazed Salmon, Burgers and Burritos. The weekly specials give our chefs the opportunity to showcase local and seasonal ingredients.

The evening menu is not available on Sunday evening however they do serve desserts, tray-bakes and homemade gelato if you fancy a little bite around a glass of wine.

OPENING HOURS: Monday to Saturday: 8am to 10pm, Sunday: 8am to 8pm, Breakfast & Lunch Menu: Monday to Sunday from 8am to 10pm, Evening Menu: Monday to Saturday from 5:30pm to 8:30pm (last food order)



Get there: 104 Newry Street, Banbridge, BT32 3HE

Get in touch: t: (0)28 4023 8050 e: info@blendxbatch.com

w: www.blendxbatch.com

facebook: /blendxbatch/ **instagram:** /blendxbatch/



Boyles of Dromore



Boyles of Dromore has been in existence for more than 250 years and is now owned by Damien Carson. It was voted the Readers' Favourite Restaurant 2014 at the Banbridge and District Business Awards and gets the big thumbs up on Trip Advisor.

Ray Malcolmson is the man in the kitchen who makes it all happen. Ray has worked as a chef since 1982. He started as a commis chef at The White Gables Hotel in Hillsborough, was senior chef de partie in St Andrews in Scotland and then sous chef in Bermuda at the Fisherman's Reef and Restaurant. He has also worked at the Tullylagan in Cookstown. As Head Chef at Boyles, he has created dishes such as From The Sea, From The Field and Boyles Butcher's Block. You will want to try his whole menu, hence the huge amount of repeat customers.

Boyles is no ordinary pub. This is a community minded pub and restaurant which serves a great selection of beers, exquisitely beautiful food, lots of entertainment and great banter. With charity pub quizzes and live entertainment you don't need to go anywhere else.

Opening Hours: Mon - Thurs 5-11pm (Food served 5-9pm. No food on Monday, Sat - Sun 11:30-01:00am (Food served 12-9pm), Sun 12:30-10pm (Food served 12:30-8pm)

Lunch menu is also served between 12 - 5pm on Friday and Saturday



Get there: 8-10 Castle St, Dromore, Co. Down, BT25 1AF

Get in touch: t: (0)28 9269 9390 e: info@boylesofdromore.co.uk

w: www.boylesofdromore.co.uk

Brunel's Restaurant



Recently moved to new premises in Newcastle, Brunel's Restaurant can offer you a dining experience like no other. Locally sourced ingredients from local suppliers, accompanied by locally foraged herbs and sea vegetables gathered by award winning Head Chef, Paul Cunningham.

Focussing on bold and creative dishes, he aims to showcase this local fayre at its very best, at a reasonable price in a relaxed environment by professional yet friendly staff. The wine list has been carefully selected to accompany the food and offer something for everyone from the casual diner to the experienced sommelier.

The seasonal menu and regularly changing specials will make every visit an experience in itself and it won't be long before you become one of Brunel's ever growing group of 'regulars'.

Serving Brunch, Lunch, Early Bird, Evening and Sunday menus there is always something on the menu to excite your taste buds at Brunel's.



Get there: Brunel's Restaurant 32 Downs Road, Newcastle BT33 0AG

Get in touch: t: 028 4372 3951 e: info@brunelsrestaurant.co.uk

w: www.brunelsrestaurant.co.uk



Captain Jack's



Portaferry is one of the finest fishing villages in Northern Ireland so you just know that the fish at Captain Jack's is going to be super-fresh. Who doesn't love crispy battered flaky white fish with proper chips? They do the real deal here and much besides. What about homemade Steak and Guinness Pie or Gary Young's local smoked lythe with dill and lemon butter? You might even have a Portavogie Prawn Cocktail or Homemade Scampi?

Everything is cooked fresh with as many local ingredients as possible on the menu. That is the Taste of Ulster way. Their new sit-in area is perfect to enjoy them. It can accommodate up to 30 people so it is perfect for parties. Pizzas, good local coffee, Bring Your Own No Corkage Fee and free refills on fizzy drinks all add to the attraction.

If you haven't met Captain Jack yet, you really should!

Opening Hours

Monday-Saturday 12-9pm Sunday 12-8pm



Get there: 8-8c High Street, Portaferry, Newtownards, Co. Down BT22 1QT

Get in touch: t: (0)28 4272 8003

e: higginsoncatering@gmail.com

facebook: Captain Jack's Portaferry



Denvir's Coaching Inn



Established in 1642, Denvir's is steeped in history and is the perfect setting for a relaxing break, a beautiful meal, part of which should be their speciality chowder, or just a few casual drinks with friends.

Denvir's is the oldest surviving Coaching Inn in Ireland to continually operate as such, and is now a grade 'A' listed building. There has been an Inn on the site at least since 1642 when John MacGreevy built a stone house, the gable of which is still standing facing English Street with a stone set high up, inscribed John and Ann MacGreevy, 1642" – Maurice N. Hayes, 1984.

The building itself has been extensively refurbished and sympathetically renovated whilst retaining its original character. With six attractive bedrooms, a restaurant, lounge and snug bar as well as two function rooms and a beer garden, there are many reasons to visit Denvir's.



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

Kilmorey Arms Hotel



This listed hotel dates back to 1841 and has hosted visitors such as President Eisenhower and Winston Churchill. Its location in Northern Ireland's busiest fishing port in the heart of the Mourne Mountains means easy access to surf and turf.

The hotel restaurant produces top of the range, delicious meals for all occasions - serving food all day, every day.

The Kilmorey is well known for its local seafood dishes, tantalising steak meals and a very popular Sunday carvery.



Get there: 41-43 Greencastle Street, Kilkeel, Co. Down, BT34 4 BH

Get in touch: **t:** (0)28 4176 2220 **e:** info@kilmoreyarmshotel.co.uk

w: www.kilmoreyarmshotel.co.uk



Linen Hill



Linen Hill is a modern Irish restaurant at The Boulevard, Banbridge. They use fresh, seasonal ingredients sourced from some of the finest local and artisan producers in the country, “keeping it local”, serving brunch, lunch and dinner with a fully licensed bar.

They offer a cinema deal for £20 with Banbridge Omniplex, food and drink pairing events. They bake in-house each morning and grow some of their own herbs, salads and vegetables. Local suppliers include Irwins Butchers, Draynes Farm Dairy, Hannan Meats, Carnreagh Farm, Rockvale Poultry, Keenan Seafood, Brighter Gold, SD Bells, Hillstown Brewery and Armagh Cider

They cater for private parties at Linen Hill, and provide outside catering for weddings and events.

Look out for the Linen Hill Street Kitchen – taking great local food to various events throughout the country.

Opening Hours Mon, 10am–6.00pm, Tue–Fri, 10am–9.00pm, Sat, 9am–9pm, Sun, 12.30pm–6.00pm, Last orders for kitchen Tues - Sat 8pm & Sun - Mon 5.30pm



Get there: Unit 1, The Boulevard, Cascum Road, Banbridge, Co. Down BT32 4LF



Get in touch: t: 028 4062 6957 e: info@linenhill.co.uk w: www.linenhill.co.uk
facebook: [linenhill](https://www.facebook.com/linenhill) **twitter:** [@linenhill](https://twitter.com/linenhill) **instagram:** [@linenhillkitchendeli](https://www.instagram.com/linenhillkitchendeli)

McKee's Country Store & Restaurant



WHY NOT TRY
A visit to Scrabo Tower

Three generations of McKee's 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.

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.

The restaurant serves good honest food like sandwiches 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

Millbrook Lodge Hotel



This hotel on the outskirts of Ballynahinch is one of the best wedding venues in Northern Ireland. It is set within six acres of beautifully landscaped grounds and it is close to the marvellous Mourne Mountains.

The newly refurbished Gilmore restaurant is well worth visiting. The menu will make you hungry just reading it. There is Abernethy Butter, meat from Peter Hannan's Himalayan Salt Chamber and prawns from Ardglass among many other local ingredients.

The Sunday Carvery is always popular as is the afternoon tea. The place is also very well-known for its brilliant service and attention to detail for family occasions like communions, christenings and birthdays.

Food is served Sunday 12 noon - 8.15pm. Monday - Wednesday 12 noon - 9pm and Thursday - Saturday 12 noon to 9.15pm.



Get there: 5 Drumaness Road, Ballynahinch, Co. Down BT24 8LS

Get in touch: t: (0)28 9756 2828 e: enquiries@millbrooklodge.co.uk

w: www.millbrooklodge.co.uk

Molly Brown's Kitchen & Bar



Molly Brown's in Newtownards has a great reputation as a comfortable and welcoming restaurant / bar providing fresh home-cooked food, quality drinks and great live entertainment.

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 fabulous meal deals running daily. Booking in advance is advised. Sundays are all about families and roast dinners at Molly's are perfect for some quality family time, kids under 12 also eat free Sundays 12-6. With extensive gin and cocktail menu's there is something for everyone.

If you are looking for some where 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 cater tailored packages to suit your needs. If music is your thing then Molly Brown's 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

w: www.mollybrownsbar.com **twitter:** @MollyBrownsBar

facebook: /mollybrownsbar



Molly's Mill



Molly's Mill is a must-visit. Like all Taste of Ulster members they source the best local produce for their menus. The meat comes from Carnbrooke, the seafood from Keenan's and the bread from Yellow Door.

The Mill Bar offers hearty pub grub like Steak and Guinness pie, Roast Beef with proper homemade gravy and local ale battered fish & chips. The exposed red brick and fresh décor provides the ideal setting to try their varied bar snack menu or even just enjoy a pint of local ale. Lunch is served from 12-4pm and there are bar snacks by the fire between 5 and 8 pm. Molly's Tea Rooms are just the place if you fancy Afternoon Tea or enjoy a coffee and a scone in front of their wood burning stoves

Evenings are more fine dining in Molly's Restaurant with the menus changing with the seasons to make use of the best local fresh produce. Try their garlic buttered Portavogie prawns on toast followed by Begny Hill Sugar Pit Pork Chop, cabbage and bacon, grain mustard mash and toffee apple sauce – it's mouth-watering. We love that they do a Miniature Dessert Sharing Platter and their Irish coffee is a must. Make sure to try one of Molly's Signature Cocktails as you listen to some live music. So many reasons to go.

Opening Hours: 12-8pm Tues - Sun



Get there: 114 Banbridge Road, Lawrencetown, Co Down, BT63 6DJ

Get in touch: t: (0)28 4062 8625 e: mollysmill@outlook.com

facebook: [@mollysmilllawrencetown](https://www.facebook.com/mollysmilllawrencetown) **twitter:** [@mollysmill](https://twitter.com/mollysmill) **instagram:** [@mollysmill](https://www.instagram.com/mollysmill)



Noble Hollywood



This place has been making waves pretty much since it opened in the coastal town of Hollywood, Co. Down. Describing itself as a bustling neighbourhood restaurant, it has impressed the Michelin Bib Gourmand inspectors and well-known food critics such as Jay Rayner from the Guardian. We love it too, especially for its emphasis on great local, seasonal food- often with a Mediterranean twist.

Peter Hannan supplies the meat. They get their fish from Still Waters and the vegetables come from North Down Group and Helen's Bay Walled Organic Garden.

Don't think the prices are out of your reach. They do great Early Doors and Sunday specials for less than £20 for 3 courses.

This upstairs premises is decorated in cool greys and blues. The sash windows give great street views. The wine list is constantly interesting and evolving. Just like Noble itself.

Opening Hours: Closed Mon-Tues, Wed 5pm-10pm,
Thurs, Fri & Sat 12-3pm / 5pm-10pm, Sun 1pm-7.30pm



Get there: 27 Church Street, Hollywood, Co. Down, BT18 9BU
Get in touch: t: (0)28 9042 5655 e: info@noblehollywood.com
w: www.noblehollywood.com



No 14 At The Georgian House



You may know Jim Mulholland from his days at Head Chef at Ballyrobin Lodge near the airport and as Executive Head Chef at the AC Novelli Hotel in Belfast. He has serious pedigree as a chef and he has mentored many rising stars. This is his first place of his own in the very foodie town of Comber.

He says he chose Comber because of the “beautiful food culture around the Ards Peninsula and the wealth of local artisan suppliers such as Ballymakenny Farm and of course Indie Fude is close by”.

The setting is fantastic in a Georgian house which dates back to 1722. There are two separate dining areas including a courtyard and private dining for up to 30 people. The house also has its own walled garden where lots of the ingredients for Jim's menus will come from.

Expect dishes like starters of smoked duck egg, black bacon, brown bread and ferments. There is a full vegan menu too. Trust us, this place is the real deal.

Opening Hours: Monday closed, Tues to Saturday 9am, to 9pm last orders, Sunday 10am to 8pm last orders



Get there: 14 The Square, Comber, Co. Down

Get in touch: t: (0)28 9187 1818 e: No14atthegeorgianhouse@gmail.com

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 Johnsons 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.

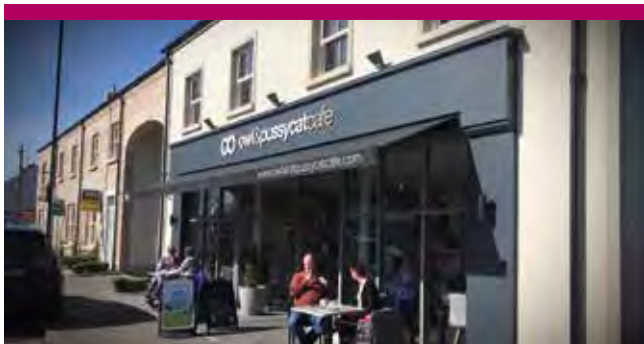


Get there: 52 Market Street, Downpatrick, BT30 6LY

Get in touch: t: (0)28 4461 2500 e: oakley.fayre@hotmail.co.uk

w: www.oakleyfayre.com

Owl & Pussycat Cafe



This modern gastrocafe hasn't been open for very long, but already has the name of a foodie hotspot. They serve a range of freshly prepared dishes across the day which showcase the best local artisan producers on their doorstep. They include the Ristretto coffee boys, Freebirds tea, Draynes Farm dairy products and ice-cream, Abernethy Butter and Hannan Meats.

In the morning the bestseller is the Owl and Pussycat Breakfast with Hannan's pork and leek sausages, 'Scullery Made' cocoa and chilli black pudding, maple-cured bacon, fried egg, signature homemade potato bread, roasted tomato and toasted Yellow Door soda bread.

At lunch the 'Piggywig Sandwich' always proves a hit. It is succulent pulled pork served on a Yellow Door buttermilk bap with Passion Preserved Sunshine Relish, beef tomato, rocket and a side of homemade slaw.

Evening times you could try a savoury 'Crepe of the Day', freshly battered cod or the popular 'O and P Burger' among others.

They make nearly all of their yummy cakes and traybakes in-house as well as those sweet and savoury crepes. Be sure to try a 'Mixshake' made with two scoops of Draynes ice cream and a chocolate bar of your choice!

Inside you'll find a beautiful pea-green boat play area where the kids can amuse themselves while you work your way through the menu!

Opening Hours

Mon-Fri 7.30am-9.30pm Sat and Sun 9.00am-5.00pm



Get there: 4 Ballynahinch Road, Hillsborough, Co. Down

Get in touch: t: (0)28 9268 2000 e: info@owlandpussycatcafe.com

w: www.owlandpussycatcafe.com



Percy French



WHY NOT TRY
A climb up Slieve Donard

The Percy French is the more informal dining option at the Slieve Donard Resort and Spa. Set in the same stunning grounds of the resort, it is popular with locals and tourists alike. The eatery has undergone some refurbishment work and now boasts a fantastic open-plan kitchen where you can see the chefs at work.

The roaring open fire is perfect for a cosy pint after a bracing walk on the beach or in the mountains. As with all restaurants in the Hastings Hotels group, great local ingredients are key. The menus change frequently but the starters include a variety of soups, delicious chicken liver pâté served with Soda Bread, Irish Mussels and crowd-pleasers like homemade Fish Cakes and Ballybrie wedges. There's plenty of choices for main courses too.

They do fantastic 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 Irish gammon steak, scampi and superb fish and chips! Check out the vegetarian options too and there's loads to choose from. For those looking something sweet, their homemade flourless chocolate brownies is not to be missed, or go the whole hog and try the sticky toffee pudding with Glasyr Farm Vanilla Bean ice-cream. Open daily 12.00 – 9.30pm



Get there: Downs Road, Newcastle, BT32 0AH

Get in touch: t: (0)28 4372 3175 e: percyfrench@sdh.hastingshotels.com

w: www.hastingshotels.com twitter: @PercyFrenchinn

w: /slievedonard



Pier 36



Situated on the quayside of one of the most picturesque harbours on the coast, Pier 36 is a fine example of a well managed restaurant, bar and guest house family business. From the moment you arrive, the intimate atmosphere and warm welcome from courteous, well-trained staff is memorable.

The Guardian named it one of the Top 6 Fish Restaurants in the UK. Pier 36 has been named Pub of the Year an impressive three times since it opened!

They cook with the best local fish from both sides of the Peninsula including shellfish from Strangford Lough and crab claws and prawns from the Irish Sea. Meat eaters need not worry either, they hang their own beef and lamb, so it's all perfectly tender. To top it off their vegetables couldn't be any more local coming right from William Donnan's Farm in Donaghadee!

Try the lunch & grill value menus. Two courses with a glass of wine just £16.90 Monday – Thursday. They also have great BBQ events throughout spring & summer.



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



If you love a bit of culture then 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 was 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. His soups with Quails' Great Taste award-winning wheaten bread are not to be missed. It comes from their deli and café in Banbridge town centre.

Starters include the likes of Chicken Parfait and Salt & Pepper Squid. For main courses you'll have the choice of dishes like Ham & Gruyere Quiche (Fernando's quiche was runner up in the Great Taste Awards Signature Dish Category) and Reubens Sandwich, made with Quails own homemade pastrami. Their steaks are from the award-winning Quails butchers and the roulade 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

w: www.quailsfinefoods.co.uk **f:** 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 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 Johnsons and the teas 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.



Get there: 15 Newry Street, Banbridge, Co. Down. BT32 3EA

Get in touch: t: (0)28 40662604 e: info@quailsfinefoods.co.uk

w: www.quailsfinefoods.co.uk **f:** www.facebook.com/quailsfinefoodsbanbridge



Sugarcane Café Bistro



WHY NOT TRY

A visit to 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 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 Walter Ewing's smoked salmon, capers, crème fraîche and house wheaten and Peter Hannan's sirloin with Irish portobello mushroom and roasted cherry tomatoes.

Open seven days a week. Fully licensed. Open late Wed – Sat with last orders at 9pm.



Get there: Unit 2, The Square, Comber, Co Down, BT23 5DT

Get in touch: t: (0)28 9187 3388 e: info@sugarcanebistro.com

w: www.sugarcanebistro.com **twitter:** @sugarcanebistro

facebook: /SugarcaneCafeBistro?sk=app_2309869772



The Artisan Cookhouse



Father and son team Cormac and Alistair Evans are the chef/co-proprietors of The Artisan Cookhouse. As ever with all Taste of Ulster members, they are committed to using the best local produce available each season. That means seafood chowder with fish and shellfish from Strangford Lough, vegetables from the fertile fields of North Down and meat reared on the same lush green grass are all-star turns on the menu.

You can expect bistro classics like duck liver parfait and a variety of steak cuts served with fat chips and tobacco onions, but Cormac also likes to push the boat out with wild wood pigeon with quinoa and a blackberry jus or maybe an aubergine fritter with ciabatta and goats cheese.

With beautifully presented food, check this place out soon.



Get there: 4 Kildare Street, Strangford, Co. Down BT30 7LJ

Get in touch: t: (0)28 4888 1654 e: artisancookhouse@gmail.com



The Buck's Head Inn



Located in the historic village of Dundrum, The Bucks Head Inn is known for consistently good food and hospitality. 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.

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, with featured dishes including Finnebrogue venison loin and vanilla panna cotta with Kahula spiced prunes. With so much to decide from you'll be planning your next visit halfway through your meal.

(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



The four-Star Burrendale Hotel, Country Club & Spa is situated in a majestic setting where the beautiful Mourne Mountains sweep down to the glimmering Irish Sea. These idyllic surroundings along with the hotel modern health and leisure facilities are an excellent combination that will leave you feeling refreshed and rejuvenated.

Located just 45 minutes from Belfast or Newry, 90 minutes from Dublin and a 10 minute walk from Newcastle Town Centre – it is the perfect location for business, pleasure and leisure. Newcastle, a popular resort town has miles of sandy beaches and the coastal road running out of the town leads to many picturesque local destinations.

The four-star Burrendale has 68 tastefully decorated bedrooms, designed to allow the guest to feel totally at home.

Taste the old country pub atmosphere by the log fire in the refurbished “Thatched” Cottage Bar, where great food and drinks are served daily. It is an ideal setting to unwind and take it easy, whether it is a pre-dinner drink or chill out with family and friends.

You’ll be spoilt for choice when it comes to choosing where to dine. The hotel is home to the Vine, Vineyard, Castle Suite and Cottage Kitchen, where there is a varied menu available throughout the day and includes a terrific children’s menu.

The Courtyard is the perfect spot for the outside diner – great for BBQ’s in the summer – with first class views of the Mourne Mountains.

Years of experience have put the Burrendale in the forefront of conferences & banqueting (weddings). From a meeting to the day of your dreams – the experienced team are on hand to cater for your every need.

Right in the heart of Natural Beauty ... the magnificent location of the hotel affords plenty of activities to make your visit a memorable one. The Royal County Down Golf Club in Newcastle is situated within a mere mile of the hotel, along with an abundance of lanes, forest parks and sandy beaches to explore. With Downpatrick just a 20 minute drive visit St Patrick’s Grave or St Patrick’s Centre – it is a truly exciting interpretative exhibition which tells the fascinating story of Ireland’s Patron Saint.



Get there: 51 Castlewellan Road, Newcastle, BT33 0JY

Get in touch: t: (0)28 4372 2599 e: reservations@burrendale.com

w: www.burrendale.com

The Cuan Licensed Guest Inn



This Licensed Guest Inn, under the ownership and management of Peter and Caroline McErlean, has more than 30 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 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 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. Check out their Events Booklet on their webpage too.

The service is second to none and you can always stay in one of the darling rooms upstairs if you've eaten too much.



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 in Coleraine or Nicholson's Butcher's in Kilkeel and the crabs are caught along the Annalong shore. Their fruit and vegetables are from Arnotts in Belfast and 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 food sourced from Carnbrooke Meats, Quails 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.

With the menu updated to reflect the changing seasons, you can be guaranteed of fresh local produce all year round.

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

w: www.halfwayhouse.co.uk



The Harbour and Company



We do like to be beside the seaside, and that's exactly where you'll be at this shore side place in Donaghadee. Harbour & Company is about bringing good things together - food, flavours, people and company. Great food and great company go hand in hand.

Their passion for great food means they pay attention to the detail; from fresh organic vegetables delivered straight from the farmlands of Saintfield, to the way they source and dry age their own beef for up to 35 days, often knowing which farm it has come from in the area, or how they ensure freshness by getting daily catches straight from local fishermen. Well, they are mere metres away.

Cooking on a wood fired grill the flavours and taste are a memory that will keep you coming back for more. Chefs also prepare freshly, made to order pizza and great tasting local butchers burgers - perfect for a snack in the bar.

The tables have been designed to make the most of those stunning views across to the Copeland Islands and beyond.

Opening Hours: The bar opens 7 days a week but the kitchen takes a break on Mondays Families Welcome.



Get there: 31 The Parade, Donaghadee, Down, BT21 0HE

Get in touch: t: (0)28 9188 4466 e: info@harbourandcompany.com

w: www.harbourandcompany.com



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, anyone visiting or sampling their produce is sure to agree with the judges choice.

Back in 1991 they knew it wasn't fair to limit their bodacious bread and terrific traybakes to Bangor, so they started supplying to independent retailers. 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

w: www.theheatherlea.com



The Hillside



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 its 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

w: www.hillsidehillsborough.co.uk **twitter:** @TheHillside

facebook: /thehillsidehillsborough



The Kingfisher Kitchen

at Castle Espie



The Wildfowl and Wetlands Trust, Visitor Centre, Castle Espie near Comber is a place well worth visiting for its wealth of wildlife but this café makes a visit even more attractive. Open for breakfast, lunch, drinks and coffees, they serve home-cooked hearty breakfasts, seasonal specials, and light lunches, Castle Espie classics such as homemade lasagne, chicken goujons and seasonal afternoon teas.

They have also hand-picked a selection of quality fair-trade coffee and teas, plus a great range of refreshing soft drinks – the perfect match for their signature scones, tempting tray bakes, moreish muffins and homemade cakes and tarts.

There are lots of menu options for little ones, child-friendly facilities, a soft play area and plenty of room for buggies too. There is also a Space to Change facility for people unable to use the conventional wheelchair-accessible toilets.

As for the phrase “a room with a view”, it was practically invented for the Kingfisher Kitchen. It has unrivalled and uninterrupted views of the nature reserve’s lake across to Scrabo Tower.

After enjoying the Kingfisher Kitchen, you can round off your visit by exploring the tranquil Sensory Garden and the Castle Espie Gallery, which are also admission free.

Opening Hours 7 days a week 9.30am–5pm (Last orders are at 4.45pm)

Refer to website for breakfast and lunch menu



Get there: 78 Ballydrain Road, Comber BT23 7EA

Get in touch: t: (0)28 9187 4146 e: info.castlespie@wwt.org.uk

w: www.kingfisherkitchen.com/castle-espie/



The Lobster Pot



There are few places with better shellfish than the shores of Strangford Lough in County Down and nowhere better to eat it than overlooking those same shores. This cosy restaurant and bar in the Heart of Strangford village has those stunning views for you to enjoy.

Enjoy a drink in the comfortable front bar by the wood-burning stove before heading into the restaurant with its soft furnishings, delicate lighting and historical pictures. There you can feast on lobster (of course) or maybe a seafood chowder or Strangford Lough mussels. If you fancy something else, there will always be a range of steak, chicken and vegetarian dishes to choose from followed by mouth-watering home-made desserts. The Lobster Pot prides themselves in using the finest ingredients sourced from local suppliers.

The function Lounge at the back is light and spacious with double doors leading to a hidden beer garden. It also caters for weddings, private functions and conferences.

Opening Hours:

Bar Monday - Friday 12 noon - 11.30pm
Saturday & Sunday - 12 noon - Midnight

Restaurant Monday - Sunday 12 noon - 9pm

Breakfast served on Saturday and Sunday from 9am

Awards 2016 Finalists in the Pub of the Year Awards Runner-up Hospitality Review Rural Pub of the Year 2016. World host Accredited. 2017 Finalist In The LCN awards for Outstanding Customer Service. Finalist 2017 Ulster Tatler Restaurant of the Year awards. Winner of the 2018 Yeschef Ulster Seafood Restaurant of the Year Award.

Get there: 7-11 The Square, Strangford, Co. Down BT30 7ND

Get in touch: t: (0)28 4488 1288 e: info@thelobsterpotstrangford.com

w: www.thelobsterpotstrangford.com



The Oak Restaurant

at The Slieve Donard Resort and Spa



A magnificent oak-panelled room with an ornate fireplace and a view of the stunning Mourne Mountains are a great start to what will be a memorable meal at the iconic Slieve Donard Resort & Spa. 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 Shortcross Gin cured Glenarm organic Salmon with beetroot panna cotta, or a delicious crispy Clements free range egg served with Asparagus, Truffle Mousseline and Parmesan. Some of the main dishes on the menu include Begny Hill pork fillet with Grace Hill black pudding, broccoli purée and caramelised Apples, or a fabulous pan seared spiced monkfish tail, with cauliflower, pickled raisins and curry oil.

If you've any room left after all that, be sure to try the Slieve Donard's special lemon curd and elderflower posset, or else the divine melting chocolate, honeycomb and Bushmills pudding. Open daily 6.30-9pm, and 12.30-2.30pm for 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

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



The Old Inn



This beautiful four silver star boutique hotel in the picturesque village of Crawfordsburn and has serious pedigree. The 2 AA Rosette Lewis Restaurant specialises in innovative, seasonal food and showcases the best local produce and is open for dining seven nights a week. Typical offerings might feature heritage beetroot, wood pigeon or Blackface lamb. The Dessert menu features some popular favourites as well as more adventurous options such as the delightfully fragrant saffron and liquorice parfait.

Being a hotel, there is also top notch bar food. Think the best of local combined with a little twist to make the dishes unique. There are super salads, charcuterie boards, short rib of beef, pan-fried cod, venison burgers and various cuts of steak. Daily specials are inventive, fun and creative.

The building itself is straight off a chocolate box cover with its thatched roof and timber frame and dating back to 1614, character abounds with many original features and a blend of elegant Tudor and Georgian style. Boasting 33 bedrooms, many with four poster beds and all uniquely designed, The Old Inn provides a perfect stop for a restful night's sleep before a top-notch breakfast.

The Old Inn morning and afternoon tea in front of the fire in the Parlour Bar is a must-try and Sunday Lunch is always a big draw with families and couples looking for a leisurely Sunday escape.

Bar Menu; Noon- 10pm Sunday- Thursday. 12.30-6.30pm Friday and Saturday

Restaurant; 6.00pm – 10pm Monday – Sunday



Get there: Main Street, Crawfordsburn, Co. Down, BT19 1JH

Get in touch: t: (0)28 9185 3255 e: info@theoldinn.com

w: www.theoldinn.com **facebook:** / theoldinn **twitter:** @oldinn1614



The Old Post Office Tea Rooms



The Old Post Office Lisbane, has long been a feature on the Comber to Killyleagh road. A listed thatch with a homely atmosphere, the cafe is a popular meeting place where a warm welcome awaits all who cross our door. Noted for serving the finest local produce the menu offers exceptional food at a fair price. Whether you drop by on a sunny Saturday or snuggle up in front of the turf fire on a cold, wet winters Wednesday, you'll be so glad you popped in. They are open for breakfast right through to 'Afternoon Tea' one of their noted specialities! They make all of their dishes on site, from scones to artisan breads, signature Lasagne and fresh salads.

Their 'Kitchen' shop stocks their own fresh home-baked breads, scones, cakes and pastries as well as their delicious 'Steak & Guinness' and Fish pies, pastas and salads for you to take away. Perfect if you're thinking about dinner or a family function. They also have an appetizing take-out menu.

'NOBOCO' gift shop is an amazing place to find something just that little bit different. Costume Jewellery, Skin Care, Candles, Ceramics, Scarves & Bags, Art, Cards & Wrap.

Be sure to pop in when you next visit!



Get there: 191 Killinchy Road, Lisbane, Comber, Co.Down BT23 6AA

Get in touch: t: (0)28 9754 3335 **e:** info@oldpostofficelisbane.co.uk

w: www.oldpostofficelisbane.co.uk



The Parlour Bar And Restaurant



You know a place is worth going to when it has been in business for hundreds of years. The Parlour is one of those places. Built in 1735, it is believed to be the oldest public bar in Newtownards. 300 years later, the premises was taken over by Jim and Dawn in 2012 and renamed The Parlour.

They do great pub grub made with locally sourced ingredients. The area around the Ards Peninsula has a particularly full larder. Superb meat, fish and vegetables are a stone's throw away, not to mention the delicious Glastry Farm ice-creams and sorbets that are made near Kircubbin. They're all on the menu here.

Sunday lunch is really popular. You can enjoy a 28day prime aged 8oz steak all day, everyday. Their Beef is all from the award-winning local butcher H & J Carnduff. You'll want to try the two course special for £12.95 and everything else that comes out of the kitchen.



Get there: 4 Castle Place, Newtownards, Co. Down BT23 7JF

Get in touch: t: (0)28 9181 4154 e: enquiries@theparlourbarnewtownards.co.uk

w: www.theparlourbarnewtownards.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.

This is a gastro pub you will want to visit again and again and following a recent refurbishment and extension, it also houses a wood-fired oven, giving the menu a welcome selection of wood-fired foods including authentic sour dough pizzas.

The Belfast Black stout and treacle wheaten bread will whet your appetite for the likes of the Parson's Gourmet Burger topped with Young Buck blue cheese, guanciale and red onion marmalade. Portion sizes are so generous you'll be hard pushed to do three courses, but do try.

The décor is totally in keeping with the Georgian building but feels modern too. Top marks for supplying local brews. Check out the 5-10-5 menu for the best value, available Mon-Fri 12-6.30pm.

Opening hours: Mon-Sun, 12-9.30pm (closes Sun & Mon 8.30pm)



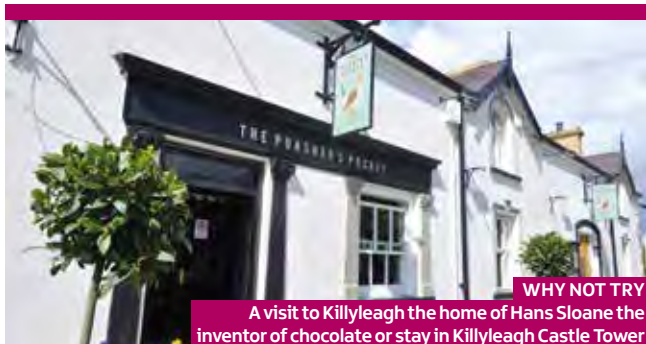
Get there: 48 Lisburn Street, Hillsborough, Co Down, BT 26 6AB

Get in touch: t: (0)28 9268 3009 e: info@theparsonsnose.co.uk

w: www.theparsonsnose.co.uk



The Poacher's Pocket



WHY NOT TRY

A visit to Killinleagh the home of Hans Sloane the inventor of chocolate or stay in Killinleagh Castle Tower

The Poacher's Pocket, situated in the heart of picturesque County Down, is a country pub and restaurant that oozes modern country charm. The restaurant is very much in keeping with the style of establishment developed by Balloo Inns – a dining pub with a firm emphasis on good honest food and local suppliers.

Happily you can also purchase the freshly baked breads, soups, sauces and local artisan produce to take home from the adjoining food and fine wine shop, The Poacher's Pantry.

Three courses are around £26.95 from the main menu where you will find dishes like Strangford crab on grilled focaccia, Hannan's salt-chamber aged steaks and glazed ham hock in Farmageddon Ale & Comber honey.

The £10 Pub Classics menu, available Monday-Friday 12 noon-6.30pm is very purse-friendly and it is also really popular for weekend brunches and Sunday lunches. The children's menu includes dishes from 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 Killinleagh Road, Lisbane, Comber, Co Down

Get in touch: t: (0)28 97541589 w: www.poacherspocketlisbane.com



The Portaferry Hotel



We just love the view from this 18th century landmark hotel. It overlooks Strangford Lough- where some of the best langoustines in the world come from. They obviously feature strongly on the menu here but so too does the freshest local produce available in season. North Down is unique in having a microclimate that produces superb vegetables as well as lush green grass for livestock to graze on. All of that means a healthy larder for the kitchen team.

If gin is your thing then these guys nail it, with 3 distilleries nearby and more than 40 craft gins available, it's definitely a must!

You can eat casually in the bar, try fine dining in the restaurant or book a private room for that special occasion. The restaurant holds AAA Rosettes and has won RAC Restaurant of the Year.

There are 14 rooms, most with views of Strangford Lough, so why not stay the night after dinner? We would!

Food served daily from 12 pm- Licensed- Street Parking- Accommodation- Live Music- Baby Changing- Kids Menu -Gluten Free- WiFi- Large Groups- Catered For Weddings.



Get there: 10, The Strand, Portaferry, Co. Down BT22 1PE

Get in touch: t: (0)28 4272 8231 **e:** info@portaferryhotel.com

w: www.portaferryhotel.com



The Red Berry



Every neighbourhood needs a great coffee shop which serves proper coffee, good food and opens late. Enter The Red Berry in Bangor. It has absolutely everything you might need. It is popular with people who need to bash out emails while they sip a Fairtrade coffee, tea or even a hot chocolate. The food is made to order by a great team of chefs. Of course, they use local ingredients where possible.

You might want a 'Posh Pig Panini', a 'Goats Cheese Salad' or a tasty sweet treat. If you are in the mood for ice-cream, pop in for a poke.

Being so close to the Marina, they have a great view of the seafront so try this place the next time you are Bangor way.

Opening Hours

8.45am-10pm Mon-Sat

12-6 Sun

Get there: 2-4 Main Street, Bangor BT20 5AG

Get in touch: t: (0)28 9147 3373 e: info@redberrycoffee.co.uk

The Rosehip Bakery and Café



Northern Ireland is 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 gatherings and friendly greetings.

It's open seven 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.



Get there: 30 Bridge Street, Banbridge, BT32 3JS

Get in touch: t: (0)28 4062 5177 e: rosehipbanbridge@gmail.com



The Rostrevor Inn



Rostrevor has to be one of the most charming villages in Northern Ireland. At the beginning of the Mourne Mountains, overlooking Carlingford Lough (said by CS Lewis to be his inspiration for Narnia), the tranquil village is on the doorstep of the beautiful Kilbroney Park.

Just yards from Fairy Glen and the entrance to the park, this little jewel of an inn dates from the 18th century and is full of original features. It is close to the busy fishing village of Kilkeel so expect lots of local fish and seafood. Their most popular dishes include the Cloughmore Fish and Chips, the Big Deli Burger, Grilled Fillet of Hake and their sublime steaks (from locally reared cattle).

As they say themselves, "It's not rocket science. Great local produce, simply but perfectly cooked. Generous portions, great value, friendly service". They're open seven days a week for breakfast, lunch and dinner. Breakfast isn't just for those who stay over – their Irish breakfast is famous in these parts. It's their reputation for great food that prompted Hospitality Ulster to recently name the Rostrevor Inn as one of the top 100 hospitality businesses in Northern Ireland, a hugely prestigious award that includes everything from Michelin starred restaurants and five-star hotels to nightclubs and gastropubs. They were also listed amongst the top ten bars in Northern Ireland 2018 by Sunday Life.

It is also a pub with a great reputation for traditional Irish music sessions, live music of all kinds (their folk club attracts top names) and storytelling nights in its intimate traditional bar. So many reasons to visit again and again – at any time of the day!



Get there: 33-35 Bridge Street, Rostrevor, Co. Down, BT34 3BG

Get in touch: t: (0)28 4173 9911 **e:** therostrevorinn@gmail.com

w: www.therostrevorinn.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, and high quality meat sourced from Lisdergan Meats, Omagh, provenance is king.

So committed to supporting local, they're now selling products such as Broughter 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. 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

w: www.saltydogbangor.com

The Smugglers Table



If you want great locally produced food and drink in a place with an open fire and more than a nod to the nautical, then this is the place for you.

The Smugglers Inn is in picturesque Killyleagh; home to the Hans Sloane Chocolate festival every other September and beside the shore of Strangford Lough.

Locally produced ingredients where possible are always on the menu. Fish dishes are a favourite. Depending on the weather and the season, you can feast on Strangford Lough mussels, cod, seabass, or crab claws all from local shores.

They do regular theme nights again depending on the season. So far they have showcased seafood, Indian and the food of County Down to great success.

Opening times Wednesday 12-2.30 & 5-9; Thursday 12-2.30 & 5-9; Friday 9.30-2.30 & 5-9; Saturday 9.30-2.30 & 5-9; Sunday 9.30-7; Monday & Tuesday CLOSED

Get there: 2-4 Bridge Street, Killyleagh BT30 9QN

Get in touch: t: (0)28 4482 8158 e: thesmuggerstable@hotmail.com

The Stillhouse Of Moira



You would be right in assuming that craft drinks are as important as the food in this new place in the picturesque village of Moira. Owners Stuart and Barbara Hughes are also the producers of the multi-award winning RubyBlue spirits range.

Head Chef Dave McClelland is at the helm in the kitchen. Local products on the menu include ox cheeks and sausages from Carnbrooke Meats, fish and shellfish from Keenan's Seafood and dairy products from Draynes Farm among many others. They bake their own bread in-house too.

There are daily specials and the entire menu is updated in line with what is seasonally available every month. Expect gastro-pub style dishes like Ham Knuckle Pork Pie and Black Pudding Sausage Rolls. Dessert might be a Blackcurrant and Beetroot Brownie. Yum!

Opening Hours:

Sunday to Thursday 12 noon to midnight, Food served until 8pm

Friday and Saturday 12 noon to 1:30am, Food served until 9pm



Get there: 61 Main Street, Moira, Co. Down, BT67 0LQ

Get in touch: t: (0)28 9278 0735 e: hello@stillhousemoira.com

w: www.stillhousemoira.com facebook: /TheStillHouseMoira

twitter: @StillHouseMoira



The Vault



This is a collaboration between two long-established business 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.

The wine list is a real corker with a good variety of reds, whites, pink and bubbly with more than one option for glasses and carafes.

Portadown cider maker, Long Meadow Cider is only one of the local craft drinks available on the extensive drinks list.



Get there: 50b Bridge Street, Banbridge BT32 3SL

Get in touch: t: (0)28 4062 0662

w: www.thevaultpizza.com



Wildfowler Inn



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.

You might be lucky to get one of the private snugs to yourselves.

Make sure to try a Guinness Hazelnut and Chocolate Brownie or a bowl of Will Taylor's Glashy Farm ice cream.



Get there: 1 Main Street, Greyabbey, BT22 2NE

Get in touch: t: (0)28 4278 8234 **e:** Info@wildfowlerinn.co.uk

w: www.wildfowlerinn.co.uk

Yellow Door At Hillsborough Castle



It is the Queen's official residence in Northern Ireland and until now, the general public couldn't visit there. Happily, that has all changed with the arrival of Simon Dougan from the Yellow Door. He and his partner, fellow chef Barry Smith; ex Michelin- starred chef of Oriol of Gilford, are in charge of the catering.

There are two restaurants. The Hillsborough Café has a large service area with salad station, extensive hot food offering and a wonderful array of cakes and desserts including the signature cake which is a caramelised pineapple gateau. This is very fitting as the restaurant has been built around the original heated pineapple wall. (More on this on the website and yes pineapples were once grown in Northern Ireland!)

The restaurant is accessible via the A1 with free car parking and free entry to the visitor centre with its beautiful retail shop.

The second restaurant is the Stable Yard Tea Room situated inside a lovely little courtyard next to the castle its self. The Stable Yard Tea Room as the name suggests is a classic tea room with 12 varieties of tea and lovely dainty patisserie and cakes. There are also savoury items like soup, sandwiches and pies. Entry to this area is through the paid visitor centre or the castle entrance in the village square, paid entry allows access to the beautiful gardens and extensive walks in the estate.

Simon and Barry are sticklers for local ingredients. Incredibly they have access to the produce from the walled kitchen garden of which 70 per cent is edible. That's great news for Simon's green-fingered wife Jilly who designs, builds and tends edible gardens for a living. Jilly is working along side Adam Ferguson the keeper of the walled garden to help produce heritage varieties of vegetables, fruit and herbs for use in the new restaurants.

There is a fee to wander around the gardens at Hillsborough Castle but don't think you have to pay to get into the restaurants. All you pay for is the food and drink you order.

Knowing Simon and Barry, that will be very good indeed. Fit for a Queen in fact!



Get there: 349 Hillsborough Road, Hillsborough, Co. Down BT26 6GT

Get in touch: t: (0)28 9268 1319 e: info@yellowdoorhillsborough.co.uk

w: www.yellowdoordeli.co.uk facebook: @hillsboroughcastle twitter: @HillsCastle

instagram: @historicroyalpalaces





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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.

It is the location of the Lough Erne Food and Waterways Festival in September.

Visit the Belleek Pottery Centre and make time to see the National Trust properties of Florence Court, Crom Castle and Castle Coole.

Killyhevlin Lakeside Hotel and Lodges

**WHY NOT TRY****A boat trip on Lough Erne**

You can pretty much eat round the clock at this long-established, family-run four star hotel. The Killyhevlin Lakeside Hotel is as much part of the landscape as its stunning lakeside setting.

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, why not enjoy one of their famous carvery roasts?

Local goodies are great with morning coffee or the uber-trendy afternoon tea on vintage china.

Kove is a stylish restaurant with art-deco interior. 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

w: www.killyhevlin.com **twitter:** @killyhevlin

facebook: /Killyhevlin



The Catalina Restaurant

at Lough Erne Golf Resort



This place is five star all the way. Tourists and locals alike are never disappointed when they eat here and there's plenty of choice.

Chef Noel McMeel's signature dishes Smoked Lough Neagh Eel with Comber potato puree, Armagh Bramley apple and seared Irish scallop or the local Fermanagh Pork Fillet with hock terrine and boxty, confit belly and sweet and sour cabbage – All of them are must-eats at the elegant 3-AA rosette Catalina Restaurant.

In the Blaney Bar why not try the Slow Braised Daube of Beef with traditional bubble and squeak. Let's not leave out the casual style Loughside Bar and Grill, the Smoked Irish Salmon with Fivemiletown cream cheese, baby leaves and crispy capers or the tasty Braised Shank of Irish Lamb with confit carrot, whipped creamed potato and stout mustard gravy.

Afternoon tea in The Garden Hall is also not to be missed and is served on local Belleek Pottery China.



Get there: Lough Erne Resort, Belleek Road, Enniskillen,
Co Fermanagh BT93 7ED

Get in touch: t: (0)28 6632 3230 **e:** Info@loughernereresort.com

w: www.loughernereresort.com **instagram:** [/loughernereresort](https://www.instagram.com/loughernereresort)



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 further in.

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 you'll find in the area.



Get there: 3 Darling St Enniskillen BT74 7DP

Get in touch: t: (0)28 6632 2277 e: jollysandwichbar@hotmail.co.uk

facebook: /pages/The-Jolly-Sandwich-Bar/181986151902719



The Kissin' Crust



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.

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 0JE

Get in touch: t: (0)28 6772 2678 e: 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. Rory has worked in some of the finest kitchens in Ireland and 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 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.

There is 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.

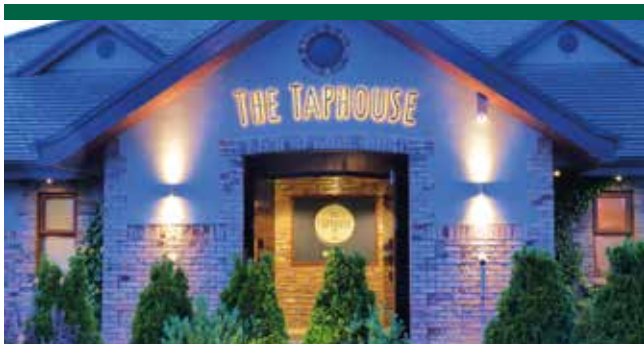


Get there: Killadeas, Enniskillen, Co Fermanagh, BT94 1NY

Get in touch: t: (0)28 6862 2200 e: info@manorhousecountryhotel.com

w: www.manorhousecountryhotel.com

The Tap House



The Tap House is a Gastro Pub on the outskirts of Enniskillen. They concentrate on local fresh food and beverage at affordable prices without skimping on quality.

Their main suppliers are all within a ten mile radius. They include Irvine's Butchers in Maguiresbridge, Gillen's greengrocers in Enniskillen, Martin McKervey/ O'Donnell's Bakery in Irvinestown, Molloy's Fish and K Moore's Butchers in Ballinamallard.

This being a pub, they are great supporters of local brewers such as Northbound Brewery, Long Meadow Cider, Boundary Brewing and Shortcross Gin.

Menu choices include Braised Short Rib of Beef and Lamb Stew.



Get there: 46 Old Tempo Road, Enniskillen, Co. Fermanagh, BT74 4RR

Get in touch: t: (0)28 6634 6800 e: info@thetaphouseenniskillen.com

w: www.thetaphouseenniskillen.com





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Co. Tyrone



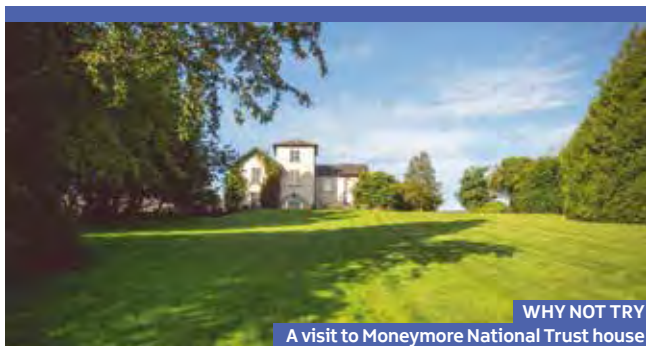
Tyrone is Northern Ireland's largest county, steeped in history, folklore and outstanding natural beauty. The Beaghmore Stone Circles in the heart of the Sperrin Mountains are mythical monuments regarded as a reflection of the ritual and spiritual life of the early Bronze Age. Maybe that's why so many 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 and Northern Ireland's third PGI food. It's also where you can find native fish like dollaghan or brown trout and the Pollan which has PGO status.

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.

Corick House Hotel and Spa



This idyllic 17th Century Country House Hotel boasts a choice of dining experiences. Using a mix of traditional and modern cooking techniques, sourcing and foraging only the finest seasonal produce, Executive Chef Paul Quinn and Restaurant Manager Mimi Chaban are a dynamic duo in this award-winning County Tyrone 4-Star establishment.

The Blackwater Bar and Grill with elegant soft furnishings and open log fires is the ideal place for casual dining. The Carleton Restaurant with a contemporary Irish European menu for an exceptional dining experience, in partnership with excellence in service, ensures guests who visit Corick House Hotel and Spa will want to return.

Afternoon Tea is served Monday to Saturday in the opulent surroundings of the conservatory overlooking the superb walled gardens with views of the Clogher Valleys and Mountains.



Get there: 20 Corick Road, Clogher, Co. Tyrone, BT75 0BZ

Get in touch: t: (0)28 8554 8216

e: reservations@corickcountryhouse.com

w: www.corickcountryhousehotel.com

Dungannon Golf Club Restaurant



Set in the serene surroundings of the course itself, Dungannon Golf Club Restaurant is open to everyone and has something for the golfer and non-golfer alike. Whether it is just a social drink on the veranda or a relaxing lunch with friends, the first class service in the elegant clubhouse will put you at ease. If an intimate evening meal, a formal occasion or function is more to your tastes then the delicious dishes created by the team will have something for you.

Head chef and proprietor Shane Smith showcase the best of local and seasonal fresh ingredients. His enthusiasm and love of cooking drives him to make every dining experience a memorable one.

Opening times:

Spring/Summer: Monday: 12:00-15:00, Tuesday: 12:00- 20:45, Wednesday: 12:00- 21:30 Thursday: 12:00-20:45, Friday:12:00- 21:30 Saturday: 10:00- 21:30, Sunday: 10:00- 20:45. Winter: Closed Monday.



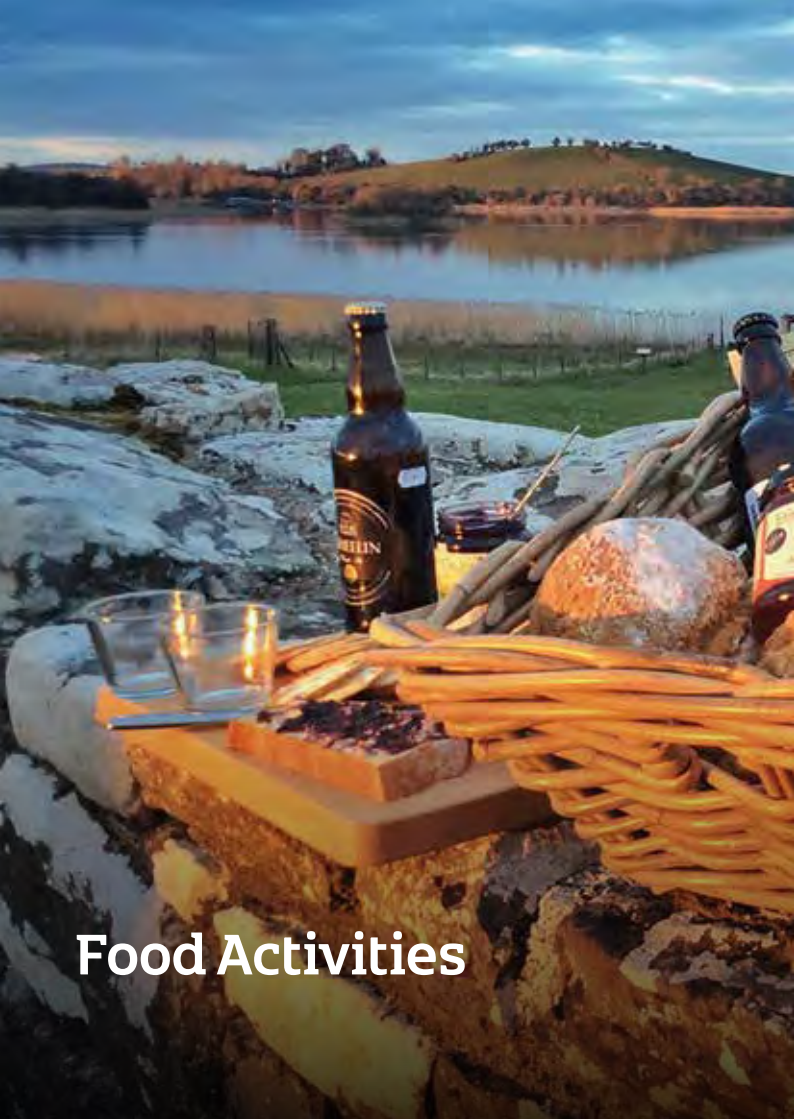
Get there: 34 Springfield Lane, Dungannon, Co. Tyrone BT70 1QX

Get in touch: t: (0)28 8772 9995

e: dungannongolfclubrestaurant@gmail.com

w: www.dungannongolfclub.com





Food Activities



Forestside Cookery School



Forestside Cookery School is unique in that it is inside Forestside Shopping mall on the outskirts of Belfast city centre. There is free parking and easy access, making the school a perfect venue for anyone within greater Belfast or visiting Northern Ireland.

There are 16 fully equipped workstations, with everything from aprons to pots and pans. Each class is led by Stephen Jeffers who has many years of experience and expertise in their style of cooking. With a wide range of classes, including Irish breads, Asian Street Food, Italian cookery and various Masterclasses there is something for everyone.

To begin, you will watch Stephen demonstrate the dishes you will then make. Then you will have hands on-cooking experience with guidance from Stephen when needed. Once you've cooked your masterpiece, you will retire to our beautiful dining room, where you can enjoy your fantastic food.

Their cook shop is just located at the front of the school. Here you will be able to buy many of the ingredients that you have been using in the cookery school. Enjoy a browse around. Maybe buy a cookery school apron or even a Smeg mixer to bring home. Also enjoy a range of K Jeffers handmade products.

Get there: Forestside Shopping Centre, Upper Knockbreda Road, Belfast BT8 6FX

Get in touch: t: 077 0982 7282 e: info@forestsidecookeryschool.com

w: www.forestsidecookeryschool.com



James Street South Cookery School



Open since 2011, the school is on the top floor of the building which houses the James Street Restaurant. It's a very flexible space, which lends itself brilliantly to team building events, classes, demos and product launches.

Chefs Niall McKenna and David Gilmore have decades of experience between them and are both 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 10 people and there's room for 35 at demonstrations.

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

w: www.cookinbelfast.co.uk facebook: /JamesSt21

twitter: @JamesSt_



Lough Neagh Tours



Lough Neagh Tours offer a range of authentic experiences, perfect for foodies who want to sample delicious food and drink from the area surrounding Lough Neagh and its Waterways. Their full day tours take you on a journey into the wild and rugged Lough Neagh landscape and give you an insight into how important the Lough was as a food source from the first arrival of man to Ireland.

On the Craic 'n Food & Drink tour, you will meet a local fisherman and sample some traditionally cooked Lough Neagh eels. Then you will visit Ballyriff Buffalo farm and learn about the habits of these amazing creatures before sampling their tasty meat. Visit a quirky venue for tastings of local produce, followed by a visit to Crosskey's Inn, Ireland's oldest thatched pub, famed for its toe-tapping traditional music sessions.

Their Moira Food & Drink Tour offers an equally exciting experience, where you will participate in a little foraging, enjoy nettle tea and nettle biscuits, tour a brewery and sample potato vodka, eat a gourmet lunch of local produce and dine high in a converted cow shed – they promise you'll love it!

Their Heartland Food & Drink Tour is just as quirky, explore a picturesque orchard, hear the family story and tour the production site, enjoy apple baked treats and sample ciders, vinegars and juices. They'll then take you to a private grade two listed Georgian house, you'll enjoy a delicious buffet showcasing local and homegrown produce, you'll finish the day with a Guinness pouring lesson in the most fabulous pub ever.

The tours depart from Belfast with local pick up options. They sell individual tickets (£80pp) and also offer private tours for groups. For full details and to purchase tickets visit www.loughneaghtours.com

Contact: Lough Neagh Partnership

Get in touch: t: 028 7941 7941 e: info@loughneaghtours.com

w: www.loughneaghtours.com



Mourne Seafood Cookery School



The people at Mourne Seafood Cookery School are passionate about seafood! There you can learn to cook the freshest fish and seafood right on the harbour, at the home of Northern Ireland's largest fishing fleet. This state of the art facility in the Nautilus Centre has panoramic views and includes the Mourne Maritime Visitor Centre and Kilkeel Visitor Information Centre as well. Seascope, N Ireland's Lobster and Marine Hatchery Visitor Centre are close by, where you can see and learn about baby lobsters and how they grow up to adults.

Their chefs are on hand to teach you about all aspects of seafood cookery from buying, handling, preparing to cooking. It is a relaxed, fun learning experience, where everything is provided for you and you get to sit down and eat the fruits of your labour, with a glass of wine or soft drink.

Whether you are a beginner or a practiced enthusiast, you can choose from a range of cookery classes from 2.5 – 5.5 hrs and take your skills to the next level. The school sources as many local ingredients as possible and uses only sustainable seafood.

Up to 14 people can be accommodated for hands on tuition and up to 24 people for a group seafood cookery demonstration. Larger groups can be split into two and a tour of the Maritime Museum or harbour walk can be included. Alternative dates can be organised for groups of 10 or more for hands on tuition. Corporate team building sessions are available as there are other additional meeting room facilities as well.

There are Seafood Masterclasses throughout the year as well as Tastings and Demos. Book online at www.mourneseafoodcookeryschool.com

Gift vouchers available.

Get there: Nautilus Centre, Rooney Road, Kilkeel, Co. Down, BT34 4AG

Get in touch: t: 028 41 762525

e: pamelahouston@btconnect.com

w: www.mourneseafoodcookeryschool.com

Toast the Coast



WHAT THEY DO Guided Food Tours and Experiences along the Causeway Coast

Toast the Coast do tours where you can meet locals and chefs on your journey, listen to a storyteller, see producers or distilleries at work, cook outdoors, spend time at a chef's home, discover heritage and tradition and discover hidden gems.

FULL DAY ITINERARY (example)

Signature Full Day Food Tour from Belfast to Cushendun, with 6 main stops.

It includes a deli breakfast at The Bank House in Whitehead followed by Great Taste Award-winning produce at Ann's Pantry in Larne. Hear about 50 years of baking traditions.

A Northern Ireland themed Tapas & Gin tasting awaits you, with time to explore Ballygally Castle built in 1625 or discover the beach.

There will be an organic, global award-winning tasting after exploring the walled garden at Glenarm Castle Estate & Tea Rooms. Built in 1848, originally a 'coaching inn' the Arkle Bar at the Londonderry Arms Hotel offers a winning toast and something sweet and salty, over the watchful eye of Sir Winston Churchill.

There will be a final toast and food taster to seal the experience at Mary McBride's & The Little Black Door - one of Ireland's smallest pubs.

NEED TO KNOW

Departures available from across Northern Ireland. Guided Coach Tours (Public scheduled & Private) Guided Chauffeur Driven Tours (Private) Self-Drive Tours (Private) Guided Village Walking Tours (Public scheduled & Private). Suitable for Visitors, Locals, Corporate, Team Building, Incentive Rewards and Study Tours. Half Day to Multi-Day options. All dietary requirements catered for. Gift & Experience Vouchers available.

Get in touch: t: 078 9641 4074 e: foodie@toastthecoastni.com
 w: www.toastthecoastni.com **facebook:** /toastthecoastni
twitter: @toastthecoastni **instagram:** @toastthecoastni







Four Food NI members are now part of the Économusée project. It provides a network for artisans to develop and combine culture, craft and tourism, creating an economic interacting platform from which these artists can encourage the promotion and development of traditional crafts, involving local communities and creating new job opportunities, in some instances allowing younger family members to share, develop and enhance the crafts and techniques of their ancestors.

By visiting the Économusée artisan workshops, tourists and locals gain an enhanced experience, learn about the history of the craft and the business, the enthusiasm of the artist along with the added opportunity of meeting the artisans face to face and discovering the beauty and authenticity of the products made and sold onsite.

Brighter Gold



You will find Brighter Gold Rapeseed Oil Économusée nestled among the yellow fields of rapeseed in Binevenagh Area of Outstanding Natural Beauty, on the outskirts of Limavady. Grown on the field where the Brighter Hoard, described as the “greatest gold hoard in Ireland,” was discovered in 1896.

Brighter Gold is a working farm, and depending on the time of year you visit you may see the fields being worked. April/May is always the best time of year to see the oilseed rape in bloom which is a delight to the eye. Perhaps if it's August/September you will see Richard in the combine, harvesting some of the crops.

During your visit, you will be guided through the process of harvesting the rapeseed oil and given a tour of the Économusée workshop, where pressing and bottling occurs. Of course, there's plenty of Brighter Gold Rapeseed Oil for you to take home when you are ready to go!

Économusée Tour: £5.00 per person or Group Booking 34 – 50 people £150.00.

Broughgammon Farm



You will find Broughgammon Farm Économusée as you leave Ballycastle. The Broughgammon story began when Robin and Millie Cole took over the farm in 2002, as an idyllic smallholding to retire to.

The Cole's eldest son, Charlie, returned to Broughgammon in 2011 to run the farm. Broughgammon specialise in kid-goat, free range rose veal and seasonal wild game. The Cole family want to share their passion for a sustainable, local solution to food production. To do this they offer a range of farm tours, and seasonal classes and workshops, which fully explore farming, food production and sustainable rural skills.

The Cole family invite you to visit their workshop to experience the art of butchery and the award-winning artisan products that are traditionally craft butchered on the farm.

Économusée Farm Tour- Tuesday to Friday (10am-11am) £50 (for up to a maximum of five adults (kids go free) This includes Tour, tasters and a free cookbook.

Book online: <http://broughgammon.com/product/farm-tours/>

Get in touch: 50 Straid Road, Ballycastle BT54 6NP

t: 07976 270465 **e:** info@broughgammon.com

Hillstown Brewery



This 150-acre farmland is on a small settlement called Hillstown in Ahoghill, where the Logan family have lived and worked for generations. Hillstown's craft beer business began with Japanese cattle. A tour of the onsite brewery will explain how beef led naturally to the production of craft beer. You might be surprised to find a thriving craft brewery tucked in behind the traditional farmhouse here at Hillstown.

A brewery among the cattle sheds is an unusual pairing, but it's the heart of what Hillstown Brewery is all about – creating craft beer that pairs with food. Having diversified meat production to include one premium food, wagyu-style beef, Hillstown now produces two artisan products – beef and craft beer. The link between the two products might not be immediately obvious! Why would a beef farmer need great volumes of beer? The answer is simple – to produce the finest quality wagyu-style beef.

North Coast Smokehouse



North Coast Smokehouse in Ballycastle, County Antrim is the latest artisan business in Northern Ireland to become an integral part of the network which is supported by the Causeway Coast and Glens Heritage Trust (CCGHT).

North Coast Smokehouse specialises in handcrafted hot smoked goods produced in small batches using organic salmon. Each batch is individually and lovingly monitored by the founder and managing director Ruairidh Morrison and wife Melanie, also a founder director of the small business.

The company cures salmon as well as sea salt, black pepper and dried dulse.

The smoke for curing the award-winning salmon in particular is produced the old fashioned way, by simply burning small quantities of wood. Liquid-smokes, paints or dyes are not used.

Get in touch: w: www.northcoastsmokehouse.com

t: 078 3540 3340 **e:** info@northcoastsmokehouse.com



Recipe



Gary Stewart Chef/Patron Tartine at Distillers Arms, Bushmills

Red Seafood Chowder with Corndale Farm Chorizo and Rathlin Island Lobster

Recipe : Serves 4

Ingredients

1ltr shellfish /bisque stock
1 bottle Brighter Gold rapeseed oil
1 tsp smoked paprika
60gm diced celeriac
60gm diced shallot
60gm diced carrot
60gm diced fennel
120gm diced potato
200gm Corndale Farm Chorizo diced
700gm Mixed diced Seafood
(Salmon, Smoked Haddock, Cod,
prawns)
200gm Fresh Mussels, cleaned and
de-bearded
1x 600gm whole Rathlin Lobster :
poached, shelled and meat roughly
diced
100ml Armagh Cider
500ml Double cream

Garnish: Blanched Samphire
strands/chopped parsley

Accompaniment: Good wheaten
bread and butter

Method

- Add rapeseed oil to a medium non stick pan. Place on medium - high heat.
- Saute the celeriac, carrot, fennel and shallot until just cooked. Add the chorizo and cook until red oils colour the vegetables. Add smoked paprika and stir.
- Add the Armagh cider and cook until slightly reduced.
- Stir in the potatoes and add the shellfish stock. Bring to the boil.
- When potatoes are just cooked add the double cream. Bring to a slow simmer.
- Carefully add the diced seafood pieces and simmer until just cooked.
- Add the Mussels and when shells are open remove from heat. Taste and season.
- Under a low grill warm through the Lobster pieces.
- Ladle your Chowder into a wide deep bowl. Garnish with lobster pieces and some blanched samphire strands and drizzle with Brighter Gold rapeseed oil.
- Serve with a good homemade wheaten bread and butter.

Recipe



Mervyn Steenson – Head Chef Groucho's on the Square, Richhill

Keenan Seafood's Seared Scallops, roasted cauliflower & Armagh Bramley Apple Puree with candied apples & Pinkerton's smoked bacon crumb

Ingredients

Butter
8 Scallops (roe removed)
Salt & freshly ground black pepper
Harnett Oils
Cauliflower
Bramley Apple
100ml Chicken Stock
100ml Double Cream
Pinkerton's bacon

Method

- For the cauliflower & apple puree place on roasting tray, cook to tender. Remove from oven and let it cool. Add cauliflower & apple in to a blender and blitz with a little chicken stock & butter & cream to a smooth consistency.
- For the scallops – melt butter in pan, add seasoned scallops. Sear the scallops on each side for one minute. Pat the scallops dry with kitchen paper.
- To serve, swipe cauliflower & apple puree on heated plate, arrange scallops, finish plate with candied apples & smoked bacon crumb. Add fresh apple for colour & texture.

Recipe



Gary Scott – Head Chef
Linen Hill Kitchen and Bar, Banbridge

Pan Seared Bream, Jersey Royal Boxty potato, Grilled asparagus, Long Meadow Apple Cider béarnaise & Micro herbs

Ingredients

1 fillet of Sea Bream
3 potatoes
3 Asparagus
2 red radish
Long Meadow Cider, Apple Cider
Vinegar
6 Eggs
Micro Herbs

Method

- Par boil potatoes, let them cool. Use potato ricer. Make Boxty potato cake, season and add herbs and grill.
- Blanch asparagus and radish for 30 seconds. Refresh in ice water. Grill using butter, season with salt and pepper.
- For the Béarnaise sauce, melt $\frac{3}{4}$ of the butter, blend with 6 egg yolks. Add a good splash of Apple Cider Vinegar add hot butter and blitz to a good texture.
- Season bream. Pan sear skin side down. Turn once. Add a knob of butter and splash of lemon.
- Plate up dish and dress with micro herbs.

Taste^{the} Greatness

PRODUCER GUIDE



£2.00 / €2.50

Producer
Guide

Be on the lookout for our other guides...



**Street Food &
Event Catering
Guide**



**Restaurant
Guide**



**Drinks
Guide**



Taste^{the} Greatness



These days we're all becoming very 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 standards of an eatery by the food, interior design or even the cost.

Now there's no need to guess as food businesses, such as restaurants, cafes and supermarkets, are legally required to display their food hygiene rating where you can easily see it before going in to purchase food. The Food Standards Agency is preparing some additional legislation that will mean businesses will also have to display their food hygiene ratings where food can be ordered online in Northern Ireland – this includes apps, websites and social media pages.

The Food Hygiene Rating Scheme is operated by the FSA in partnership with district councils. It provides you, the customer, with the 'behind the scenes' information of how seriously a food business takes food hygiene before you even step across the doorway.

Each business is inspected by a local authority food safety officer and given a 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 also available to check online at food.gov.uk/ratings. If the distinctive green and black rating sticker is not displayed where you can easily see it, you can ask and the business must, by law, tell you what their rating is when asked verbally. If you are concerned about a business' hygiene practices then you can report any food problems to the district council.

Go to food.gov.uk/ratings and check before you choose where to eat.



**Food
Standards
Agency**
food.gov.uk

Useful Numbers

Food NI (Taste of Ulster)	028 9024 9449
Visit Belfast Welcome Centre	028 9024 6609
Causeway Coast & Glens	028 7032 7720
Fermanagh Lakelands Tourism	028 6634 6736
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
Visit Derry	028 7126 7284
Coleraine Visitor Information Centre	028 7034 4723
Newcastle Visitor Information Centre	028 4372 2222
Armagh Visitor Information Centre	028 3752 1800
Translink Bus and Train Services	028 9066 6630
Aircoach	0870 225 7555

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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 promote and interact with Taste of Ulster/ Food NI on digital media platforms.

Article 6: A member will engage in Taste of Ulster activities and events where possible.

Article 7: A member should aspire to inform and educate their staff of the provenance of local food in their establishment.

Article 8: It is every member's responsibility to promote innovative local suppliers to consumers.

