



Power of Good.

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## 2024-25 Taste of Ulster Guide

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## 2024-25 Restaurant Guide

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Guide  
2024-25

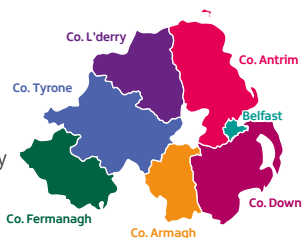


# User guide

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, 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

# Contents

User Guide.....	2
Who we are.....	6
Welcome to Northern Ireland.....	8
Ongoing support to industry.....	9
Food Heroes.....	10

## Belfast

An Introduction.....	18
Members .....	20-635

## Antrim

An Introduction.....	66
Members .....	68-88

## Armagh

An Introduction.....	90
Members .....	92-98

## Derry~Londonderry

An Introduction.....	100
Members .....	102-115

## Down

An Introduction.....	116
Members .....	118-157

## Fermanagh

An Introduction.....	158
Members .....	160-164

## Tyrone

An Introduction.....	166
Members .....	168-169

Food Activities.....	170
Index.....	180
Food Standards.....	182
Useful Numbers & Credits.....	183
Taste of Ulster Charter .....	184





## Taste of Ulster

# Who We Are and What We Do

Thanks for picking up this Guide. In case you are wondering who is behind it. Let us tell you.

Taste of Ulster was founded in 1990 with the aim of providing an authentic eating experience in Northern Ireland's restaurants, cafes, bars, bed and breakfasts and hotels. Each establishment is inspected to ensure that great local ingredients form the basis of what is served. Size is not important, what matters is that diners get a true Taste of Ulster accompanied by a great welcome and service.

This printed Guide and our website [www.nigoodfood.com](http://www.nigoodfood.com) are a directory of where to eat and drink best in each county in Northern Ireland. What started out small has developed into a compelling food and drink destination which has been recognised as the Best Food Destination in the world at the International Travel and Tourism Awards.

Our chefs are enjoying the best stocked local larder ever and their talent has not gone unrecognised. There are two Michelin 1-star restaurants in Belfast- OX and The Muddlers Club. Several others including Deanes at Queens, A Peculiar Tea, James St, Deane's Love Fish, Wine and Brine, Home, EDO are listed in the Michelin Guide.



Several have been awarded accolades at the Restaurant Association of Ireland Awards, Food and Wine Awards, the UK Good Food Awards, the AA Hospitality Awards and Embrace a Giant Spirit while others are in the Waitrose guide, National Geographic, Georgina Campbell's Ireland Guide and Lonely Planet.

We help to set the agenda for the Northern Ireland hospitality industry. Our members are inspected to ensure they champion local produce where possible and deliver great food and drink and service. We organise trips for food writers from across the island and GB.

Our Taste of Ulster plaque is a sure sign of commitment to our charter and a guarantee of an authentic meal or stay in a place whose food and drink story is known and revered world-wide. Let's build on that, together.

# 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. Our chefs are enjoying the best stocked local larder ever and their talent has not gone unrecognised. Belfast restaurants Ox, EIPIC, and The Muddler's Club retained their Michelin stars for a fourth consecutive year. (EIPIC is to be replaced by a new dining experience at the Howard Street site.) Bib Gourmands are held by James St, EDO, Wine and Brine and Deane's at Queens.

Michael Deane was given the prestigious Michelin Chef Mentor Award. In the latest Restaurant Association of Ireland Awards, Ian Orr from Browns Bonds Hill was named Best Chef in Ulster. The Poachers Pocket, Lisbane, won Best Casual Dining in County Down, and The Tailor's House took it home for Tyrone. Best Sustainable Practices in Down was won by No14 at The Georgian House, and The Ebrington Hotel took the Best Sustainable Practices prize for Derry.

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 Morelli's Pistachio Swirl Ice Cream.

There were also 3 Great Taste stars for Maud's Pistachio Ice Cream, Morelli's Clotted Cream Ice Cream with Irish Black Butter, Hannan's Koji and Buttermilk Pork Chops, Baronscourt Estate's Wild Sika Venison Loin and French Rack, Ballyboley Dexter 28 day aged On The Bone Rump Steak and Whitewater Brewery/Hinch Distillery's Barrel Aged Stout. There was more success for Morelli's when their Mango Sorbet won the Supreme Champion Award at Blas na hEireann Irish Food Awards in Dingle. There were Best in County plaudits for Longbridge Drinks, L'Artisan Foods and Kettle Irish Foods (Linden Foods.) In other honours, Newry's Two Stacks Cream Liqueur won Double Gold at the World Liqueur Awards and there were Gold and Silver trophies for Hannan Meats at the World Steak Challenge. 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.

Our Food. Power of Good.



## Ongoing support to industry

It has been a challenging few years in the industry, as we all know.

Taste of Ulster chefs have been supported by continued promotion work with journalists and food writers. They have featured in several newspapers and magazines including Irish Country Magazine, the Belfast Telegraph, the News Letter, The Sunday Times and Observer Food Monthly.

Our social media includes a weekly focus on a Taste of Ulster members with a combined organic reach of more than 33,000. We also continue to provide opportunities for our chefs to showcase their talents at shows such as The Balmoral Show (pictured above) in live cookery demonstrations.

The Food Tourism Connection Summit (pictured above) in March 2024 had speakers JP McMahon (author and Michelin-starred chef from Galway) and John McKenna (McKenna Guides) about Belfast's commitment to becoming a sustainable destination. It was the first of what will become an annual event exploring the role of food in tourism.

We hosted two chef steering days in 2023: one to Co. Tyrone and the other to North Down - both proved successful and allowed our chefs to gain insight into local suppliers and form connections with others in the industry.

FoodNI have also launched a 'Female Friday' social campaign. Females from the industry; chefs, producers, educational figures and more, are interviewed on their experience as a Female in the industry. We have had chefs from James St, EDO and more coming soon involved in the campaign.

We are excited to be involved in the Belfast Food and Drink Tourism Network, which had its first event in February of this year (2024). This Network aims to bring together chefs and producers within the Belfast City Council Area.



# Food Heroes

We thought it was time to honour some of our food champions with the deserving titles of Food Heroes... so here are six of our 2024 Taste of Ulster/ Food NI heroes and heroines.

## **Darragh Dooley, Killeavy Castle Estate**

Executive Chef, Darragh Dooley, originally from Galway, joined Killeavy Castle Estate ahead of its opening in 2019. With more than two decades of experience working in the hospitality sector in Ireland and Canada and having held positions at some of Ireland's other top hotels including The K Club, Castle Leslie and Cashel House, Darragh has extensive knowledge of what it takes to make a restaurant great, and has earned the restaurant, Gullion at Killeavy, two AA rosettes.

Most recently, Chef Darragh has been named Best Chef in Armagh at the Ulster Regional Awards for the Irish Restaurant Awards 2024, with Gullion at Killeavy also receiving the Best Hotel & Guesthouse Restaurant award for Armagh at the awards.





### **Peter Hannan, Hannan Meats**

Ever since he won the Great Taste Supreme Champion Award for his Guanciale in 2012 (and again in 2016), Peter Hannan AKA Meat Peter has been a global ambassador for meat in Northern Ireland. Food writers from across the world flock to see what he is up to now. Did we even know what salt chambers and sugar pits were before Peter Hannan? In the last year, he has added Abernethy Butter to his portfolio. His reputation as a supporter of local artisan produce goes far before him. What will he do next?!

**Emily McCorkell, Lo & Slo**

Emily Joy McCorkell hails from Philadelphia but over the past decade, she has made Derry her home. She brought her love of BBQ with her Lo and Slo Sauces, a BBQ Truck and a Wild and Fired BBQ School. Through her, we have discovered the transformative powers of mops, rubs and marinades. This powerhouse has also brought urban foraging to The Maiden City. Who knew there was so much to eat in a city? During Covid she set up an NHS Pantry for workers. A self-confessed champion of collaboration – a deserving Food Heroine!





### **Walter Ewing, Ewing's Seafood**

Walter Ewing's name is synonymous with superb seafood in Belfast and way beyond. His smoked salmon and smoked cod loin can travel. For others closer to home, they can order online or come into the shop on Kendal Street and buy his fresh fish and seafood. People have been buying Ewing family fish for 100 years. Walter has continued in that fine tradition. Chefs from Ireland's top restaurants and hotels are among his many loyal customers.

## Lottie Noren, EDŌ

Charlotte, or Lottie Noren will be familiar to many of you from her appearance on the BBC's Great British Menu. She got through to the final two of the Northern Ireland heats. Co-owner and Head Chef at Edo, Belfast, she and her partner Jonny, have made huge waves on the food scene since opening, gaining a Michelin Bib Gourmand in 2022. A female chef who is mother to a little girl, Beau, Charlotte juggles the demands of a busy kitchen with motherhood. Having worked her way up in kitchens from the age of 16, inspired by eating in L'Enclume in the Lake District in England. A graduate of The Swan. Hadskis and Old Swan she says she loves what hospitality has given her and wants to give more back.





### Susie Hamilton Stubber, Burren Balsamics

A force of nature who has brought her Burren Balsamics products to the world. Susie, a former chef from Armagh, started up the business in 2014 which was born from making Blueberry Balsamic Vinegar for a charity fair. From fruit-infused black balsamic vinegars to Bushmills whiskey-infused white condiment, balsamic pearls, balsamic jelly, sugar and salt and even digestive biscuits, this multi-award-winning female entrepreneur's products are sold from Palacio de Hierro, Mexico to Spinney's Dubai and pretty much every fine food establishment in between. Blas na hEireann Artisan of the Year, 2016, with a clutch of Great Taste Awards under her belt, we can't wait to see what she and her business partner Bob McDonald do next.

Most recently, Chef Darragh has been named Best Chef in Armagh at the Ulster Regional Awards for the Irish Restaurant Awards 2024, with Gullion at Killeavy also receiving the Best Hotel & Guesthouse Restaurant award for Armagh at the awards.









# 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 to the present day with material from a live undersea exploration centre.

A stroll around Queen’s University and the nearby free Ulster Museum will work up an appetite for coffee. There are plenty of cafes like The Orchard Café or The Pocket where you can munch on our beloved traybakes.

You could also try the iconic Belfast Bap at St George’s Market before an open top bus or black taxi tour. You will undoubtedly find out about how some many of the peace walls are now coming down.

There are so many food options now. Vegans are well-catered for across the city in places like EDO, Coppi, Taylor and Clay ‘at The Bullitt Hotel’ and Stove Bistro to name some.

The Waterman House Cookery School is guaranteed to expand your repertoire. Top chef Niall McKenna has a real knack for teaching how to get the very best out of our great local ingredients.

For dinner, there are 2 Michelin-starred Restaurants - OX and the Muddlers Club- to choose from as well as a host of more casual eateries which have been awarded Michelin Bib Gourmand status. They include Deane’s at Queens, Deane’s Love Fish, James St, A Peculiar Tea, Ora and Roam. Top off your night out with a snifter in a Belfast pub like The Chelsea or Bert’s Jazz Bar and sleep sound.

# A Peculiar Tea



Gemma Austin is the Head Chef at this quirky restaurant in South Belfast. You may recognise her from the BBC TV programme Great British Menu which has featured her on numerous times. This Carryduff native trained as a nurse and has only been cooking for 9 years.

Gemma worked in the Old Inn in Crawfordsburn, Co. Down and at the Fitzwilliam Hotel in Belfast before opening A Peculiar Tea in December 2021.

A Peculiar Tea originally started as a pop-up in restaurants across Belfast, Bangor and Newtownards. It is now a 42-seater restaurant on University Road which does a tasting menu in the evening and Afternoon Tea during the day.

The concept is that it is supposed to be all about the imagination, so they change their menu every eight weeks. Every menu is themed such as Harry Potter and Grease. They call it “fun dining” instead of fine dining. It is an experiential meal. They even redecorate the restaurant for each menu.

She is passionate about sustainability and knows the power of good in our food. Local suppliers include North Down Group, Hannan Meats, Keenan Seafood, Lisdergan Farm and Irish truffles from the Republic.

You just have to try food by a person known to her friends as a female Peter Pan. What fun!

Opening Hours Wed-Sat 12-3pm Afternoon Tea 5-9pm Tasting Menu.



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

**Get in touch:** t: (0)75 1306 9517 e: [apeculiartea@gmail.com](mailto:apeculiartea@gmail.com)

**w:** [www.a-peculiar-tea.com](http://www.a-peculiar-tea.com)



# AC Hotel



Ignite your senses at Novelli at City Quays, Jean Christophe Novelli's signature restaurant serving delicious Mediterranean fare using local produce. Enjoy delectable all-day menus just a few steps away from your room at this waterfront Belfast hotel.

Executive Chef Cathal Duncan brings his expertise to the role where he works closely with Jean-Christophe to deliver the Novelli vision.

The main restaurant's dinner fixed price menu includes Kilkeel Scallops, Roast Mourne Lamb Rump, and Hannan's Sugar Pit Pork

Private dining is also available and there are small plates/bar food to share in the Terrace bar. There you can expect tapas style dishes, steak, burgers, salads and sides.

## Opening Hours

Mon – Sun 12pm to 9pm



**Get there:** 90 Donegall Quay, Belfast BT1 3FE

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

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



# The View at Belvoir Park Golf Club



This South Belfast golf club has a restaurant called The View on site that's worth visiting in its own right. The view is lovely but so is the food and drink, as much of it locally sourced as possible.

It opens 7 days a week for brunch/lunch/afternoon snacks and dinner on Friday nights. The bar, or the 19th hole is right beside it.

Expect dishes like roast dinners and salmon with white wine sauce.

## Opening hours

Monday, Tuesday 11-4

Wednesday 11-8

Thursday 11-4

Friday 10-8

Saturday 10-5

Sunday 12-5



**Get there:** 73 Church Road, Newtownbreda, Belfast, Co. Antrim

**Get in touch:** t: (0)28 9049 1693 e: [catering@belvoirparkgolfclub.com](mailto:catering@belvoirparkgolfclub.com)

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



# Ben Madigan's



This popular spot on Cavehill, North Belfast has space for up to 80 diners. It launched on Cavehill in November 2019. They are a community pub at heart, so as you can imagine, Sunday's where you might have Turkey, Ham, Stuffing and all the trimmings for dinner followed by sticky toffee pudding, are always packed.

Their menus change with the seasons and they're always looking for the freshest local ingredients, but you can expect crowd-pleasers like Homemade Steak and Guinness Pie and 'Proper' Fish and Chips. Their 'Featherblade of Beef' is a local favourite. Local producers championed include Elmore Fish and K&G McAtamney's Butchers. They also have an extensive Vegan and Vegetarian section

They make their own wheaten bread in-house. That's what we like to see, hear and eat!

Opening Hours: Sun-Tues 12-10, Wed & Thursday 12-12, Fri & Sat – 12-1am

Food Served: Mon-Sat – 12-8.45pm, Sun – 12-7.45pm

**Get there:** 169-75 Cavehill Road, Belfast BT15 5BP

**Get in touch:** t: (0)28 9692 2009 e: [info@benmadigansbar.com](mailto:info@benmadigansbar.com)

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



# Berts 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: Berts 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, AA Rosette winning Berts, 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.

Berts 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:** Restaurant Opening Hours; Monday to Thursday: 5.00pm - 9.30pm; Friday: First sitting at 6.30pm and second sitting at 8.30pm; Saturday Lunch: 12.00pm - 5.00pm; Saturday A La Carte: First sitting at 6.30pm and second sitting at 8.30pm; Sunday Brunch: 12.00pm - 4.00pm; Sunday A la Carte: 12.00pm - 9.00pm



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

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

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

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



# Café Nosh

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

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 cafe 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](http://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 Hannans 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 but expect dishes like Confit duck leg, Toulouse sausage cassoulet, crispy leeks, pan-fried fillet of sea bream, saffron risotto cake, sauce vierge and wilted spinach. Sweets might include espresso creme brulee and Tia Maria 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 11.30-4pm, a la carte Dinner from 5pm. Open Friday-Sunday 12pm-10pm



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

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

**facebook:** [CaféParisienBelfast](https://www.facebook.com/CaféParisienBelfast) **twitter:** [@cafeparisien](https://twitter.com/cafeparisien)



# Cafe Smart

## SMART

Food • Coffee • Bakehouse



Owners Simon and Victoria love coffee, good food and good chat, which is why they created their multi award-winning, family-run business in 2010.

In 2020 they carried out an extensive refurbishment and rebrand to mark their 10 year anniversary! Their cafe is bright, warm and friendly and the mezzanine adds to the buzzing atmosphere. Check out some pics of their new addition - the hatch!!

They are passionate about using the best local ingredients and their baking is carried out on site every day in the Bakehouse. They are a specialty coffee shop and serve Root & Branch roasted coffee along with many other guest roasters.

They are open 7 days a week for sit in and takeaway, and you can also order through click & collect.

**Opening hours:** Mon - Sat 7.45 - 4.30, Sunday 9.00- 4.30

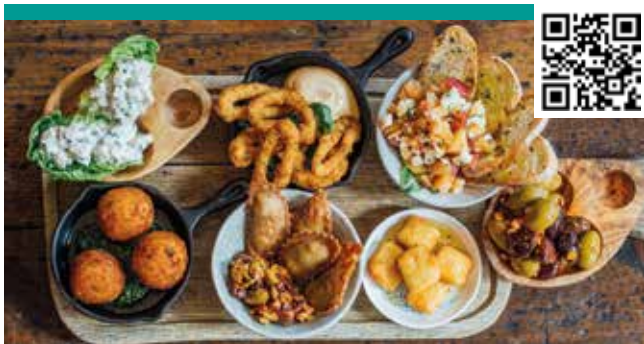


**Get there:** 56 Belmont Road, BT4 2AN 90 471 679

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

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

# 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.

**Opening hours:** Monday 5pm-9pm; Tuesday 5pm-9pm; Wednesday 5pm-9pm; Thursday 12pm-9pm; Friday 12pm-9:30pm; Saturday 12pm-9:30pm; Sunday 1pm-8pm



**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](http://coppi.co.uk)

**w:** [www.coppi.co.uk](http://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 Glenn Rochette, the kitchen crew are dab hands at what they call "gaol grub" like Daube of Beef, the Executioner Burger and the classic Fish 'n' Chips.

It opened in July 2016 with a mission to "keep it local". Glenn has good relationships with small independent suppliers such as Apperley's fine foods and Elmore Seafood.

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, with great offers such as "Steak Saturdays" and "Roasts on Sundays".

**Opening hours:** Sun-Thurs 11am-6pm, Fri-Sat 11am-8pm.



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

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

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

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

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

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



# Cyprus Avenue



Richard McCracken quietly opened the doors of Cyprus Avenue on the 30 December 2016 after renovations to a once derelict building nestled amongst the tree lined streets of Ballyhackamore village. Within a year it was clear the premises were no longer suitable for demand and Cyprus Avenue expanded into the adjoining building.

The menu is dictated by the seasons and portraits of the local suppliers who furnish the restaurant with their produce adorn the walls. The food is very much eclectic, drawing on the travels and influences of the staff allowing for a constantly evolving varied menu with something to please everyone.

Cyprus Avenue remains family run and fiercely proud of its humble beginnings, honoured to serve East Belfast. Call or book online. Walk-ins welcome.

**Opening Hours:** 7 days a week from 9am until late serving breakfast, lunch, dinner, and Sunday roasts

**Awards:** McKenna Guide Georgina Campbell Michelin Guide Belfast Chamber of Commerce Business Awards – “Best Eatery” category



**Get there:** 228-230 Upper Newtownards Road, Belfast, BT4 3ET

**Get in touch:** t: (0)28 9065 6755 e: [info@cyprusavenue.co.uk](mailto:info@cyprusavenue.co.uk)

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



# 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.

## Opening hours:

Mon & Tues: Closed

Wed & Thurs: 12pm-3pm, 5:30pm-9pm

Fri: 12pm-3pm, 5:30pm-9:30pm

Sat: 12pm-9:30pm

Sun: 1pm-7pm



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

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

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

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



# 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.

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:** Sun&Mon: closed, Tues&Wed: 12pm-3pm, Thurs&Fri: 12pm-3pm, 5pm-9:30pm, Sat: 12pm-10pm



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

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

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

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



# Deanes Meat Locker



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

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

**Opening hours:** Sun&Mon closed, Tues: 5pm-9:30pm, Wed-Fri: 12pm-3pm, 5pm-9:30pm, Sat: 12pm-10pm



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

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

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





# EDŌ



Have you ever wished you could nibble tapas over drinks when out in Belfast city centre? Enter EDŌ (pronounced 'AYE-DOH' from the Latin 'I eat') with its take on contemporary European dining.

From the para pica menu you can graze on Padrón peppers, croquettes, olives and bread before moving onto charcuterie, verduras, fried bites, seafood and meat. And how about finishing with churros or ice cream with Pedro Ximenez for dessert? Expect seasonal changes to the menu and an abundance of local suppliers – Hannan and Lisdergan Meats, Ewing's seafood, North Down Group, Picked Organic and Zak's Bakehouse. With seating for 60 diners, there's plenty of room.

Aside from the delicious food menu, the drinks menu is also worth perusing – who doesn't love a Bramble or French Martini? And let's not forget, it's Michelin recommended, and those guys know good food. Perfect for a night out or as a pit stop if you are shopping in town.

**Opening hours** Tuesday–Saturday, 12 noon–late

**Awards:** Michelin Bib Gourmand



**Get there:** 2 Capital House, Unit 2, Upper Queen Street, Belfast BT16FB

**Get in touch:** t: (0)28 0931 3054 e: [info@edorestaurant.co.uk](mailto:info@edorestaurant.co.uk)

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



# Fratelli Belfast



Part of Galgorm Collection, this popular spot on Belfast city centre's Great Victoria Street is, not surprising considering the name- an Italian themed restaurant, pizzeria and bar.

The menus change quarterly but you can expect cicchetti or Italian tapas, salads, pizzas, pastas and steak.

They get their meat from Lisdergan and McAtamney Butchers. Their seafood is sourced from Eastcoast Seafoods, Ewing Seafoods and Keenan's. NorthDown and Bradmount supply their vegetables. Their dairy products are from Farmview, Draynes Farm, Morelli's and Clandeboye Yoghurt. They make their own bread in house but also buy from Yellow Door and Asher's Bakeries. They also buy from Tom and Ollie's and Henderson Wholesale.

Its size means it is brilliant for group dining, weddings and parties. Why not try one of their cocktail masterclasses for something different?

**OPENING HOURS** Monday – Sunday 4.30pm – 10pm



**Get there:** Unit 1, 60 Great Victoria Street, Belfast BT2 7BB

**Get in touch:** t: (0)28 9031 0862 e: [info@fratellibelfast.com](mailto:info@fratellibelfast.com)

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



# 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.



**Get there:** 99 Botanic Avenue, Belfast BT7 1JN

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

**w:** [www.frenchvillagebelfast.co.uk](http://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](mailto:lbr@frenchvillagebelfast.co.uk)

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

The food is typically hearty world cuisine. You might have 12 hour slow cooked pork 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 their other locations on Ormeau Road, Antrim Road and Stranmillis, as well as their kiosk on Donegall Place.

**Opening hours:** Daily 8am-5pm (Sunday open 9am)



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

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

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



# Grand Café at Grand Central Hotel



The Grand Café is located in the heart of the city on the ground floor of the Grand Central Hotel, right beside the City Hall. Vibrant and contemporary, the Grand Café is a wide open space with its own exclusive cosmopolitan vibe. The Grand Café is an everyday place with an easy-going elegance. Step in from the street and grab a coffee and a slice of fresh homemade cake or pastry on your way to or from work or the shops, spend an afternoon people watching and dining on stunning food or enjoy an evening in the city for a delicious dinner.

You'll never see Breakfast in the same way again after ordering off the Grand Café's Breakfast menu. With signature specials, classics and hot beverages all for those who want to start their day off in the best way possible. Or take it to a whole new level and experience a Sunday Brunch like no other. Eggs benedict, poached eggs & crushed avocado, nachos, slow cooked beef brisket sandwich, charcuterie board – have Sunday your way. And don't forget to add a mimosa, bloody mary or spritz to finish off the weekend in style!

For those wanting something more substantial, the All Day Dining has everything you need, no matter what time of day. From sharing options for the table such as Antipasti Platter or Cheese Board to Korean Style Chicken Wings and Garlic & Chilli Prawns to start. Things start to get serious even from the choice of sandwiches with a Croque Monsieur, Slow Cooked Pulled Pork Sandwich and one of the most ordered dishes on the menu, the Fish Finger Sandwich.

Onto the Mains the Grand Café covers all palates, from sirloin steak and Irish beef burger to beer battered haddock, roast cod, spaghetti & Dublin bay prawns to a sweet potato & coconut curry. The final touch are the warm desserts including a Chocolate Brownie Sundae Sticky Toffee Pudding and Apple Crumble, or cool things down with a Knickerbocker Glory Sundae.

Breakfast Menu: Daily 7am – 11.30am

Sunday Brunch Menu: 12pm – 3pm

All Day Dining Menu: Daily 12pm – 10pm



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

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

**w:** www.grandcentralhotelbelfast.com



# James Street



Owned by Niall McKenna since 2003, the revamped James St. offers locals and tourists a great dining experience in Belfast city centre. James St. has two rooms which are available to hire privately for up to 40 guests seated.

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 and 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 large, 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.

**Opening hours:** Mon&Thurs: 5pm-late, Fri-Sun: 1pm-late



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

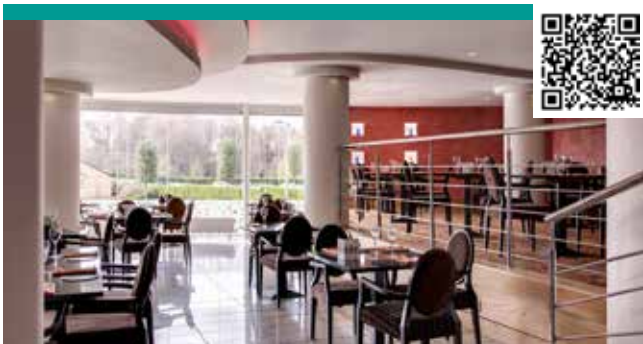
**Get in touch:** t: (0)28 9560 0700 e: [hello@jamesst.co.uk](mailto:hello@jamesst.co.uk)

w: [www.jamesst.co.uk](http://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 an unforgettable dining experience in a relaxed environment. As with all the hotels in the Hastings Hotels Group, the restaurant is big on using the finest, freshest local and seasonal quality produce available.

The menu changes seasonally but you can expect the likes of a hearty local seafood chowder and battered Portavogie scampi. The hotel's chefs have developed a fantastic range of dishes featuring local produce such as Roasted Grant's Pork Belly or their Lisdergan 10oz Salt Aged Sirloin and Gourmet Burger with Erin Grove Tomato & Red Pepper Chutney. Vegans and vegetarians will be happy too with a Vegan Burger and Sweet Potato & Chickpea Curry on the menu. Make sure to leave room for dessert and the yummy Apple Parfait Flapjack with homemade Honeycomb Ice Cream or Tangy Lemon and Ginger Nut Cheesecake with Farm View Dairies Fresh Cream and Candied Lemon.

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:** Dinner menu: Daily 5pm-9pm



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

**Get in touch: t:** (0)28 9065 1066 **e:** [res@stor.hastingshotels.com](mailto:res@stor.hastingshotels.com)

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

**facebook:** /stormonthotel





# No. 36



This very popular spot on East Belfast's Belmont Road serves freshly-cooked, home-made nosh made with local ingredients. Head Chef Ian Henderson uses suppliers such as Causeway Butchers, Arnotts, Draynes Farm and French Village.

We love the Chicken brunch burger. How good does it sound? Homemade buttermilk chicken burger with cheese, hash brown, mayo, hot sauce, maple syrup, fried free range egg, everything seasoning and rocket. The breakfast pancakes, Belgian waffles and French toast on brioche are all mint and as for the coffee. It's just proper. That's what to expect at this place. A superb option for breakfast, brunch, lunch, coffees and cakes. Their takeaway and outside catering options are also really popular. Give Ian a call if you want to chat about an order!

Opening Hours Mon-Sat 9-4 Sun 10-3.30



**Get there:** 36 Belmont Road, Belfast BT4 2AN

**Get in touch:** t: (0)28 9067 5476 e: No36belmontroad@hotmail.co.uk



# 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. 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:** Open daily 9am-3:30pm

**Get there:** 395-405 Upper Newtownards Road, Belfast

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

**w:** [www.orchardville.com](http://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. Local suppliers include Carnbrooke Meats, Hannan Meats, Ewings Fishmongers, North Down Group, Ballywalter Estate.

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.

**Opening hours:** Wednesday to Saturday; Wednesday 6-9:30pm, Thursday to Saturday 12-2pm, 6-9:30pm

Why not check out the wine bar CAVE next door to OX, perfect for private dining, family gatherings, corporate events.



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

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

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

**facebook:** /oxbelfast



# 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 weekday (excluding public holidays).

The eclectic menu showcases a wide range of delectable seasonal fayre 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 Clonakilty black pudding bonbons or the Keenan's salmon mousse provide a perfect start to the perfect meal, and you won't be disappointed by their stylish mains which include the popular pancetta and parmesan tagliatelle or Guinness flavoured beef sausages. 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 signature dessert, iced lime parfait with Jawbox gin syrup, honeycomb shard and raspberry dust.

You can round off your afternoon by taking a free tour of Parliament Buildings (please visit the website to pre-book your tour time) or by visiting the gift shop which sells a range of postcards, books and souvenirs.

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](mailto:assemblycatering@niassembly.gov.uk)

**facebook:** /ParliamentBuildings **twitter:** @ParliamentBldgs



# Roam



This is a very welcome addition to the Belfast city centre dining scene. What started as a pop-up in 2018 now has a permanent home. It opened in September 2022.

Head Chef and Owner Ryan Jenkins reaches very deep into the local larder for ingredients for his dishes. He likes putting together sea trout, broccoli, beetroot, parsley and miso on savoury plates and maybe chocolate cremeux, hazelnut, orange, cacao nibs and caramelised milk ice cream on sweet ones. A snack might be a fish taco.

The atmosphere is fun and relaxed and the a la carte menu changes with the seasons. Informal, simple and sophisticated. Book online.

Open for lunch and dinner Wed-Sat. Walk-ins welcome.



**Get there:** 6a Callendar Street, Belfast, BT1 5HX

**Get in touch: t:** (0)79 1795 7162

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



# Robert Stewart's



Robert Stewart's Spirit Grocer or 'Bob Stewart's as it's known to the good folk of Drumbeg. Est 1620 formally known as the Bell Inn....the oldest trading bar in the greater Belfast area. Great food served 7 days a week.

Think classic gastropub grub like thick butcher's pork and leek sausages with champ, onion gravy and crispy onions or chicken wings or steak with chips and pepper sauce. Like all Taste of Ulster members, the team are committed to using the best of the local larder. Suppliers include Lisdergan Meats, North Down (Eglantine Farm) for vegetables, Elmore for seafood, Draynes Farm for dairy and French Village but they do some baking in-house.

Dog-friendly in the bar, so it's perfect as a pit stop after a walk.



**Get there:** 149 Ballyskeagh Road, Belfast BT17 9LL

**Get in touch:** t: (0)28 9030 8807 e: [info@bobstewarts.co.uk](mailto:info@bobstewarts.co.uk)

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



# 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.



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

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

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

# Stove



Simon Toye is Head Chef at this modern bistro on Belfast's buzzing Ormeau Road. He and his business partner, Simon McCance have more than 70 years' experience in the industry. Ormeau is a vibrant neighbourhood and Stove is deservedly popular. It is upstairs with fantastic views of "The Road".

We love the commitment to showcasing the absolute best produce Northern Ireland has to offer. The menu is peppered with namechecks of suppliers such as Ewing's and Keenans Seafood, Lisdergan beef and North Down vegetables. You might have a Salad of Duck Confit with Watermelon, Bitter Leaves and Sourdough Crouton or Grilled Sardines with Brioche toast with pickled red onion for Starter. Mains could be Featherblade of Beef with Horseradish Crumb and Jerusalem artichoke or Grilled Lobster with curry butter, spiced apricot and fennel salad. Dessert could be Pear Frangipane with good vanilla ice-cream or a classic Lemon Tart.

All of their crockery is designed by Rory Shearer Ceramics. Their cocktails and wine list are very special, too. No wonder it has been shortlisted for Food and Wine Restaurant of the Year Awards! Book online to avoid disappointment at <http://www.stovebelfast.com> Keep an eye on the Stove on socials.

**Opening Hours:** Wed Saturday 5-9pm (Closed Sun-Tuesday).

**Awards:** Michelin Guide 2024



**Get there:** First Floor, 455 Ormeau Road, Belfast BT7 3GQ

**Get in touch:** t: (0)28 9064 7744 e: [info@stovebelfast.com](mailto:info@stovebelfast.com)

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





# Taylor & Clay Grill (Bullitt Hotel)



Foodies, we got you! The award-winning restaurant Taylor & Clay boasts an open kitchen built around an incredible bespoke Asador wood-fired grill. Head chef Saul O'Reilly's talented team cook the best local meat, seafood and vegetables over roaring flames, delivering some of the finest food in the city!

Taylor & Clay Grill has a carefully curated collection of world wines, inspired by countries with grill cooking at their culinary core. They're serious about their steaks and all of their cuts are sourced from the award-winning Lisdergan Meats.

You might have a starter of juicy tiger prawns, a main of mouth-watering sirloin steak and a tasty Ballycrochan milk panna cotta or Mike's Fancy Cheese for dessert.

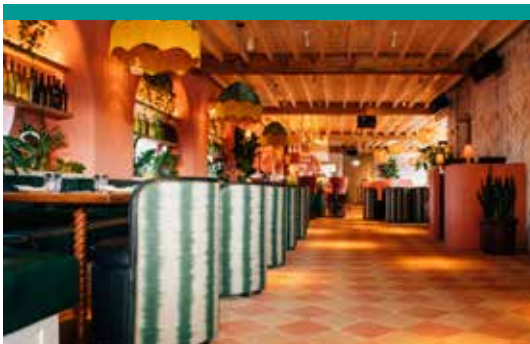
**Get there:** 40a Church Lane, Belfast. BT1 4QN

**Get in touch:** **t:** (0)28 95 900 600 **e:** [taylorandclay@bullitthotel.com](mailto:taylorandclay@bullitthotel.com)

**w:** [www.bullitthotel.com/eat-drink/taylor-clay/](http://www.bullitthotel.com/eat-drink/taylor-clay/)



# Tetto (Bullitt Hotel)



Tetto is Bullitt Hotel's stunning rooftop restaurant and garden with incredible panoramic views of Belfast.

Tetto is a bright, modern, design-led rooftop restaurant, bar and garden showcasing fresh local seafood with an Italian accent alongside sourdough pizza and imaginative aperitivo inspired cocktails. And don't forget about Tetto's delicious, laid-back weekend brunch served every Saturday and Sunday!

The Tetto garden is the ultimate spot for soaking up those city views while sipping on the finest cocktails in town, with DJs every Friday and Saturday. Perfect whether you're planning a daytime session or a big night out!

Opening Hours: Wednesday -Friday 5pm-Late, Saturday & Sunday 12pm- Late

**Get there:** 70-74 Ann Street, Belfast

**Get in touch:** t: (0)28 95 900 600 e: [bookings@tettobelfast.com](mailto:bookings@tettobelfast.com)

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



# The Academy Restaurant



Overlooking St Anne's Cathedral on York Street, Belfast, Academy is a haven in the city centre where you can enjoy memorable dining experiences. Locally sourced, seasonal ingredients are crafted into beautiful dishes, packed full of flavour.

As an educational hub they aspire to be a leading destination for excellence for students studying the BSc Hons degrees in Culinary Arts Management and International Hospitality Management, supporting local suppliers and showcasing environmentally sustainable approaches whilst contributing to the ongoing development of Northern Ireland as a world-class food and drink destination.

The fully licensed Academy restaurant is open to the public throughout the autumn and spring semesters.

For opening hours and further information, check out the website [www.academyrestaurant.co.uk](http://www.academyrestaurant.co.uk)

**Awards:** First Restaurant in UK and Ireland to achieve Green Key for Sustainability



**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](mailto:academyrestaurant@ulster.ac.uk)

w: [www.ulster.ac.uk/theacademy](http://www.ulster.ac.uk/theacademy)



# The Bowery



Formerly The Albany on Belfast's Lisburn Road, The Bowery is a modern neighbourhood bar with a touch of style. Great food, live music and a super selection of drinks are all on offer. Like all Taste of Ulster members, the team are committed to using the best of the local larder. Suppliers include Lisdergan Meats, North Down (Eglantine Farm) for vegetables, Elmore for seafood, Draynes Farm for dairy and Roisin's Bakery.

If you are wondering what type of dishes to expect, here are some examples. Think gastro pub snacks like charred sourdough with crispy roast chicken skin butter. Starters could be Roast Beef Croquettes with French Onion Aioli, Burnt Shallots, Greens or Prawns with Garlic, chilli, butter, parsley, charred sourdough and burnt lemon. Maybe you will choose a Plant Burger with Grilled Halloumi, Tomato Relish, Gem, Crispy Onions and home-cut chips, a grilled Fillet Steak with Potato Gratin and Mushrooms a la Grecque, or Duck with Apple, Potato Gratin, Hazelnut, Kale, Daikon and Jus for Mains and dessert could be a Chocolate Vegan Mousse with Raspberry Sorbet and Coconut or Pecan Pie, Vanilla Ice Cream and Maple Syrup.

The menus change daily but you get the idea. Why not try Sunday's very popular Sharing Roast Boards from 1pm for a lazy lunch. Make sure to book online to avoid disappointment. Restaurant Opening Hours 5pm-9.30pm Monday-Saturday, Sunday 1pm- 9.30pm



**Get there:** 701-709 Lisburn Road, Belfast BT9 7GU

**Get in touch:** t: (0)28 9066 2600 e: [info@thebowerybelfast.co.uk](mailto:info@thebowerybelfast.co.uk)

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



# 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 while the food is seriously good. As part of the Hastings Hotels Group they are passionate about the food they serve. The chefs here led by Kyle Greer are committed to using only the freshest, locally-sourced ingredients.

Start off your meal with a heart-warming bowl of Soup accompanied by Hastings Stout and Treacle Wheaten Bread, Walnut Crusted Goat's Cheese or Pork Belly before the main event that won't leave you disappointed. There truly is something for all tastes, from Salads, to Thai Green Curry and Lisdergan Sirloin Steak to Fish of the Day dishes, and vegetarian & vegan Risotto and Pasta.

And be sure to leave a space for pudding. You can't go wrong with a Sticky Toffee Pudding or Warm Armagh Apple and Berry Crumble, or go all out with a Taste the Island Cheese Slate served with a special Erin Grove Spiced Apple Chutney and Crackers.

For those taking in a show in the neighbouring Grand Opera House or nearby Ulster Hall, MAC or SSE Arena, the Europa also offers a Pre-Theatre Menu which includes two courses and a glass of wine.

The menus are updated to what's seasonally available but are delivered with the same great taste and a smile on the face of the staff.

**Opening hours:** Dinner Menu: Daily 5pm – 10pm, Pre Theatre Menu: Daily 5pm – 6.30pm, Lunch Menu: 1pm – 5pm



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

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

**w:** [www.hastingshotels.com](http://www.hastingshotels.com) **twitter:** @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 contemporary local bar and bistro does food and drink very well indeed. Local suppliers include Lisdergan Butchery, Walter Ewing's and French Village bakery.

Expect to find great steaks, seafood dishes, sandwiches, and much more. Their bestsellers include the Foxes Rock Beer Battered Haddock, Aromatic Chicken Curry; Tandoori Spiced Crispy Squid.

Their popular brunch menu is available all week, whilst their Sunday Roasts are among the best in Belfast. Add their extensive wine list, signature cocktails, beers and wide-ranging spirit selection which includes many local products, along with accompanying swing, soul & acoustic live music, you may end up spending the whole day and night in this comfortable retreat from the hustle and bustle of south Belfast.

**Opening hours:** Sun-Tues – 12pm – 10pm, Wed-Thurs – 12pm-11pm, Fri-Sat – 12pm-1am



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

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

**w:** [www.thechelseabar.com](http://www.thechelseabar.com) **instagram:** [@thechelseabar](https://www.instagram.com/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 whiskies. The Cloth Ear offers wine by the keg, as well as a fabulous range of 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, signature curries, wholesome bowls of chowder and Sunday Roasts.

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

**Opening hours:** Bar Service Hours; Sunday to Wednesday: 12.00pm - 11pm, Thursday: 12.00pm - 12.00am, Friday to Saturday: 12.00pm - 1.00am, Food Service Hours; Sunday to Thursday: 12.00pm - 9.00pm, Friday and Saturday: 12.00pm - 10.00pm



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

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

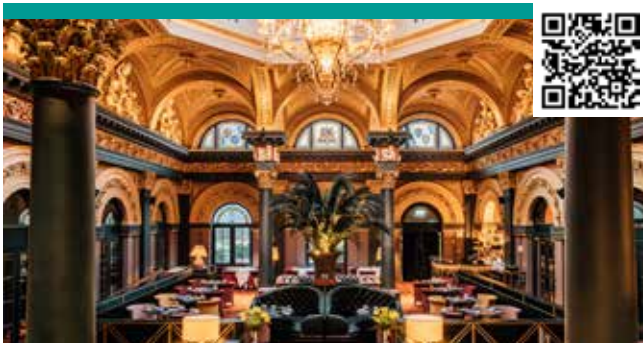
**w:** [www.themerchanthotel.com/the-cloth-ear](http://www.themerchanthotel.com/the-cloth-ear)

**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!



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

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

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

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





# The Mill Restaurant

## at La Mon Hotel & Country Club



The Mill, so named for the 18th century mill foundations at La Mon Hotel & Country Club, offers modern Irish cuisine.

The menu is devised by our talented chefs and designed to complement the seasonal best. The finest locally sourced produce of land and sea are freshly cooked to an exacting standard, with hand-picked seasonal herbs and edible flowers from The Mill's mature herb garden. This dedication to quality dining is equally apparent in its selection of glorious desserts.

The warm welcome from our professional staff creates a relaxed, friendly atmosphere, making it equally comfortable for a celebratory special event or more informal dining.

Whether it's lunch, dinner or afternoon tea, enjoy the relaxed atmosphere of Charlie's Bistro & Lounge. The team of talented chefs have created a menu based on seasonal local produce, sourced with care. Dishes are freshly prepared and beautifully presented by their friendly team.

From its intimate corners and roaring winter fires to its full height windows bathed in summer sunlight, Charlie's Bistro & Lounge makes the ideal destination for relaxing with friends and family at any time of year.

To complete your dining experience Charlie's Bistro & Lounge offer an extensive selection of drinks and wines suitable for any occasion or celebration.



**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](mailto:info@lamon.co.uk)

w: [www.lamon.co.uk](http://www.lamon.co.uk) **twitter:** @LaMonHotel

**facebook:** LaMonHotelBelfast/



# The Muddlers Club



The Muddlers Club is loosely named after the United Irishmen, a group of free thinking revolutionaries who met in secret around the turn of the 19th Century in the Cathedral quarter. While the name also plays on the double entendre of “Muddling” a cocktail and giving a sense of ambiguity for the venue.

This Michelin starred restaurant combines locally sourced tasting menus under the watchful eye of Chef/Patron, Gareth McCaughey, alongside an extensive & eclectic wine list and seasonal cocktail menu. The dimly lit room with subtle rock tones like ‘Rebel Rebel’ play to encourage a cool and relaxed atmosphere with hues of gold and navy in a post industrial layout. But don’t let the decor fool you, service is on point, efficient and friendly that coincides perfectly with the masterfully crafted tasting menus on show.

A great show of local artisanal produce is the fayre here. A must visit! Bookings are highly recommended to avoid disappointment. Reservations can be made online.

**Opening hours:** Sun-Tues: Closed, Wed & Thurs: 5PM-9:30PM, Fri & Sat: Lunch sittings at 12:30PM/1PM, open for evening service 5:30PM-9:30PM



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

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

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



# The National Grande Cafe



The National is set in the historic surrounding of one of Belfast's oldest buildings, the former National Bank Building on the 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.

Sharp and industrial design with minimal and simple aesthetics, The National offers a contemporary twist on the beautiful, listed Victorian Building it's housed in. Offering an airy and sophisticated space to relax and socialise with friends, you won't want to leave! They offer café dining and evening carousing at its best! With their pared-back cocktail menus, simple but bold food menus and coffee that packs a punch, they're offering you the best in local food and drink stripped back. If it's late-night socialising you're after, don't worry they have you covered with two upstairs bars and club areas opening until 3am every weekend!

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](mailto:info@thenationalbelfast.com)

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



# The Pocket



Richard and Bailey Evans are the owners of this super little place on the iconic Flat Iron building beside Victoria Square Shopping Centre in Belfast City Centre. Locals will know it as being behind Bittles Bar. They met at Queens University and first set up The Pocket in a listed building in Queens Quarter in 2015 after they had their first baby. Bailey was on maternity leave and Richard's coffee obsession has been fuelled by a spell experimenting in his "coffee cave" in the garage.

The Queens venue became unviable because of Covid so they decided to concentrate on the Flatiron site. There, Head Chef Roxanne Gough's menus change with the seasons and there are monthly specials. Expect Lavender French toast (the lavender is infused into the caramel), Green Eggs on Toast (the green sauce is in-house) and Veggie and Crispy Buttermilk Chicken Burgers. Local suppliers include Hellbent for their Wors Sausages, Keenans for Seafood, Draynes Farm for all dairy, Bara Bakehouse and the Buchas Dog Kombucha. There are lots of sweet treats and the loose leaf tea and 3fe coffee are proper.

Their philosophy for coffee and food is the same as their philosophy for life. Success is born out of passion and their passion for yummy fresh food and great coffee in a chilled atmosphere is plain to see.

**Opening hours** Monday - Thursday: 8am-3pm, Friday: 8am-4pm, Saturday: 8:30am-5pm, Sunday: 8:30am-4pm

**Get there:** 68 Upper Church Lane, Belfast BT1 4QL

**Get in touch: e:** [hello@thepocket.coffee](mailto:hello@thepocket.coffee)

**w:** [www.thepocket.coffee](http://www.thepocket.coffee)



# The Seahorse

## at the Grand Central Hotel



Fine dining in the city centre with phenomenal cuisine and lavish surroundings, the Seahorse Restaurant holds a prestigious AA Rosette and is situated on the second floor of the five-star Grand Central Hotel.

Led by Chef Damien Tumilty, the Seahorse Restaurant oozes excellence and that's due to the restaurant using the best local produce to enhance the quality of the dish for guests. The Menus showcases some of the best appetisers, entrées and desserts in the city, from Ballycastle Lobster, Thinly Sliced Salad of Smoked Beef and Terrine of Confit Duck and Smoked Duck for appetisers to Irish Pork Fillet, Salt Aged Fillet Steak, Pan Fried Turbot and Risotto for entrées and Chocolate Salted Caramel Tart, Warm Chocolate Fondant and Caramelised Pineapple for desserts.

**Opening Hours:** Thursday-Saturday 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



# 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.

Food wise, 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:

**Wolff Grill** Dinner: 5:30 p.m. to 9:30 p.m. Monday to Sunday

Sunday Lunch: 1:00 p.m. to 3:30 p.m. every Sunday

**Drawing Office Two** Drawing Office Two offers a daily bar menu for lunch from 12 p.m. to 5 p.m. and dinner from 5 p.m. to 9:30 p.m.



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

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

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



# Waterman Restaurant

## (And Waterman House Cookery School)



Niall McKenna, Belfast chef has made the bold decision to invest in his latest venture, Waterman House which has meant that his restaurant Hadskis, has closed its doors. Waterman House the latest venture offers a bigger and better cookery school, with access to outside space on half bap lane, an expansive events and conference room, accommodating 80-120 guests alongside a new restaurant in the Georgian Hill Street side of the premises, serving contemporary European dining in Belfast's Cathedral Quarter.

The Grade II listed building was previously home of the Bushmills bonded warehouse. Described as "no-frills", the quality of the ingredients and cooking speak for themselves. You might have Ardglass lobster, Harissa pork belly, stuffed courgette flowers, a charcuterie plate, mushroom arancini, in-house chocolate truffles, superb wines and coffee. The value is also outstanding.

Niall and his team plan to host wine tastings, cookery demonstrations and supper clubs alongside the class schedule which includes culinary classics classes, from fish and shellfish, to customer favourites sushi and cocktails and some exciting new cooking challenges incorporating the newly installed wood burning oven.

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**Get there:** 5-23 Hill Street, Belfast BT1 2LA

**Get in touch:** t: (0)28 9560 0701

**w:** [www.waterman.house](http://www.waterman.house)

# 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/](http://www.thedirtyonion.com/menu/)

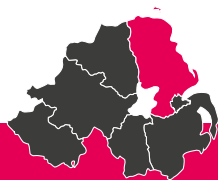
**twitter:** [YardbirdBelfast](https://twitter.com/YardbirdBelfast) **facebook:** [yardbirdbelfast](https://facebook.com/yardbirdbelfast)







# Co. Antrim



County Antrim has so much to offer. It is home to the cities of Belfast and Lisburn (famous for linen), as well as annual events such as Balmoral Show and Garden Show Ireland.

The spectacular North Coast with its stunning beaches, great golf and rolling glens is worth taking time to explore. Take the coastal route, visit The Gobbins and then stop for refreshments at The Lighthouse in Whitehead nearby. Further on up the road, Game of Thrones fans will recognise lots of locations such as The Dark Hedges and Ballintoy village. In fact, this is Game of Thrones country! For diehard fans, book into The Dark Hedges Estate in Stranocum. The Fullerton Arms pub with rooms has a door carved out of one of the Dark Hedges trees. Ballygally Castle Hotel has a Game of Thrones-themed Afternoon Tea....

Did you know this county is the closest to Scotland? It is just 13 miles away from Ballycastle. Ulster Scots phrases are peppered throughout the local talk as is the love of hamely food like soda farls in the kitchen. There are so many lovely places to stop off in the picturesque nine Glens of Antrim. It is an Area of Outstanding Beauty. Look out for local Glens of Antrim crisps to munch on while you wander around or have a bite to eat the Dairy in Gleno where the waterfall is spectacular.

Find local favourites Dulse (seaweed) and Yellow Man (honeycomb) at the Auld Lammas Fair in Ballycastle. Visit the world's oldest distillery at Bushmills while you are up that way- why not stay at the Bushmills Inn or dine at Tartine at the Distillers Arms? Don't miss the Giants Causeway UNESCO World Heritage Site. Are the basalt columns the work of the ancient giant, Finn McCool or Mother Nature. We'll let you decide.

# Bothy (Whitepark Bay)



A bothy is another word for a haven or a shelter where you can make yourself at home. That's the aim of this coffee shop where you can relax with a cuppa, sandwich and cake and catch up with loved ones.

They also do brunches, burgers, soups and salads. Don't miss out on the wood-fired pizza during the summer season. The setting is stunning, overlooking the magnificent Whitepark Bay on the Antrim Coast Road. They get their beef and lamb from Causeway Meats. The vegetables are from Scotts and Lynas and Henderson provide the dairy products. The bread is from Ashers Baking Company. Keep an eye on socials for the live music events.



**Get there:** 164 Whitepark Road, Bushmills BT57 8SS

**Get in touch:** t: 07411 257606 e: hello@bothycoffee.com



# Dunadry Hotel And Gardens



Dunadry Hotel And Gardens boasts a well-established reputation for delivering unparalleled culinary experiences in the region.

Honoured with the AA Rosette for the Mill Race Restaurant, you can indulge in the culinary delights crafted by Head Chef Greg Ferguson.

Greg and his team of skilled chefs are dedicated to utilising fresh, locally sourced ingredients from various local suppliers, such as McAtamney Meats, Keenan's Seafood, Dale Farm, and Yellow Door.

With a commitment to freshness, they skillfully incorporate the best of each season, sourcing ingredients from their trusted suppliers to craft their seasonal menus.

This culinary approach ensures that each dish is a celebration of the region's bounty, delivering a truly flavorful and memorable dining experience.

The culinary journey extends beyond savoury delights to include sweet indulgences, including homemade scones, pastries, and desserts. Be sure not to miss out on the Traditional Sunday Carvery and the exquisitely crafted Afternoon Tea for a truly delightful experience.



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

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

w: [www.dunadry.com](http://www.dunadry.com) **twitter:** @thedunadry **facebook:** TheDunadry

**instagram:** @dunadryhotelandgardens



# Galgorm Resort



Galgorm is Northern Ireland's premier Resort and Spa destination and with an array of restaurants and bars to choose from, guests will be spoiled for choice.

With a passion to create quality, memorable and unique experience, a range of restaurants and bars promise a selection of flavours and themes to please a crowd. Whether you are looking to enjoy the decadence of Afternoon Tea in the stunning setting of The Conservatory, wholesome dining in the casual setting of Gillies Grill, family-friendly traditional Italian in Fratelli or enjoy the ambience of Castle Kitchen + Bar where menus fuse the eclectic with modern dining twists, there is an option for you at Galgorm.



**Get there:** Galgorm Resort, 136 Fenaghy Road, Ballymena,  
Co. Antrim BT421 EA

**Get in touch: t:** (0)28 2588 1001

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



# Oranmore Guesthouse and Tearooms



This Victorian-themed house is a gorgeous spot to stay and eat. The rooms are charming, but lots of people come just for the food offerings.

Local suppliers include McAtamney's Butchers, Ewing's Seafoods, Farmview Dairies and First for Fruit. They have their own Pedigree Aberdeen Angus herd beef when available, their own eggs, soda and wheaten breads and baked goods as well as produce from their own garden. The seasonal Oranmore Farm shop sells freshly baked items, own preserves and jams. Check socials for opening times.

The afternoon teas are a cut above as are the Teatime Menus. Like the sound of Beef Arancini, Celeriac Remoulade and Tomato Dressing followed by Oven Baked Cod in a Prawn Fennel Cream Sauce with Wilted Spinach and Sugar Snap Peas and then maybe a Raspberry and White Chocolate Crème Brûlée with a Shortbread Biscuit for dessert. You can have a tipple from the wine list. We like!

**Get there:** 147 Galgorm Road, Ballymena, Co. Antrim, BT 42 1DE

**Get in touch:** t: (0)28 2565 2239 e: [info@oranmorehouse.com](mailto:info@oranmorehouse.com)

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



# Slemish Market Supper Club



Chef Rob Curley has more than 20 years' experience in the restaurant trade having worked previously in L'Ecrivain (1 Michelin star restaurant) and Shanahans on the Green in Dublin.

He runs Slemish Market Supper Club, a fun, creative and innovative pop up dining experience using produce from Slemish Market Garden in Ballymena and the Glens of Antrim in Northern Ireland. This is a six course surprise menu comprising of a drink, wee bite (snack), starter, fish course, meat course and dessert. The supper club is held in different venues around Ballymena, the Glens of Antrim and Northern Ireland.

The bespoke menu changes each time according to what is seasonal. An example of a previous dish served at the supper club is Lough Neagh Eel with smoked barley groats, garlic scapes and pickled cherries served with fried eel bone.

Keep an eye on Slemish Market Social Club's socials for their next event!

**Get there:** 7 Fisherwick Place, Ballymena BT43 7EA

**Get in touch:** t: 07547 804975 e: Robertcurley35@hotmail.com

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



# Square Bistro



This Lisburn city centre bistro is renowned for its theme nights; tapas, curry and fresh seafood, but they also do an Early Bird 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.

**Opening hours:** Mon CLOSED, Tues 11.30am–2.30PM / 5pm–8.30PM, Wed 11.30am–2.30PM / 5pm–8.30PM, Thurs 11.30am–2.30PM / 5pm–8.30PM, Friday 11.30am–2.30PM / 5PM–9PM, Saturday 11.30am–2.30PM / 5PM–9PM, Sunday CLOSED



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

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

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



# 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 Wednesday-Sunday 5-9pm (Extended hours in Summer)  
Sunday roast lunch served 12.15pm - 2.15pm



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

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

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



# The Boathouse



The Boathouse opened in December 2019 and is located inside the Gateway complex at Antrim Loughshore. The boat house has recently been taken over by Sean & Geraldine McLaughlin. Both have a wealth of experience in running hospitality business with The Fullerton Arms and Kraken Fish also in their portfolio.

The Boathouse has stunning views over Lough Neagh, thanks to the solid glass exterior. A view you'll never tire of, while enjoying delicious, freshly cooked dishes, the new offering will invite diners on a gastronomic journey through Northern Ireland's finest flavours. A stunning new menu is set to be launched which will showcase the very best of seafood from our local waters, meats and produce from Northern Irish farms and drinks from local breweries and beyond. The offering will be traditional and street food for the family market.

**Awards** NI Restaurant of the Year 2022 from The Northern Ireland Hospitality Awards

**Get there:** Gateway Building, First Floor, 72 Lough Road,  
Antrim BT11 4DQ

**Get in touch:** t: (0)28 9433 9017 e: [info@boathouseantrim.co.uk](mailto:info@boathouseantrim.co.uk)  
w: [www.boathouseantrim.co.uk](http://www.boathouseantrim.co.uk)



# The Bushmills Inn



**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, seasonal produce is evident throughout all their menus, and they are one of the founding members of Taste Causeway, a consortium of producers and hospitality businesses who represent the well-renowned food and drink of their area. As well as fine dining in the Restaurant you can enjoy casual dining in the Gas Bar, a traditional Sunday Carvery, a decadent Afternoon Tea or al fresco dining on the Patio.

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: [info@bushmillsinn.com](mailto:info@bushmillsinn.com)

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

facebook: /BushmillsInn twitter: @BushmillsInn instagram @bushmillsinn



# The Cardan



The Cardan Bar and Grill has a long history and is also well known under its previous incarnation, The Robin's Nest. It dates from 1848 when it was built in response to the construction of the railway line between Lisburn and Belfast in 1839. It became The Cardan Bar and Grill following the purchase of The Robins Nest in 2004 and subsequent major renovations in 2005 by the current owner Jon Poots.

The Cardan Bar and Grill serves great food using as many local ingredients as close to their door as possible. That's the Taste of Ulster ethos and they are true to it, championing local suppliers long before it was fashionable! Some of the local suppliers include Lisdergan Meats, Keenan Seafoods, Down Wholesale and Draynes Farm. They cook all food fresh daily and to order.

For the style of food, think gastro pub. Expect Glazed Beef Cheek with Roasted Garlic Mash, Confit Shallot and Smoked Pancetta, in-house Burger with all the trimmings or Catch of the Day. They serve an All-Day menu from Noon Monday-Sunday. Their Vegetarian and Gluten free options are also available and can be made to suit with a few favourites like the Pea & Parmesan Risotto or Veg Thai Curry. Kids will be happy with some of the favourites with other great options including fresh vegetables and minimal fried foods and local Draynes Ice cream for after.

From the Drinks menu, they carry one of the best ranges of Draft Lagers, Ales, and Stout available with regular guest brands from local Craft brewers such as Whitewater Brewery, Castlewellan and Hilden Brewery, Lisburn plus a selection of international beers, 0% Alcohol beer and cider and Gluten Free Beers also. Their Cocktails and Spirit range also include local Gin brands such as Jawbox and Boatyard, all served with premium mixers.



**Get there:** 41 Railway Street, Lisburn BT28 1XP

**Get in touch:** t: (0)28 9267 8065 e: [info@thecardan.com](mailto:info@thecardan.com)

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



# The Creamery Can



This family-run coffee shop and ice-cream business is the 10th member of Economusee in Northern Ireland. They were awarded this accolade for their artisan ice-cream which is made onsite on their farm and is sold via the coffee shop.

At the Creamery Can, they serve from the heart. They believe in generosity of spirit, passion and attention to detail in all they do.

The coffee shop menu includes many hearty favourites such as a full Irish breakfast, homemade pancakes, bacon & maple syrup, homemade granola with natural yogurt, cinnamon & strawberries, pulled pork with BBQ sauce in a brioche bun, shredded duck wraps with hoisin & spring onions and much more. They are well known for a wide selection of home bakes, including gluten free options. Specialties are the homemade scones, raspberry friends and their very famous caramel squares which customers travel miles to purchase! All their bakes and savoury items are all prepared on site using locally sourced ingredients wherever possible.

This is homely food and drink coupled with great service. The outside tables are very popular in fine weather and suit our cyclists and dog owners.

People often ask about the stone barn building itself. Before renovation it was just an old stone barn with no floor in which they kept the oil tank. The beautiful oak trusses were made by a talented local carpenter and the interior design has a distinctly quirky, up-cycled style. All the windows and doors were a new addition to the property, allowing a spacious, airy feel.

Winter opening hours are Thursday to Saturday inclusively from 9.30am to 4.30pm. (Closed Sundays) During summer months these hours extend to Tuesday to Saturday weekly.

**Get there:** 30 Station Road, Glarryford BT44 9RA

**Get in touch: e:** [info@thecreamerycan.com](mailto:info@thecreamerycan.com)

**w:** [www.thecreamerycan.com](http://www.thecreamerycan.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 Runkerry 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](mailto:info@causewayhotel.com)

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

# The Dairy



The Dairy is a bustling bistro, butchers and farm shop set in the heart of the Gleno valley, within a few minutes' walk of the National Trust site of Gleno waterfall and just a short drive from both Larne & Carrickfergus. The Dairy is all about handmade, homegrown and locally sourced. It's a dream come true for owner Sandra McDowell.

The stylish, modern interior is complemented by its more traditional exterior and blends in with the beautiful rural surroundings. In previous generations the building was a fully operational, traditional dairy. Over 100 years later it has been given a new lease of life.

It is important that The Dairy remains a fond part of the community and for that reason it has reused and reclaimed as much of the original building as possible; the tables have been made from old beams from the previous building, a conveyor belt from the old meal store has been reinvented as a seat in the walled courtyard at the rear of the building and some of the old tin roof has been repurposed and used throughout the hallways. In keeping with how the original dairy had its own unique products The Dairy has many bespoke products including its very own unique coffee blend, supplied by Wild Heart Coffee Roasters.

The butchers and bistro use only quality cuts of Irish meat. The grass-fed farm quality assured Dairyside Lamb and Beef is reared on The Dairy's home farm on the same grounds with the view that the lower the miles from field to the plate the better the taste and the better it is for the environment too. With locally sourced meats from their butchers to using local companies to supply the Café and shop, they pride ourselves in supporting local businesses and surrounding communities. Head Chef's menus are full of goodies like The Dairy Signature Antrim Fry and fabulous milkshakes made with Maud's Ice Cream.

**Opening Hours** Mon-Fri 9:30-16:30, Sat-Sun 09:30-17:00



**Get there:** 5 Waterfall Road, Gleno BT40 3LE

**Get in touch:** t: (0)28 2827 8662 e: [thedairy.gleno@gmail.com](mailto:thedairy.gleno@gmail.com)

**w:** [www.thedairygleno.com](http://www.thedairygleno.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 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 moulerie 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.

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](mailto:info@fullerton-arms.com)

**w:** [www.fullerton-arms.com](http://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, tasty Prawn Cocktail or choice of Salad, whilst main course offerings include Slow Cooked Irish Beef, Lisdergan Sirloin Steak, a classic Fish and Chips with Mushy Peas and a selection of vegan and vegetarian options including Pappardelle Pasta and Linguini.....Yum!

Add to the experience with an indulgent side of Truffle, Parmesan Fries, Triple Cooked Chips, or Garlic Sourdough. If you still have room for dessert, don't miss the Sticky Toffee Pudding, seasonal Cheesecake, Crumble and Torte. 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 by the sea with Thompson's specialty teas, buttermilk scones, scrummy sandwiches and to die for pastries, to a selection of sandwiches, wraps and salads to something more filling such as a Lisdergan Gourmet Burger and moreish chicken curry, it's got everything you might want and more.

Dinner served daily 5pm – 8.30pm



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

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

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

**facebook:** /ballygallycastle



# The Lighthouse Bistro



The Lighthouse Bistro is a little hidden gem along the East Antrim coast near the Gobbins cliff walk, a stones throw from Blackhead coastal path and lighthouse, and beside one of the UK and Irelands most colourful and Instagramable promenades!

This family run award-winning restaurant makes everything from scratch, with lots of local produce cooked with pride and dedication by chef proprietor Joni Lutzman - and lovely wines, local beers and spirits to match.

Over the warm summer months you can dine alfresco right beside the sea and enjoy a bottle of wine as you watch the world go by. Various events are held across the year including wine tasting, cookery classes, tasting menus as well as offering private events such as intimate weddings.

Follow The Lighthouse in Instagram and Facebook to keep up to date with everything this superb little restaurant has to offer!

**Opening hours:** Lunch Wed-Fri 12pm-3pm. Dinner Fri-Sat 5pm-10pm

**Awards**     Tripadvisor Traveller's Choice 2022

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

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

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



# The Marine Hotel



There is no doubt that the North Coast is one of the most beautiful areas of Northern Ireland. This hotel in the charming seaside town of Ballycastle has an enviable location right on the seafront. The owners have just spent £1 million on refurbishment and expansion, so the inside is as beautiful as the outside is picturesque.

Marconi's Bar & Bistro serves freshly prepared food daily, with breakfast, lunch and evening meals as well as delicious Afternoon Tea. Their menus change with the seasons with daily specials on offer. You can see their commitment to local producers by their ingredients list. Their meat comes from Carnbrooke, seafood from Keenan's and their dairy products are from Farmview, with their own bread baked fresh by their team of chefs. Expect things like Seafood Chowder, Ballycastle Smoked Salmon, delicious Steaks and traditional favourites with a modern twist!



**Get there:** 1-3 North Street, Ballycastle BT54 6BN

**Get in touch:** t: (0)28 2076 2222 e: [reception@marinehotelballycastle.com](mailto:reception@marinehotelballycastle.com)

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



# The Rabbit Hotel & Retreat



Whether you come for work, rest, are local or just passing through, there is a very stylish, Zen vibe at this place which is part of Galgorm Collection.

Eating, or “grazing” as they call it, is about hearty portions and crowd-pleasers with a few surprises thrown in. That might mean Chicken Wings “Gangnam Style” and Spinach and Artichoke Pizza.

They get their meat from Lisdergan, Carnbrooke and McAtamney Butchers. Their seafood is sourced from Eastcoast Seafoods, Ewing Seafoods and Keenan’s. NorthDown and Bradmount supply their vegetables. Their dairy products are from Farmview, Draynes Farm, Morelli’s and Clandeboyne Yoghurt. They make their own bread in house but also buy from Yellow Door and Asher’s Bakeries. They also buy from Tom and Ollie’s and Henderson Wholesale.

It is very popular for weddings, day spa and mini-breaks, but also with people who want to eat well in a beautiful setting and holds an AA Rosette for culinary excellence. Booking ahead is advised.

Restaurant opening houses Monday-Sunday 12-9.30pm



**Get there:** 862 Antrim Road, Templetrick BT39 0AH

**Get in touch:** t: (0)28 9443 2984 e: [stay@rabbithotel.com](mailto:stay@rabbithotel.com)

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



## The White Pheasant Bar & Grill Golfinks Hotel, Portrush



The White Pheasant, nestled in the heart of the glorious Causeway Coast line, directly opposite Royal

Portrush Golf Club offers a dining experience not to be missed.

With an emphasis on locally sourced produce, the menus adapt seasonally to give you the ultimate

culinary journey. A warm welcome & a bit of Irish craic always awaits you at The White Pheasant.

### Opening Hours –

Lunch 12pm – 3pm (Mon-Sun)

Dinner

5-8:30pm (Mon-Thurs)

5-9pm (Fri-Sat)

5-8pm (Sun)

**Get there:** Golfinks Hotel, 14o Bushmills Road, Portrush BT56 8JG

**Get in touch:** t: (0)28 7082 6611 e: [info@golflinkshotel.com](mailto:info@golflinkshotel.com)

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



# Top of the Town



Top of the Town Bar & Grill is located in the heart of Antrim Town, just 20 minutes from Belfast International Airport. They offer a family-friendly environment in their multi-award winning restaurant, and a friendly and welcoming bar offering live sports, live entertainment and an extensive offering of drinks, including cocktails.

They say they don't settle for anything less than food they are proud to serve, with exceptional attention to detail. Nigel Greenan (Executive Head Chef) and his team use local suppliers, including McAtamney's Ballymena, Finnebrogue Artisan and Ewings Seafood. With their own in-house pastry chef, you can expect delicious desserts and homemade breads too. When you think Top of the Town, think crowd pleasers like quality steaks, burgers, renowned Sunday roasts, peppered chicken, pastas and so much more, with a brilliant kids' menu too.

With a warming front bar, their Elixir Library which offers an array of spirits and cocktails, plus live music at weekends, and two beer gardens; one of which boasts 154 seats, comes complete with fully retractable roof, heaters, pool table, screens, dart board and its very own bar, there's simply something for everyone across the venue.

**Get there:** 77 Fountain Street, Antrim BT41 4GB

**Get in touch:** t: (0)28 94428146 e: [info@topofthetown.co.uk](mailto:info@topofthetown.co.uk)

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



# Twilight Coffee and Bunkhouse



Twilight is an independent speciality coffee shop and accommodation provider located in the gorgeous Glens of Antrim. Their menu offers unique twists on classic fare, using carefully sourced local and seasonal produce to serve unforgettable dishes.

They make their own scones, cinnamon rolls, cakes, traybakes and breads in-house, including farmhouse white, as well as both stout and rustic wheaten. Local suppliers are plenty. These include Born & Raised Waffles, Bailies Coffee, Irish Black Butter, and Glens of Antrim Honey. Much of their meat is sourced from McAllister's Butchers in Broughshane, and their Glenarm Salmon comes from Ewings. Sydney B Scott provides their eggs, fruit and vegetables. The dairy comes from Dale Farm. Hendersons and Lynas provide dry goods, as well as meats from Lynas's Causeway Prime butchery.

From their all-day menu, you can expect brunch classics like eggs benedict, breakfast baps, porridge bowls, French toast, and waffles, as well as lunch staples like smashburgers, toasties, loaded fries, shakshuka, seafood chowder, and homemade sausage rolls. They have daily specials for paninis, soup, and pasta.

Keep an eye on socials for their bistro nights, which celebrate the best produce in its peak season with one-of-a-kind dishes served over a 4-course meal.

Opening Hours: Wednesday-Sunday 9-4.30pm, Kitchen serving till 3pm



**Get there:** 54-56 Harbour Road, Carnlough, BT44 0EU

**Get in touch:** t: (0)28 288 5510 e: [hello@twilightantrimcoast.com](mailto:hello@twilightantrimcoast.com)

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









# Co. Armagh



The Orchard County's cider and apples are renowned for their unique flavour.

Armagh Bramleys were granted PGI Protected Name Status and are an important element in the many award-winning craft ciders and juices made there. The Armagh Food and Cider Weekend is an important date in the local calendar.

It is home to the cathedral city of Armagh with strong links to the St Patrick; the patron saint of Ireland. There are two cathedrals named after him on this city built on seven hills. The city's Georgian architecture makes an ideal backdrop for the Georgian-themed Christmas Fair on the Mall.

The Observatory and the Planetarium have long been top tourist attractions, but Gosford Park is increasingly popular for a day out as well as Navan Fort.

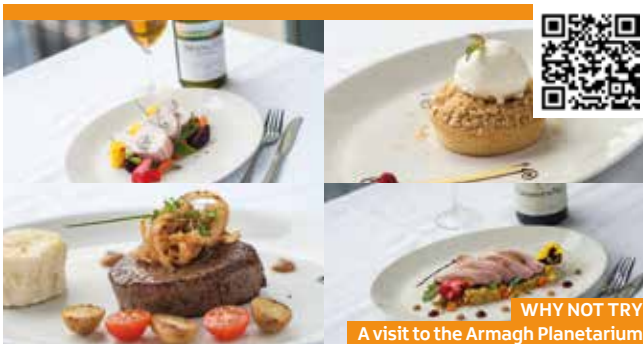
The Ring of Gullion in the south of the county is an Area of Outstanding Natural Beauty with a strong traditional music tradition and a growing number of glamping sites.

The refurbished Killeavy Castle estate has held 2 AA Rosettes since 2022 and has its own walled garden and estate beef and venison.

Ballylisk of Armagh is one of the most talked-about cheese producers in the UK and Ireland. Burren Balsamics are also one of the county's most feted artisans; their creations now being sold as far away as Mexico.

It might be the smallest county in Northern Ireland but it's big on things to do, see, eat and drink.

# Armagh City Hotel

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

The Armagh City Hotel, nestled in the heart of The Orchard County, “Where Past Meets Present”, delivers a culinary experience for all palates and tastes.

When passing through this historic city, a visit to The Deli 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 serves a delightful Afternoon Tea that has proved to be extremely popular with all customers.

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, 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 list they prepare has something for everyone, from sweet to savoury, hot to cold. The Apple Pie is a house favourite; made with those famous local Bramley Apples, you would expect nothing less!



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

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

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

**facebook:** /ArmaghCityHotel



# Blackwell House



A warm welcome awaits you in this luxurious five-star guesthouse nestled in the rolling countryside bordering Co. Down and Co. Armagh.

The owners want their guests to enjoy the tastiest food made with the best local ingredients. They take particular care in sourcing the best local produce available, which you'll find is exceptional in the unique Food Heartlands of County Armagh. From the award winning local Butcher's, NI dairy produce, Lough Neagh Smoked Eels, artisan beers & ciders and of course, they visit the Armagh orchards for Bramley Apples.

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](mailto:enquiries@blackwellhouse.co.uk)

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

# Killeavy Castle



This once derelict castle on the slopes of Slieve Gullion in South Armagh has been making waves since it was transformed into a 4-star hotel by Mick and Robin Boyle in 2019.

Fresh seasonal vegetables and herbs are picked daily from the vast walled garden or foraged from the extensive onsite woodlands. Estate grown Cheviot lamb and Longhorn beef are also regularly part of the offerings on Executive Chef Darragh Dooley's menus. He says he believes good food is all about combining fresh natural flavours and produce in an imaginative way.

The restaurant has been renamed Gullion at Killeavy. It holds a host of awards including 2 AA Rosettes.

The estate has 45 rooms, a spa, restaurant, bar, walled garden and café and an event space for up to 220 people.



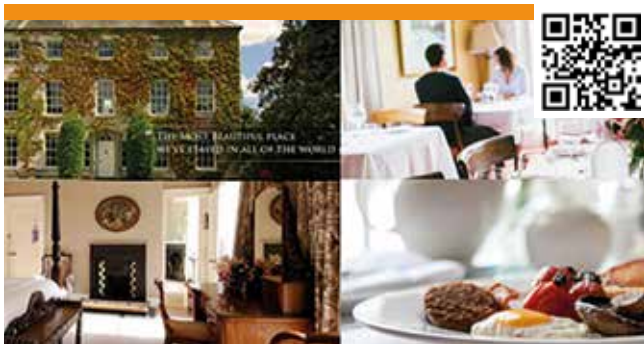
**Get there:** Ballintemple Road, Killeavy, Newry

**Get in touch:** t: (0)28 3044 4888 e: [info@killeavycastle.com](mailto:info@killeavycastle.com)

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



# 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 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 for residents 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

# Seagoe Hotel



At the Seagoe, you can enjoy a bite to eat at their stylish restaurant, the popular bar or the buzzing coffee lounge, offering a wide selection of locally sourced, inspired dishes. They also offer private dining packages on request for those extra special occasions.

You'll find casual all day dining in The Courtyard Bar and Restaurant plus an extensive drinks range. Whether you fancy a quick burger and a craft beer or a delicious, seasonal salad and a chilled glass of wine, the Courtyard Bar and Restaurant has something for everyone. Book your table now and enjoy great food and drink in stylish surroundings.

The famous Seagoe Sunday Lunch is served every week from 12noon - 4.00pm, and offers traditional roast meals with all the trimmings plus indulgent desserts and tasty starters. Popular with locals and guests alike, their Sunday Lunch is a wonderful way to round off the weekend with friends and family.

Sample dishes: Crispy Cured Pork Belly Bites to start, Natural Smoked Portavogie Cod, Irish Steak Sandwich

Breakfast: 7.30am - 10.30 am

Lunch: 12pm - 4pm

Dinner: 4pm - 9.30pm



**Get there:** 22 Upper Church Lane, Portadown, BT63 5JE

**Get in touch:** t: (0)28 3833 3076 e: [reservations@seagoe.com](mailto:reservations@seagoe.com)

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



# Wine and Brine



## WINE & BRINE

MOIRA



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.

Two courses for £25 or three courses for £30 are offered at lunch and early evening (Thurs and Fri 5:30-6:30pm only) alongside the a la carte menus. Tasting menu is available every evening alongside a la carte menu and lunch menu is available all day Sunday at 3 courses for £40. Wine and Brine holds a Michelin Bib Gourmand and several RAI Best Chef and Best Restaurant Awards. Make a date to go soon, not least for the crispy olives!

**Opening hours:** Monday- Wednesday: Closed, Thursday- Saturday: Lunch 12:00 - 14:30, Thursday - Saturday: Dinner 17:30 - 21:30, Sunday: 12:00 - 18:00

**Awards:** Michelin Bib Gourmand 2024



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

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

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





# 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.

**Opening hours:** Mon-Sat 8am-4pm



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

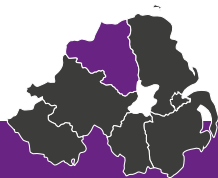
**Get in touch:** t: (0)28 3835 3528 e: [simon@yellowdoordeli.co.uk](mailto:simon@yellowdoordeli.co.uk)

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





# Co. Derry / LondonDerry



Derry-Londonderry is firmly established on the tourist map thanks in no small part to a certain TV show called “Derry Girls”, (you can even do a Derry Girls Tour with Afternoon Tea at the Everglades Hotel) but before that, the work done on

Ebrington Barracks as a food, arts and culture hub plus the restored Guildhall, the Peace Bridge and the “LegenDerry” movement all mean that there is lots to see and do in the Maiden City. The Whitehorse Hotel’s 68 Clooney Restaurant is certainly worth a visit.

There is plenty of history at the Museum of Free Derry and the Tower Museum, walk the 17th century Walls and you can even do some urban foraging on a food tour with Emily McCorkell.

Geri Martin’s chocolates from Castlerock made it into the tin gifted to King Charles on his first visit to Northern Ireland. Her chocolate-making experiences are award- winning.

Seamus Heaney’s HomePlace Visitor Centre in the south of the county in Bellaghy is well worth a visit. See and hear how the local landscape and traditions shaped his poetry. Call in to the Tap House Bar and Restaurant while you are in the area.

Not to mention the world’s biggest Hallowe’en Carnival. Cracker!

# 68 Clooney Restaurant

## at the 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 seasonally 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 Compote, it is 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](mailto:sales@whitehorsehotel.biz)

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



# Ardtara



Set amidst 10 acres of Victorian gardens and woodlands, 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, renowned for his dedication to fresh seasonal produce and support of local suppliers. The multi award winning restaurant serves exquisite dinners, a more casual bar menu, sumptuous afternoon teas and of course, a superb Sunday lunch.

The dining room is traditional with an air of formality totally in keeping with the style of the house. The service is slick and attentive while remaining warm and friendly.

There is always the option to stay overnight in one of 9 uniquely and individually designed bedrooms with original working fireplaces and roll top baths in several of the rooms. And of course the breakfast is worth staying for, offering a choice of both Continental and cooked breakfast, made to order.

**Recent Awards:** AA 2 Rosette Dining, Hideaway of the Year, AA Breakfast Award, Romantic Hotel of the Year, and selected by National Geographic Magazine as one of the five best places to stay in Northern Ireland.

**Get there:** 8 Gortead Road, Upperlands, Maghera BT46 5SA

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

w: [www.ardtara.com](http://www.ardtara.com) **facebook:** Ardtara Country House

**instagram:** @ardtara\_countryhouse



# Castle Street Social



This casual dining restaurant is at the heart of the city. Here, they're all about using lots of local produce to create food made to share. Suppliers include Brighter Gold oils, Donegal Prime Fish, McAtamney Butchers, Corndale Farm, Earhart Gin and Dale Farm.

Head Chef / Owner David Lafferty changes the menu every month. Everything is home-made including breads and fresh stocks. The only thing they don't make from scratch is ice-cream but he is saving hard to buy a machine. Expect dishes like Lentil Cottage Pie (they have a great vegan menu), Smoked Chicken Caesar Salad Sandwiches, Fivemiletown Goats Cheese, Beetroot and Candied Walnuts, Pork Belly Panko Nuggets and Parmesan and Bacon Gnocchi. They also do steaks, burgers, pasta and fish.

Small plates start from around £7. If you have an independent Derry card, you can get 25 per cent off your drinks bill Monday-Wednesday. They are also proud members of the LegenDerry Food Group.

Don't forget to leave room for desserts and cocktails. Booking ahead is advisable!

**Opening Hours** Thurs - 5-9, Fri - Sat 12-10, Sun 1-8



**Get there:** 12-14 Castle Street, Derry-Londonderry, BT48 6HQ

**Get in touch:** t: (0)28 7137 2888 e: [castlestreetsocial@gmail.com](mailto:castlestreetsocial@gmail.com)



# The Ebrington Hotel



Opulence, theatre and luxury are combined in this unique hotel, located in the heart of Derry ~ Londonderry making it one of the coolest places to stay in the city due to its design and proximity to all the major attractions.

A Landmark building in the city since 1842, the hotel combines modern luxury and Georgian style in a former army barracks.

The Oak Room Restaurant team is led by Leigh Thurston with the help of Noel McMeel. They are both dedicated to redefining traditional recipes and presenting them with a contemporary twist, promising an enchanting fusion of the familiar and the extraordinary. With some of the most incredible fresh local ingredients and artisan producers on their doorstep, they aim to bring you the best in Modern Irish Cuisine. They use suppliers such as Lisdergan Meats, O'Kane's bacon and sausages, Donegal Prime Fish, Doherty Roe and Dalton Farms. They make their own bread in-house and Doreen Galt does the preserves.

For casual dining, there is the Corner House Pub and Lounge. Walk in directly off the peace bridge and in through the front door where rich mahogany accents, soft leather seating, and dimmed, warm lighting creates an inviting and cosy atmosphere, perfect for intimate gatherings or social mingling after a day on the golf course.

The informal dining menu includes favourites such as locally sourced steak and fish, as well as comfort foods, salads, lighter bites and sweet treats. Accompanying the food, the Corner house boasts an impressive array of handcrafted cocktails which you could enjoy out on the Terrace with some of the best views in the city.



**Get there:** Ebrington Square, Derry BT47 6FA

**Get in touch: t: (0)28 7122 0700**

**e:** [reservations@theebringtonhotel.com](mailto:reservations@theebringtonhotel.com) **w:** [www.theebringtonhotel.com](http://www.theebringtonhotel.com)





# Fitzroy's Bistro



Just outside the city's historic walls, Fitzroy's has been going strong for 30 years. It's a great little pit stop for shoppers (the Foyle's Shopping Centre is nearby) and it's also handy for the Millennium 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 such as beef from surrounding farms, Silverhill Duck and Glenties pork, there is something to keep everyone happy at Fitzroy's!

The recently refurbished restaurant and expanded bar has become very popular amongst tourists and regular diners. Accompany dinner with a glass from their extensive wine list, cocktail offerings or non-alcoholic options.

Light lunchtime offerings are available from 12PM-4PM, as well as a full a la carte menu running from 4PM-10PM. Bookings can be easily made online.



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

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

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



# Friel's



Established in 1835, this historic pub and restaurant is perfectly located for visitors to the north coast and the Sperrin Mountains. Did you know it was a soup kitchen during the Famine? You can still see the soup pot. Now, fifth generation family-run by Dermot and Katrina Friel, hospitality is in their blood.

Never forgetting where they come from, the Friel family are loyal supporters of local suppliers such as McAtamney Butchers and Elmore Seafood.

The food is hearty. Think Beef and Bird with Champ or Fish and Chips. Pizzas are popular from the state-of-the-art oven. Homemade jam and coconut sponge with custard might be a dessert.

If you want roaring log fires, hearty portions and an even bigger welcome, this is the place.

**Opening Hours** Thurs-Mon 11.30-11pm



**Get there:** 2-4 Kilrea Road, Swatragh, Maghera, BT46 5QF

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

**w:** www.friels.ie



# 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 Spicy Chicken Penne Pasta.

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, BT48 7QB

**Get in touch:** t: (0)28 7137 0977 e: [quay-west@btconnect.com](mailto:quay-west@btconnect.com)

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

# Restaurant 37 At Silky's



Chef Proprietor Kevin Brolly has come back home to Dungiven to open his first restaurant. Having previously worked at Lough Erne Resort where he won Seafood Chef of the Year, Solis Lough Eske and the Redcastle Hotel in Donegal as well as the Caribbean, he felt it was time to bring his food home.

The cosy booths are great for sharing meals, but there is also plenty of space for parties and group bookings.

Local suppliers include Keenan's Seafood and Strathroy. Kevin's food is comforting, casual and delicious. Expect Donegal Prawn Cocktail with Apple Marie Rose sauce and Wheaten Bread followed maybe by Sea Bass in a Ginger Cream and Strawberry and Elderflower Pavlova.

They often have live music, so check this place out.

**OPENING HOURS** Lunch and dinner Tuesday to Sunday 12.30pm- 3pm and 5-8pm (8.30 on Saturdays).

**Get there:** 37-39 Main Street, Dungiven BT47 4LD

**Get in touch:** t: (0)28 7774 1772

e: info@restaurant37@gmail.com



# The Anchor Bar & Anchorage Inn

**WHY NOT TRY****A visit to the Giants' Causeway**

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 Madden's Restaurant. Expect mains like Seafood Chowder and Slow Roast Daube of Irish Beef which are both locally-sourced.

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](mailto:info@theanchorbar.co.uk)

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

# The Coach House Brasserie

## at Roe Park Resort



With an extensive menu on offer throughout the day, The Coach House Brasserie is the perfect location for a spot of lunch or casual evening meal, and they are open daily!

Housed in the sympathetically restored 18th century Coach House, the Brasserie provides stunning views overlooking the golf course. A firm favourite with local clientele, ideal for families and extremely popular with guests and golfers!

The suppliers are local, and the mood is 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.



**Get there:** 10 Lisnakilly Road, BT49 9FB

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

w: [www.roeparkresort.com/restaurants-bars-londonderry/the-coach-house-brasserie](http://www.roeparkresort.com/restaurants-bars-londonderry/the-coach-house-brasserie)

twitter: @roeparkresort facebook: /RoeParkResort



# The Corner Bar & Market Yard Restaurant



The iconic, local and award-winning Corner Bar & Market Yard has played and continues to play an integral role at the heart of the community in Limavady. Owned and operated by the McLaughlin family for over two decades it has recently undergone a significant refurbishment. Comprising 4 different and unique rooms including the Corner Bar, Market Yard, Auld House and Parlour this venue offers award winning food delivered impeccably by their talented kitchen and front of house team.

Head Chef Martin Flaherty leads his fantastic team in offering a range of dishes from award winning carvery to a la carte dishes such as Tempura Salt'n'chilli Tiger prawns to home-made smashie burgers and also includes an excellent range of vegetarian and vegan friendly options.

The Corner Bar & Market Yard prides itself on using locally sourced produce from the best local suppliers in the area. On the menu you'll find a diverse range of companies such as McAtamaney's Family butchers (Limavady), Doherty's eggs (Magilligan), Season Harvest, Scotts (Coleraine) and Elmore Seafoods to name but a few.

And pre and apres food is well catered for with an extensive and impressive drinks menu consisting of whiskey's, spirits, gins and of course, cocktails delivered exquisitely by their efficient and friendly food and beverage staff.



**Get there:** 41-43 Main Street, Limavady, Co Derry BT49 0EP

**Get in touch:** t: (0)28 777 22333



# The Grill

## at The Everglades Hotel



Within only a short drive of the City Centre, the Grill does bistro dining at its best and is a firm favourite with the locals in Derry-Londonderry and beyond. Everyone who goes here comments on how relaxing it is. It feels like it's out in the country but is closer to the city centre. The menu is filled with traditional dishes with a twist which only adds to the dining experience for the guests.

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. Every dish is served with flair and consistency, and it is this high standard that has contributed to The Grill receiving a number of culinary awards and service accolades.

All the firm favourites are seen on the menu, from Caesar Salad and McKenna Breaded Mushrooms to start, to a slow braised Daube of Beef, Grant's Sugar Baked Gammon, Irish Salmon Fillet and Lisdergan Gourmet Burger and Sirloin Steak, and of course not forgetting a Vegan Burger and Vegetable Curry as well. For dessert how about some homemade Berry Cheesecake, to die for Sticky Toffee Pudding or a local twist on a classic with a Glashlyn Farm Ice Cream Slider!

If you're after a bit more fun when dining, let your hair down and become a Derry Girl for the day with the Everglades' famed Derry Girls Afternoon Tea. Inspired by the hit show, indulge on Cream Horns, a cone of Chips, Sausage Roll Baps (yes they're a thing!), Tayto Cheese; Onion Sarnie and a plethora of local tray bake favourites, all washed down with lashings of Thompson's finest tea.

Dinner Menu: Daily 5.30pm – 9.30pm

Sunday Lunch: 12.30pm - 3pm

Lounge Menu: Daily 12.30pm – 6pm

Afternoon Tea: Daily 12.30pm – 4.30pm



**Get there:** Prehen Road, Londonderry, BT47 2NH

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

w: [www.hastingshotels.com/everglades-hotel](http://www.hastingshotels.com/everglades-hotel) **twitter:** @EvergladesHotel

**facebook:** /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](mailto:Info@theponderosabar.com)

**w:** [www.theponderosabar.com](http://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 and enjoy Steak Night on Wednesday’s.

What are you waiting for?

**Opening Hours:** Monday-Sunday 12pm-8pm



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

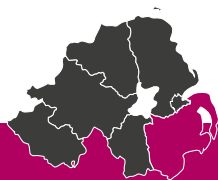
**Get in touch: t:** (0)28 7938 7066

**facebook:** /Taphousebellaghy/





# Co. Down



The magnificent Mourne Mountains dominate the countryside and coastline in Co. Down. Adrenaline junkies will love climbing the peaks, but the gentler option is a walk along one of the many beaches or in a forest park like Tollymore or Castlewellan.

The unique micro-climate of the Ards Peninsula means the gardens at Mount Stewart National Trust property are home to many unusual species, while the vegetables are ready earlier, including the PGI Comber Early potato. The Comber Earlies Festival in June is an important date in the calendar with cookery demonstrations, tastings and talks. The potatoes are always highly sought after by chefs like Jim Mulholland at the Georgian House in the town as well as locals who say they are best eaten steamed and served with a knob of butter.

Chefs also know that the best langoustines in the world (according to TV's Rick Stein and James Martin) come from Strangford Lough. Try them on the menu at The Cuan Licensed Guest Inn or the Lobster Pot in the village.

The lough is also where many water-based sports and wellness activities take place. Canoe and cake, anyone? We can't forget the delectable Millbay Oysters from Rooney Fish- Blas na hEireann Irish Food Awards Supreme Champion in 2018 and repeat winners of 3 Great Taste gold stars.

There are lots of historic villages like Hillsborough (home to the King's official residence in Northern Ireland and the annual Honey Fair) and Killyleagh (home to another castle and a chocolate festival!) History buffs will also enjoy the Ulster Folk and Transport Museum at Cultra.

Round off the day with a snifter in one of the county's many craft distilleries and gastro pubs. Consider the time well spent in a place where the local larder is filled to bursting.

# Balloo House



If you are looking for a place that offers a luxury grill restaurant upstairs at weekends and relaxed pub dining downstairs in a beautiful part of the world, then look no further than Balloo House in Killinchy, Co. Down. Set near the shores of Strangford Lough, this historic country pub is part of a wider gastro-pub group in Co. Down called Balloo Inns which includes the Parsons Nose in Hillsborough and The Poachers Pocket in Lisbane.

Their £10 lunch menu downstairs is a great way to try their food. It also works as an early bird menu, but trust us, you WILL want to stay for dinner! Classic offerings in the pub include fish and chips, burgers, mussels and seafood chowder. You could also opt for Line Caught Cod with chilli sausage and crab tagliatelle, red pepper and olive oil or Co Down pigeon with pickled carrot and watercress salad with orange vinaigrette. Local ingredients include Millbay Oysters, Fivemiletown goats cheese, Mourne Mountain lamb and Ecclesgreen Farm pork. The wines are from JN Wines.

At Overwood upstairs, great steaks are cooked on the Kopa grill. Other dishes include whole stuffed plaice, prawns, bone marrow, samphire, almonds followed by chocolate orange cheesecake and frosted pecans. The covered fire-pit terrace is so popular it became a permanent feature. It opens Fri and Sat so make sure to book. The Early Bird is £35 for three courses Friday and Saturday from 5.00-6.30pm.

**Awards**

AA Rosette for Culinary Excellence

**Opening hours**

Food served daily from 12pm

Last reservations Sunday-Wednesday 8pm

Last reservations Thursday-Saturday 9pm



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

**Get in touch:** t: 028 97 541 210 e: [info@balloohouse.com](mailto:info@balloohouse.com)

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



# Blend and Batch



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 from 8am to 10pm Sunday from 8am to 5pm

Brunch: Monday to Sunday from 8am to 4pm

Evening Menu: Monday to Saturday from 5pm to 8pm (last order)



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

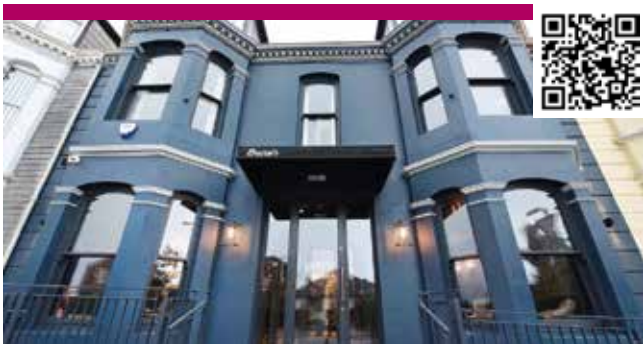
**Get in touch:** t: (0)28 4023 8050 e: [info@blendxbatch.com](mailto:info@blendxbatch.com)

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

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



# Brunel's Restaurant



Since opening in 2014, Brunel's have been at the forefront of the local dining scene for over 8 years. Having moved to their current venue on the Down's Road, Newcastle in 2017 they continue to offer an excellent menu showcasing the best of locally sourced produce and complimented by an excellent cocktail and wine menu.

Firm favourites on the menu include their seafood chowder and chicken liver parfait starters, with a wide array of fantastic fresh fish with the highlight for meat lovers being their tomahawk or chateaubriand carved tableside.

They pride themselves on the quality and consistency of their food and service and are incredibly proud of their kitchen and front of house teams who put the customer experience at the heart of everything they do.

Whether it's a casual lunch with friends, a night out with a loved one, or a group celebrating that special occasion, Brunel's can cater for the most discerning customer's needs.



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

**Get in touch:** t: 028 4372 3951 e: [info@brunelsrestaurant.co.uk](mailto:info@brunelsrestaurant.co.uk)

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



# Café Marmalade



Head Chef Jonny Walsh knows what people want to eat, but he also likes to challenge people to try new flavour combinations. On a cold day, he might make a hearty mushroom soup with smoked cheese sourdough on the side. The weekly lunch special might be a red lentil and chickpea dahl mango chutney and charred lettuce.

He uses local suppliers such as Yellow Door, Carnbrooke Meats, Keenan Seafoods, French Village, Dale Farm and Mullins Ice Cream. Their latest Award is a dinger. As they say themselves, this is #notjustacoffeeshop. It is SO much more.

**Get there:** 14 Bridge Street, Banbridge BT32 3JS

**Get in touch:** t: (0)28 4062 3388 e: Cafemarmalade69@gmail.com

**w:** www.cafemarmaladebanbridge.com





# Captain Jack's / Jack's Bistro



Nestled in the heart of Portaferry you will find Captains Jack's / Jack's Bistro with strong links the nearest fishing village Portavogie, you know the seafood can't get any fresher than traveling less than 6 miles away from the shore to their door every day when the boats come in..... they do the real deal here and much besides. What about flaky award winning battered cod to homemade Portavogie scampi with proper chips? Or a slow cooked Sunday roast beef dinner? You might just fancy a proper homemade steak and Guinness pie?

Everything is cooked fresh with as many local ingredients as possible on the menu. That is the Taste of Ulster way. Their fully licensed bistro can comfortably seat up to 40 people so it perfect for parties.

The freshest local seafood, good local coffee & a stove to keep you warm on the coldest of nights all add to the attraction.

## Opening hours:

Monday & Tuesday: closed

Wednesday - Sunday: 12pm-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



# Cloud 9



Set within The Ulster Flying Club on the Portaferry Road in Newtownards, Cloud 9 is open to the public 7 days a week. With fantastic views up to Scrabo Tower, the chance to watch the planes and helicopters come and go while enjoying great food and coffee make this place pretty special.

Head Chef Chris Smyth knows what people love to eat. His local suppliers include Brakes, Orr's Farm and Down Wholesale.

Expect BLTs with Chunky Chips, Sunday roasts, Breakfast Hash. Steak Nights are really popular and great value. Don't miss their Afternoon Teas while you watch Elsa from Frozen or a Superhero arrive by helicopter.

Call on the mobile below to make your reservation. You will be on Cloud 9!

OPENING HOURS 9am-4pm 7 days a week



**Get there:** Cloud 9 at Ulster Flying Club  
61 Portaferry Road, Newtownards BT23 8SG

**Get in touch:** t: (0)75 1838 4510 e: [events@29eventcatering.co.uk](mailto:events@29eventcatering.co.uk)



# Coq & Bull



At the heart of the Clandeboy Lodge Hotel lies the renowned Coq & Bull Brasserie, where a warm welcome is matched only by the quality of its menu, produce, chefs and service. Head Chef, Ian Lyttle and his team have been busy creating food based on the best of what is available locally and in season. They call it good, honest food and they are justifiably proud of it.

The vegetables are grown on the Ards Peninsula. The dairy produce is from grass-fed herds. The fish is freshly caught in the Irish Sea. It's all about working in partnership with suppliers and using their expertise to create dishes that surprise and delight.

For breakfast, tuck into the traditional fried Irish or a grilled version. Lunch is relaxed with beloved favourites to classic grills and seasonal salads. Dinner invites a cosy, heart-warming experience with friends and family. For guests wishing to dine al fresco, they have a stunning heated, glass panelled terrace. The ingredients take centre stage and there is no formality, just great local food and drink - a true Taste of Ulster! Don't forget to try the epic Sunday lunch. You can even get Coq & Bull food delivered to your room. They've got it all covered!

**Opening Hours** Every day 7am until late. Last orders 9.30pm



**Get there:** Clandeboy Lodge Hotel, 10 Estate Road, Bangor BT19 1UR

**Get in touch:** t: (0)28 9185 2500 e: [brasserie@clandeboyelodge.co.uk](mailto:brasserie@clandeboyelodge.co.uk)

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



# Hillsborough Castle And Gardens Café



Head Chef Jamie Penny is at the helm at the Hillsborough Castle Café, at the King's Official Residence in Northern Ireland.

Local suppliers include Lisdergan Meats, Keenan Seafood, Wilson's Potatoes, Draynes Farm and vegetables and salads from the estate walled garden. They make the bread on site.

You can expect food such as fresh salads and deli goods.

Why not book a 5 course Garden Inspired Afternoon Tea? It costs £38.95 and is available on the first Friday, Saturday and Sunday of the month,

Payment is required on entry to the gardens. The Stableyard is located at the top of the site. Parking here is limited but there is plenty of parking at the lower site with the entrance just off the A1.

Castle entry is not included but can be purchased on arrival if the castle is open to visitors. Please advise of any dietary requirements at least 48 hours in advance.

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**Get there:** Lower Visitor Centre, Hillsborough, Co, Down, BT26 6GT

**Get in touch:** **w:** [www.hrp.org.uk/hillsboroughcastle](http://www.hrp.org.uk/hillsboroughcastle)

# 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.

The hotel has been refurbished to an excellent standard, and has been a Taste of Ulster member since 2018!

This thriving family run establishment boasts dishes made from the freshest locally sourced ingredients, serving outstanding food for excellent value for money.



**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](mailto:info@kilmoreyarmshotel.co.uk)

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



# 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.

**Awards:** Ulster Fry World Championship Winner 2023



**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

# Montalto Estate



This gem on the outskirts of Ballynahinch has a genuine wow factor. It is a stunning venue for many reasons; the grounds, the gardens, the buildings but the food and drink are of major appeal. This Café offers many fresh, locally inspired options created by their Head Chef, Paul Ferguson. Showcasing the produce of local, artisan suppliers and incorporating it into their dishes has enabled Montalto to nurture strong relations with them. Paul uses many suppliers including Springmount Farm, Ewing's Seafoods, Draynes Farm and Kennedy Bacon on the weekly menu and daily specials.

Speaking about the seasonal menu, Paul said: "I wanted to create a gourmet menu that would tantalise taste buds for both breakfast and lunch. I curated the breakfast menu with a wide variety of people in mind, from those who like traditional options such as French Toast and Montalto Fry to those who want to try something more adventurous such as our Citrus Smashed Avocado. My lunch menu changes with the seasons. In spring and summer, we offer pasta dishes and fresh salads using sustainably, locally produced ingredients where possible. Later in the year, we offer autumn inspired salads, and warming winter soups to enjoy before a walk in our Trail & Gardens."

Montalto takes the concept of food provenance to its heart. There are areas on the 400 acre estate where the gardening team, led by Head Gardener, Lesley Heron grows quite a bit of produce for use in their café.

The Café of this 5\* rated visitor attraction offers an attractive outdoor seating area. Booking is not required to visit their café as it operates a walk-in service.

Montalto Café Opening hours: Wed – Sun 9:30am – 4pm (Hot food service finishes at 2.30pm)



**Get there:** Spa Road, Ballynahinch BT24 8PT

**Get in touch:** t: (0)28 9756 6100 e: [info@montaltoestate.com](mailto:info@montaltoestate.com)

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



# Mulholland's on the Square



Situated in the heart of the historic town of Dromore, Co. Down. This old pub has been situated here for a very long time, previously as The Central Bar and Hotel and for the last 60 years as Mulholland's on the Square. Food is a recent addition to the venue, having been operated as a traditional pub. Under new ownership since 2019, the opportunity to add food arose. In July 2020 Mulholland's on the Square opened an exciting new kitchen and menu with local Head Chef, Ian Hilland.

Local suppliers include Lisdergan Meats, Keenan Seafoods, Down Wholesale and Draynes Farm Ice Cream. They cook all food fresh daily and to order. Menus are changed based on the seasonality and daily specials. They serve an All-Day menu at 12 Noon on Tuesday-Sunday. A few of the favourites include the Wednesday night Steak night, Chilli Chicken pasta and the fresh Scampi. There are vegetarian and gluten free options, followed by freshly made desserts. Kids will also be happy with some of the favourites with other great options including pasta, roast beef, sausages and local Draynes Ice cream for dessert.

The Beer Garden also provides space for weekend trade and also private parties and outdoor drinking and eating. They also have a function room for birthday parties, engagements or business meetings. There is a range of Draft Lagers, Ales, and Stout with local Craft brewers such as Whitewater Brewery, Castlewellan plus a selection of international beers, 0% Alcohol beer and cider and Gluten Free Beers also. The Cocktails and Spirits list also includes local Gin brands such as Jawbox and Boatyard all served with premium mixers. There is Live music on Saturday 9pm to late and they also show live sports.



**Get there:** 13-15 Market Square, Dromore BT25 1AW

**Get in touch:** t: (0)28 9269 2527

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





# 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 which can be hired out for private events or as a wedding venue with private dining menus available.

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: 9:30 - 17:00, Tuesday: 9:30 - 17:00, Wednesday: 9:30 - 17:00, Thursday: 9:30 - 21:00, Friday: 9:30 - 21:00, Sat: 9.30 - 21:00, Sun: 9.30 - 18:00, Breakfast Menu: 9.30 - 12.30



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

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

# 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 farms in Donaghadee and Comber when in season.

You can now also see Pier 36 on BBC's Hope Street as 'The Commodore' as Donaghadee becomes Port Devine.



**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. Their 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](mailto:info@quailsfinefoods.co.uk)

**w:** [www.quailsfinefoods.co.uk](http://www.quailsfinefoods.co.uk) **f:** [www.facebook.com/quailsfinefoodsbanbridge](https://www.facebook.com/quailsfinefoodsbanbridge)



# Quails Café



There's been a Quails butcher's shop at this site in Banbridge town centre since 1898, but the café is a relatively new kid on the block, having opened in 1996. This foodie family knows what their customers like. Their Great Taste award-winning cooked meats, like 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](mailto:info@quailsfinefoods.co.uk)

**w:** [www.quailsfinefoods.co.uk](http://www.quailsfinefoods.co.uk) **f:** [www.facebook.com/quailsfinefoodsbanbridge](https://www.facebook.com/quailsfinefoodsbanbridge)



# Salt Kitchen



Salt Kitchen 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.

You might have a Traditional Ulster Fry or a breakfast burrito, lunch might be smoked haddock and leek chowder, choice from the burger list, meat feast pizza or Nicoise salad.

Local suppliers include Draynes Farm Dairy, Hannan Meats, Grange Farm Moy, Carnbrook Meats, Keenan Seafood, SD Bells, Wilson’s Country Potatoes, Armagh Cider Company and Troughtons Mixers.

Private Parties and Outside Catering also available.

**Opening Hours:** Mon – Wed 10 – 6pm. Thur – Fri 10 – 9pm. Sat 9am – 9pm. Sun 12 – 6pm. Last kitchen orders an hour before closing time



**Get there:** Unit 1, The Boulevard, 1 Cascum Avenue  
The Boulevard Outlet Park, Banbridge BT434GJ

**Get in touch:** t: (0)28 4062 6957 e: [info@saltkitchenbanbridge.co.uk](mailto:info@saltkitchenbanbridge.co.uk)  
w: [www.saltkitchenbanbridge.co.uk](http://www.saltkitchenbanbridge.co.uk)



# Sugarcane Café Bistro

**WHY NOT TRY****A visit to Comber Farmers Market**

Sugarcane Cafe Bistro is located in Combers historic Square. Open 7 days a week offering amazing brunch and lunches with a full wine and beer listing. Service is always with a smile at Sugarcane where everyone is made to feel part of the family. Trading since 2006 owners Peter and Emma McCleery have made their mark on Comber and the North Down area, firmly establishing Sugarcane as the number one spot in the area.

Try their signature cooked breakfast or a Reuben sandwich feted as being as good as a New York one by an actual New Yorker. Be it a brew or a bake, a coffee or a beer, a catch up or a business lunch there is no place better.



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

**Get in touch:** t: (0)28 9187 3388 e: [info@sugarcanecafebistro.com](mailto:info@sugarcanecafebistro.com)

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

**facebook:** /SugarcaneCafeBistro?sk=app\_2309869772



# Temple Golf Club



The Drumlins Restaurant is set in the picturesque Temple Golf Club where the conservatory restaurant offers stunning views of the course and further afield towards the Dromara Hills. You will find only the highest quality food, sourced locally from the finest food suppliers. All food is cooked to order and caters for all dietary requirements.

Expect crowd-pleasers like soup, chicken wings and burgers. The unexpected will be the Bang Bang Pork with Satay sauce, the Baked Cod a la Francaise and the Chilli and Lime Beef Brisket Tortilla. The delicious weekly specials offer something to tickle everyone's taste buds and you will soon become a regular visitor.

Catering well for families, you will find a very friendly, sociable atmosphere. Booking is essential!

## Opening Hours

Wednesday 12:00 Noon – 10.00pm, Last Food Order 8.30pm

Friday 12:00 Noon – 11.00pm, Last Food Order 8.45pm

Saturday 10:00am – 11.00pm, Last Food Order 8.45pm

Sunday 10:00am – 9.00pm, Last Food Order 7pm



**Get there:** 60 Church Road, Boardmills, Lisburn BT27 6UP

**Get in touch:** t: (0)28 9263 9213 e: [info@templegolf.com](mailto:info@templegolf.com)

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



# The Cuan Licensed Guest Inn



The Cuan is situated on the shores of Strangford Lough, in the beautiful tranquil village of Strangford. The perfect setting for dining or a weekend getaway. The 9 luxury well-appointed bedrooms, offer the very best in comfort, providing a peaceful retreat to relax and unwind. Self-catering Cuan House, located at the rear of The Cuan, sleeps up to 12 guests. For Restaurant and Bedroom Reservations, go to [www.thecuan.com](http://www.thecuan.com).

## Restaurant, Bistro & Bar

From get-up-and-go breakfasts to sundowners on the terrace, there is always something to savour at The Cuan. Casual, yet impossibly chic, the lunch & dinner menus feature standout showstoppers; Cuan's famous Seafood Chowder, Pan Fried Sea Bass and Chargrilled 'Josper' Sirloin Steak, all freshly prepared using the highest quality ingredients and supporting local food producers. Daily specials on the blackboard, showcase seasonal produce with a roast every Sunday.

## Events

Our stunning dining room is an elegant and versatile space for intimate weddings and events. Contact [info@thecuan.com](mailto:info@thecuan.com) for all enquiries.

Please view the website for all upcoming live music and Cuan events.

If you require any further photographs or editorial, please do not hesitate to contact me. Can you confirm that this information has been received.



**Get there:** 6-12 The Square, Strangford, Co Down BT30 7ND

**Get in touch:** t: (0)28 4488 1222 e: [info@thecuan.com](mailto:info@thecuan.com)

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



# The Cultra Inn



Nestled in the grounds of the Culloden Estate, the Cultra Inn is a traditional Irish pub and Bistro. Filled with welcoming yet relaxing atmosphere, take in the stunning views across the Estate and sit down to enjoy a drink or delicious meal.

While it may not offer the fine dining experience of the Culloden Estate & Spa's in-house restaurant Vespers, the Cultra Inn follows suit in carefully sourcing and selecting only the freshest and best local ingredients. The Cultra Inn is located beside Cultra Train Station so is easily accessible from Belfast, not to mention the onsite car park. Their wholesome menu is available each day for a spot of lunch or night out for dinner.

There is something for everyone on the menu straight from the offing with a choice of starters including Pork Belly, Portavogie Scampi, Seafood Chowder and Whipped Goat's Cheese. The mains are no different where you can enjoy a Lisdergan Sirloin Steak, Pan Roasted Chicken, Fish and Chips, as well as Vegan options including a Burger and Curry. If you have a sweet tooth you won't be disappointed with their choices of Apple Crumble, Cheesecake served with Glashy Farm Ice Cream or Panna Cotta to name but a few options.

On a Sunday the Cultra Inn offers the perfect place to relax. Take a stroll along the nearby beach front paths before or after a two or three course Sunday Lunch. You won't be leaving disappointed after dining on a Sunday...or any day of the week for that matter!

Dinner Menu: Monday to Saturday 12pm – 9pm and Sunday 4pm – 9pm

Sunday Lunch: 12pm – 2.30pm



**Get there:** 1 Cultra Station Road, Holywood BT18 0AU

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

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



# The Dundrum Inn



The Patterson family are the owners of this award-winning pub which is also the favourite of a certain Late Late Show presenter. The pub has been serving their community and passersby since 1834. That's 190 years!

Their beef and pork suppliers are Finnebrogue Wagyu, Blackgate, McAtamneys via Hendersons and Causeway Prime via Lynas. They get their seafood from Lecale, their vegetables from AJ Fresh Foods, Hales Fruit and Veg and BP Foods while dairy produce comes from Lynas, AJ and Hales. They make their own bread in-house.

You can expect excellent pub grub, a great atmosphere and delicious drinks. Think duck liver pate, proper fish and chips, sticky toffee pudding and BBQs in the amazing Beer Garden which fits 200 people.

Breakfast from Friday to Sunday 9am-midday. Filled soda for the win!



**Get there:** 143 Main Street, Dundrum BT33 0LX

**Get in touch:** t: (0)28 4375 1211 e: [hello@dundruminn.com](mailto:hello@dundruminn.com)

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



# The Galley Restaurant



This gem of a restaurant is found in the shadows of the Mourne mountains in the picturesque coastal village of Annalong. A warm welcome awaits you. Whether you are in the mood for a freshly baked scone, a Galley fry, a smooth blended coffee, a hearty lunch, a healthy salad, their famous fish & chips, delicious homemade desserts or traybakes. You will find it all in the Galley restaurant.

To ensure quality and freshness they make every effort to secure their supplies locally. Mourne farmers supplies most of potatoes and vegetables with the Kilkeel fishing fleet providing freshly landed fish.

Open 7 days a week. They offer an extensive menu with specials every weekend.



**Get there:** 43 Kilkeel Road, Annalong, Co. Down, BT34 4TJ

**Get in touch:** t: (0)28 4376 7253 e: [office@thegalleyannalong.co.uk](mailto:office@thegalleyannalong.co.uk)

w: [www.thegalleyannalong.co.uk](http://www.thegalleyannalong.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 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](mailto:info@hillsidehillsborough.co.uk)

w: [www.hillsidehillsborough.co.uk](http://www.hillsidehillsborough.co.uk) **twitter:** @TheHillside

**facebook:** /thehillsidehillsborough



# The Kingfisher Kitchen

## at Castle Espie



Castle Espie Wetland Centre part of the WWT, the charity for wetlands and wildlife 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. They also have a selection of quality fair-trade coffee and teas, plus a great range of refreshing soft drinks – the perfect match for their signature scones and tempting tray bakes. There are options for little ones, child-friendly facilities, a soft play area and plenty of room for buggies too.

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.

**Opening hours:** Seven days a week, 10AM-4PM



**Get there:** 78 Ballydrain Road, Comber BT23 7EA

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

**w:** [www.kingfisherkitchen.com/castle-espie/](http://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 itself 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 Sun-Thurs: 12pm-close

Fri & Sat: 12pm-1am

Restaurant Monday-Sunday 12 noon – 9pm

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

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

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



# The Mariner



The Mariner is situated in picturesque town of Newcastle, the three-storey building it's situated on the shore.

The ground floor consists of a large dog friendly bar, luxurious seating and beautiful decor. The First Floor consists of a large beautiful dining room, with unobstructed views of the Irish Sea and Mourne Mountains.

The Mariner is available for private Room Hire throughout the year in their upstairs restaurant, they offer live music at the weekends in the ground floor bar, and have a private pool room attached to the bar.

Winter Opening Thurs-Sun 12-9 restaurant: Thurs -Sun 12 Late Bar

Summer Opening Mon-Sun 12-9 restaurant: Mon-Sun 12-late Bar

**Get there:** 59 Central Promenade, Newcastle BT33 0HH

**Get in touch:** t: (0)28 4372 5700 e: [info@themarinernewcastleni.co.uk](mailto:info@themarinernewcastleni.co.uk)

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





# The Old Inn



Part of Galgorm Collection; the Old Inn at Crawfordsburn is a charming historic building in a picturesque Co. Down village which has been a place where great hospitality is in the very bricks and timbers. It dates back to 1614 and was a handy pitstop for stagecoaches and these days, for people who want to eat and drink very well in a very pleasing setting. It has AA 4 star Silver rating and an AA Rosette for Culinary Excellence.

The Head Chef Gavin Murphy is at the helm. His style is modern Bistro and is designed to showcase Northern Irish produce.

That means meat from McAtamneys, Carnbooke and Lisdergan Meats, fish and seafood from Ewings, East Coast and Keenans, vegetables from North Down Group and Bradmount, dairy produce from FarmView, Draynes Farm and Clandeboye Yoghurt, Tom and Ollies and Henderson Wholesale. They make their own bread and are also supplied by Ashers Bakery and Yellow Door.

You simply **MUST** try their spa after or before a great meal! They also do very popular theme nights. Keep an eye on socials.

**OPENING HOURS** Daily 12pm – 10pm



**Get there:** 15-25 Main St, Crawfordsburn BT19 1JH

**Get in touch:** t: (0)28 9185 3255 e: [reservations@theoldinn.com](mailto:reservations@theoldinn.com)

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



# The Old Post Office



The Old Post Office Lisbane, licensed cafe and tea rooms, has long been a feature on the Comber to Killingleagh road. A listed thatch with a homely atmosphere, the cafe is a popular meeting place where a warm welcome awaits all who cross their 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 log fire on a cold, wet winters Wednesday and enjoy lunch with a glass of wine you'll be so glad you popped in. From breakfast, lunch, right through to 'Afternoon Tea' (one of their noted specialties!) - all dishes are made on site. From their 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.

'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!

**Opening hours:** Tuesday-Saturday 9:3--4:30



**Get there:** 191 Killinchy Road, Lisbane, Comber, Co.Down BT23 6AA

**Get in touch: t:** (0)28 9754 3335 **e:** [info@oldpostofficelisbane.co.uk](mailto:info@oldpostofficelisbane.co.uk)

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



# The Oliver



The Oliver bar and restaurant is set in the heart of Newry, just a stone's throw from the local bus station and shopping centre. Expect a relaxed and fun experience when you get there.

Chef/owner Colleen Lennon believes in supporting local suppliers such as William Baird, Sysco Foods and Carnbrooke for meat, Country Fresh Veg and Phillip's Fruit, Newry, Keenan's Seafood for fish, Strathroy Dairy for milk and cream, Ballygarvey Eggs, Dromona butter, Hendersons, Ballydougherty Ice Cream and they get their sourdough from a local poultry and game supplier, Patrick Murphy and Sons.

Those ingredients go into hearty, honest dishes like Braised Beef Croquettes with Smokey Wood Sauce and Crispy Shallots and Pan Roast Hake with Thai Style Fish Cake, Buttery Mash and Saffron Beurre Blanc. The main menu is reviewed regularly. The specials menu changes every few days. This is where they really focus on fish, seasonal produce, wines and craft beers.

Don't forget to check out the heated Roof Top terrace. It can fit up to 40 people, so it's a super idea for a party. Stunning views across Newry, too. They hope to see you soon.

Opening Hours Wed-Thurs 12-8pm, Friday-Sat 1pm – 1am, Sunday, 12-10pm Closed Monday and Tuesday

**Get there:** 62-64 Hill Street, Newry, Co. Down BT34 1AJ

**Get in touch:** t: (0)28 304 47145 e: [info@theoliverrestaurant.com](mailto:info@theoliverrestaurant.com)

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



# The Parson's Nose



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.

**Opening hours:** Sun & Monday 12pm – 8:30pm, Tuesday – Saturday 12pm – 9:30pm



**Get there:** 48 Lisburn Street, Hillsborough, Co Down, BT 26 6AB

**Get in touch:** t: (0)28 9268 3009 e: [info@theparsonsnose.co.uk](mailto:info@theparsonsnose.co.uk)

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



# The Pheasant



This place has a very loyal local following as well as a good amount of custom from further afield. It is the sister restaurant of The Plough in Hillsborough village. People come for the great local food, service and atmosphere. You can do fine dining in the restaurant or go casual in the Highland Bar and Snug. There is also a function room for weddings, parties and conferences.

The menus change with the seasons. You can expect Ardglass Crab in your pasta, award-winning Sugar Pit Pork Chop from Hannan Meats with sprouting broccoli, caramelized onion and garlic pomme puree with pickled apple infused jus.

Local suppliers include Hannan and Lisdergan Meats, East Coast and Keenan's Seafoods, North Down Group, Draynes Farm and Clements Eggs. They also take game from the nearby Larchfield Estate.

This place has it all, space, great food, atmosphere and service. Check it out if you are not a regular already



**Get there:** 410 Upper Ballynahinch Road, Annahilt,  
Hillsborough BT26 6NR

**Get in touch:** t: (0)28 9263 8056 e: [info@thepheasantrestaurant.co.uk](mailto:info@thepheasantrestaurant.co.uk)

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



# The Plough Inn



The Plough Inn is an outstanding restaurant, café and bar, situated in Royal Hillsborough, Co.Down. Overlooking Hillsborough Castle and Courthouse, it is one of the village's hidden gems. Established in 1758, the family-run business remains an old favorite, offering traditional dishes with a contemporary twist at an affordable price.

Using fresh, local produce, every meal is professionally prepared with care by in-house chefs. The team have a wealth of experience ensuring you receive the best dining experience. They strive to use the highest standard of ingredients from local suppliers such as Draynes, Hannan Meats, Carnreagh Farm, Eastcoast Seafood and seasonal wild Game from the neighboring Larchfield Estate. The downstairs bar is quaint with a vintage feel and offers a warm welcome with live acoustic evenings and a wide range of well-known beverages.

Located a stone's throw from Hillsborough Forest Park, the café is a popular spot to relax with friends and family to enjoy a light bite to eat following a nearby stroll or visit to the Castle's gardens.

Breakfast @ The Vintage Rooms, Monday – Saturday 9am – 11.45am, Sunday 10am–1pm, Lunch & Dinner @ The Vintage Rooms, Monday – Friday 12pm – 3pm (VR lunch menu), Saturday 12pm – 4.30pm (VR lunch menu), Saturday 5pm – 9.30pm (bistro evening menu),

## Dining in The Public Bar

Monday – Saturday 12pm – 5pm (public bar lunch menu), Sunday 12pm – 2.30pm (public bar lunch menu) \*\*Bar snack menu available every day from 5pm\*\*

## Dining in The Bistro

Monday – Thursday 5pm – 9pm (bistro evening menu), Friday – Saturday 5pm – 9.30pm (bistro evening menu), Sunday 12pm – 8pm (Sunday menu)



**Get there:** 3 The Square, Hillsborough BT26 6AG

**Get in touch:** t: (0)28 9268 2985 e: [info@theploughhillsborough.co.uk](mailto:info@theploughhillsborough.co.uk)

w: [www.theploughhillsborough.co.uk](http://www.theploughhillsborough.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.

On their main menu you will find dishes like Strangford crab on grilled focaccia, Hannan's salt-chamber aged steaks and glazed ham hock in Ale & Comber honey.

**Opening Hours:** Food served daily from 12pm

Last reservations Sunday-Wednesday 8pm

Last reservations Thursday-Saturday 9pm

(Food service closed 3pm-4pm Monday – Thursday)



**Get there:** 181 Killinleagh Road, Lisbane, Comber, Co Down

**Get in touch:** t: (0)28 97541589 w: [www.poacherspocketlisbane.com](http://www.poacherspocketlisbane.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

Mon-Fri: 9am-10pm

Sat & Sun: 9am-5:30pm

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**Get there:** 2-4 Main Street, Bangor BT20 5AG

**Get in touch:** t: (0)28 9147 3373 e: [info@redberrycoffee.co.uk](mailto:info@redberrycoffee.co.uk)

**facebook:** [redberrybangor](https://www.facebook.com/redberrybangor) **instagram:** [@redberrybangor](https://www.instagram.com/redberrybangor)



# 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.

The interior is 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 six 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.

**Opening hours:** Open Mon-Sat: 7am-5:30pm



**Get there:** 30 Bridge Street, Banbridge, BT32 3JS

**Get in touch:** t: (0)28 4062 5177 e: [rosehipbanbridge@gmail.com](mailto:rosehipbanbridge@gmail.com)



# The StillHouse Moira



Formerly known as The Four Trees, the pub was originally named after the four lime trees in the middle of Main Street. These two-hundred-year-old trees marked a popular stopping point for the old Dublin stagecoach.

The StillHouse situated in the middle of historic Moira is only 10 mins to Lisburn, 25 minutes drive to Belfast city centre and close to the M1. The local train station close by, street parking and bus stop on main road outside.

The pub is family-friendly, with a food menu offering a fantastic range of seasonal choices and daily mouth-watering specials planned by Head Chef Ryan Mullan using local produce. Favourites include the Ham Shank with a Cider and Mustard sauce, The Southern Fried Chicken Burger or the Prawn and Chorizo Linguine. There are also Gluten free and Vegan options available with a great kids menu.

There is an excellent drinks menu including Draught Lager, IPA, Cider and Stout with other local Craft brewers such as Whitewater Brewery, Castlewellan plus a selection of international beers, 0% Alcohol beer or cider and Gluten Free Beers. They also have an extensive wine list and a wide range of spirits including fine Irish whiskeys and Jawbox Gin.

The venue is perfect for small intimate Weddings, birthdays, business meetings and family events in one of our 4 spaces in the Courtyard Bar, The Loft, Distillery Room or Boardroom. The Courtyard and Large Walled Garden caters for all and they are dog friendly in this area. During the summer months on the weekends, there is an outdoor BBQ and Pizza Kitchen.



**Get there:** 61 Main Street, Moira, Co. Down, BT67 OLQ

**Get in touch:** t: (0)28 9278 0735 e: [hello@stillhousemoira.com](mailto:hello@stillhousemoira.com)

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



# The Vault



This is a collaboration between two long-established business in Banbridge ; Quails and Telepizza

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.

## Opening hours:

Mon-Tue: closed

Wed: 4:30pm-8:30pm

Thu: 4:30pm-9pm

Fri: 4:30pm-9:30pm

Sat: 12pm-9:30pm

Sun: 4pm-8:30pm



**Get there:** 50b Bridge Street, Banbridge BT32 3SL

**Get in touch: t:** (0)28 4062 0662

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



# Vespers

## at The Culloden Estate and Spa



Located within the Culloden Estate and Spa, Vespers is one of Northern Ireland's leading fine dining restaurants. This elegant dining room enjoys fabulous views over the beautifully manicured lawns and delivers a special dining experience for guests. Start off with Baked Strangford Lough Clam and Chorizo Gratin or Irish Beef Cheeky Croquette, before a choice of mains including Gressingham Duck Breast, Irish Fillet Steak or Ardglass Hake and finishing off with Bushmills Whiskey and Caramel Poached Pear or Irish Cheese Slate. The restaurant is also 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 – key to Vesper's success and appeal. 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 highly trained team will make sure you are expertly advised on the wide range of wines available to complement your choice of dish.

If you wish to spend an afternoon full of decorum and copious amounts of tea, experience an indulgent Afternoon Tea in the finest surroundings. While the Culloden Estate was built for a Bishop, it's certainly more than fit for a King or Queen. From the freshest scones and sandwiches brimmed with fillings to mouth-watering pastries to end in the most perfect way possible.

Breakfast; Monday to Friday 7am – 10am, Saturday to Sunday 7.30am – 10.30am

Dinner; Friday to Saturday 6pm – 8.45pm, Sunday 1pm – 3pm (Sunday Luncheon)

Afternoon Tea; Monday to Sunday 1.30pm – 3pm

Please note that our Tasting Menu and Sunday Luncheon Menu are subject to change due to seasonality.



**Get there:** Bangor Road, Holywood BT18 0EX

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

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

**twitter:** @CullodenEstate **facebook:** /cullodenestate





# Co. Fermanagh



The literal name for this county is “Monks Land”. Visit Devenish and

Boa with monastic ruins and eerie stone figures and you will see why. Boats and water in general are big in this neck of the woods. One of the most famous products is the award-winning Boatyard Gin and Vodka – whose HQ is actually a former boathouse on the lake.

Jet skiing, sailing, canoeing, fishing and sailing are all part of the tourist scene. A more sedate option is a cruise or a water taxi but that fresh air does work up an appetite which can be sated at the Lough Erne Resort or the Killyhevlin Hotel – both complete with self-contained lodges if you fancy staying over.

The meat is good around here. We recommend Kettyle Irish Foods. Belleek Pottery is world-famous. A trip to the Visitor Centre will no doubt end up with some purchases. So, too will a wander around the Buttermarket’s many craft shops in Enniskillen. Climb to the top of Cole’s Monument for a stunning view of the island town.

There are more stunning views from on high on the Cuilcagh Boardwalk Trail through pastures and blanket bog. Locals call it the Stairway to Heaven. Don’t miss out on the Marble Arch Caves Geopark and see the difference between stalagmites and stalagmites.

There is a stunning walled kitchen garden at the National Trust’s property at Florencecourt. Well worth a visit. Crom Castle or Castle Coole are also the perfect places to channel your inner Downton Abbey. After all that, you will have earned a drink at The Dog and Duck Inn and maybe a bite or two?

# The Dog & Duck Inn



This is a welcome addition to the County Fermanagh food scene- a pub where they take craft brews as seriously as the food. That's why there are regular beer festivals like Oktoberfest and Outpost Festival where NI craft breweries such as McCracken's and Bullhouse Brewery showcase what they do. Check socials for details.

Think great pub grub like homemade Scotch eggs, salmon and hake with mash, veggies and white wine sauce, slow cooked beef, stuffed aubergine and goats' cheese and crème brulee with champagne sorbet. The venison comes from Doyle's Family Butchers and the duck is from Silverhill. Other producers supported include John Graham Butcher's, Lisbellaw, Erin Grove Preserves as well as Sheridan's Cheesemongers, Virginia. The bread is all made in-house. A fine spot for casual dining and get-togethers.

## Opening Hours

Thursday-Friday 5-late

Saturday 1pm- late

**Get there:** 30 Main Street, Lisbellaw BT94 5ER

**Get in touch:** t: (0)28 66 366 466 e: [hello@thedogandduckinn.com](mailto:hello@thedogandduckinn.com)

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



# 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 a 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](mailto:info@killyhevlin.com)

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

**facebook:** /Killyhevlin





# The Catalina Restaurant

## at Lough Erne Resort

**WHY NOT TRY****A stay at Lough Erne Resort**

A unique culinary experience awaits every visitor to Lough Erne Resort. Every dish on the menu promises to take diners on a sensory journey, discovering the finest ingredients and showcasing modern Irish cuisine. The elegant offering in The Catalina includes tempting signature dishes of Lough Neagh Eel with Armagh Apple Butter, Kilkeel Scallops and Lisdergan Beef Fillet. The menu is truly inspired with many creations including the very best locally produced delicacies at the 3 AA Rosette restaurant.

The Blaney Bar at the Resort offers lighter bites with comforting dishes including Slow Braised Daube of Beef with colcannon and The Loughside Bar; Grill's menu is filled with flavoursome dishes such as the 20oz Lisdergan Tomahawk Steak.

And finally, the delectable Afternoon Tea is a perfect treat which is quintessentially delicious.



**Get there:** Lough Erne Resort, Belleek Road, Enniskillen,  
Co Fermanagh BT93 7ED

**Get in touch: t:** (0)28 6632 3230 **e:** [reservations@loughernereresort.com](mailto:reservations@loughernereresort.com)

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



# The Kissin' Crust Coffee Shop



This super little Lisnaskea gem has been a firm favourite with customers since Alma Kinnear opened it in 2003. The décor is cosy and welcoming, and we love the fresh flowers.

Naturally, anything with a crust is well worth trying. Northern Ireland folk adore sweet things and tea and buns are a big part of our food culture. Have a look on the counter or check out socials to see what today's bakes are.

The sandwich platters, which are available Tuesday-Saturday are also massively popular as are their sharing platters to suit all occasions.

Try a shared Lazy Susie over a catch up with a friend, or book an Afternoon Tea. Everyone comments on how friendly the staff are, even on the busiest days. This place is well worth a visit, but be warned. You just won't be able to resist those buns and cakes!

**OPENING HOURS** Tuesday- Saturday 9-4pm. Closed Sunday and Monday

**Get there:** 152 Main Street, Lisnaskea, Co. Fermanagh, BT92 OJE

**Get in touch:** t: (0)28 6772 2678

e: [thekissincrusted.alma@hotmail.co.uk](mailto:thekissincrusted.alma@hotmail.co.uk)



# The Manor House Country Hotel



Decisions, Decisions! Whether you are seeking a culinary experience or a quick bite to eat, The Manor House Hotel's restaurant offers a wonderful range of mouth-watering menus. Choose formal and casual dining and entertainment mid week or weekends, the decision is yours.

The Belleek Fine Dining Restaurant is a jewel in the Manor House crown.

They are proud of their Belleek Restaurant and its achievements and when you book a table they ensure we live up to their AA Rosette status.

The Cellar Door Bar and Bistro is located on the lower ground floor of the hotel. It is a very popular place for friends and family to meet, enjoy lunch or dinner, have a drink or two and enjoy live music at the weekend.

Their menus celebrate Lough Erne's glorious food heritage - contemporary, the country house cooking with a lightness of touch that is wonderfully satisfying. The head chef is constantly inspired by the wealth of produce on our doorstep, such as - Fermanagh Black Bacon, Fermanagh Organic Beef, Baronscourt Venison, Killybegs Fish and a portfolio of small local suppliers including Fermanagh Honey, Erin Grove Preserves and Jams and of course the unmistakable Boatyard Gin.



**Get there:** Killadeas, Enniskillen, Co Fermanagh BT94 1NY

**Get in touch: t:** (0)28 6862 2200

**e:** [info@manorhousecountryhotel.com](mailto:info@manorhousecountryhotel.com)

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







# Co. Tyrone



Tyrone is steeped in ancient history, folklore and outstanding natural beauty. Walk in the footsteps of early Bronze Age settlers at the Beaghmore Stone Circles in the heart of the stunning Sperrin Mountains. These mythical monuments continue to inspire artists and writers.

This off-the-beaten-track county is the perfect place to switch off and unwind among the Dark Skies, but that doesn't mean you have to go hungry or thirsty.

The sika deer which roam the huge Baronscourt Estate are known far and wide for their superb flavour. The loin is a repeat 3-star winner at the Great Taste Awards. You can also land a beauty in their fishing runs.

Carnivores will also rejoice at the produce of Lisdergan Butchery and Kennedy Bacon- look out for it on menus far and wide.

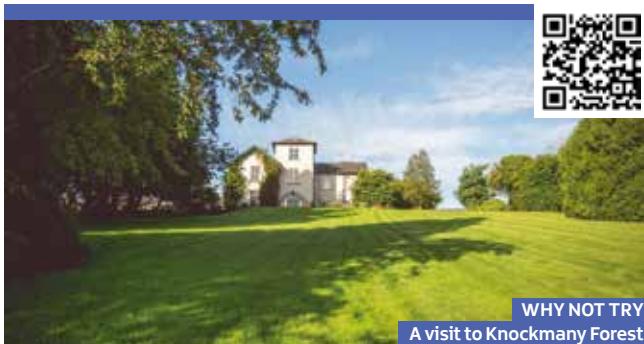
For more history, book into the William and Mary-era Corick House Hotel. Make sure to have a local tipple from Baronscourt Brewery, Woodlab or the Wild Atlantic Distillery. A Moocha Kombucha will suit teetotalers.

For more casual dining, The Tailor's House in Ballygawley, near Omagh also has rooms as well as great food and drink.

The Ulster American Folk Park is always a treat for those who want to step back in time to the 18th century. Head to Dungannon and visit the Hill of the O'Neill and Ranfurly House Museum. The O'Neills were once one of Ireland's most powerful dynasties. The stories of that clan are well worth hearing before you eat at The Tailor's House.

A class at Wee Buns Cookery School in the Moy will teach you all the tricks of the trade, and more. So many reasons to visit Northern Ireland's largest county.

# 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, you are sure to enjoy whatever dish you choose at 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 Sunday 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](mailto:reservations@corickcountryhouse.com)

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

# The Tailor's House



This bar, restaurant and B&B is really well-known for its great food. Head Chef Lauren Shimmin changes her menu with the seasons. In the restaurant, you can expect starters like cheddar and leek tart with watercress, the steak you might have for mains will be from Quinn's butchers and be served with Bushmills peppercorn sauce, triple cooked chips and tobacco onions - and why not go for Guinness sticky toffee pudding for dessert. The breads will be home made.

The bar food menu has all the crowd pleasers like soup, fishcakes, fish and chips, curry, pasta and burgers. Local suppliers include Keenan Seafood. There is room for more than 60 people to eat here. Lots of them come for Sunday lunch by the fire. It is also really popular for evening meals and drinks in the new outdoor space. There is an extensive wine and cocktail menu.

The beautifully decorated bedrooms provide sanctuary at the end of a busy day, and, unsurprisingly, a delicious breakfast will set you up for the day ahead!

**Opening hours** Thursday, Breakfast: 9am – 11am, Brunch / Lunch: 11am – 3.30pm, Early Bird: 4pm – 6pm, Steak: Night: 5pm – 8:30pm, Friday, Breakfast: 9am – 11am, Brunch / Lunch: 11am – 3.30pm, Early Bird: 4pm – 6pm, Saturday, Breakfast / Brunch: 9am – 11am, Brunch / Lunch: 11am – 3.30pm, Early Bird: 4pm – 6pm, A La Carte: 4pm – 9:30pm, Sunday, Breakfast / Brunch: 9am – 11am, Sunday Lunch: 12pm – 4pm, A La Carte: 4pm – 8pm

**Get there:** 50 Main Street, Ballygawley, Omagh, Tyrone BT70 2HE

**Get in touch:** t: (0)28 8556 8910 e: Tailorshouse50@gmail.com

**w:** [www.thetailorshouse.co.uk](http://www.thetailorshouse.co.uk) **instagram:** @tailorshouseballygawley







**Food & Drink  
Experiences**



# BREWING EXPERIENCES

## HILLSTOWN BREWERY

an Economusee where the cows on the Co Antrim farm are fed the leftovers from the beer-making process. See how this thriving craft brewery exists in tandem with a beef farm. [www.hillstownbrewery.com](http://www.hillstownbrewery.com)

## LACADA BREWERY

a multi-award-winning co-op which established and hosts the Portrush Beer Festival every October [www.lacadabrewery.com](http://www.lacadabrewery.com)

## WHITEWATER BREWERY

Visit the home of the place where the Great Taste Golden Fork 021 was created - Krema de la Kremlin Stout - tour the brewery, taste at the Tap Room or try making your own brew at the Brew School [www.whitewaterbrewery.com](http://www.whitewaterbrewery.com)



# CIDER TOURS

## ARMAGH CIDER TOURS

The Troughtons of Ballinteggart near Portadown have opened their farm to let you see what their apples go through to get into your glass. There are several types of tours including the Blossom to Bottle Walking Tour and the Orchard Picnic where you sample ciders and farm shop treats. The 17th century barn adds real atmosphere to the proceedings.

[www.armaghcider.com](http://www.armaghcider.com)

## KILMEGAN CIDER EXPERIENCE TOURS

Meet Andrew and Karen Boyd at their small garden orchard on the County Down coast to learn about the different varieties of apples and see how the cider is made using a traditional rack and press. Relax in the tasting lounge and enjoy a tutored cider and apple juice tasting accompanied by freshly baked homemade wheaten bread, cheese, local ham and chutneys.

[www.kilmegancider.com](http://www.kilmegancider.com)

## LONG MEADOW CIDER TOURS

Long Meadow Cider is a third generation family owned apple orchard and cidery based in rural County Armagh also known as the orchard of Ireland. Enjoy a fully immersive, interactive experience set in the heart of the orchard county of Armagh. Relax in the company of the McKeever Family and learn about the heritage and diversification of their family business. Discover how the famous PGI status Bramley Apple is grown, processed, harvested and hand pressed to be transformed into brands of award winning apple juice and artisan ciders. Enjoy an orchard walk through their various plantations to their new glass fronted Bramley Barn set in the heart of the orchard. Here you can enjoy tastings of their award winning craft ciders whilst being surrounded by their stunning orchards should it be Apple Blossom in May or Apple Harvest in September and October. Various refreshments can also be offered as part of a tour experience.

Further information can be found at <https://www.longmeadowcider.com/tours/>



# DISTILLERY EXPERIENCES

There are so many distilleries and breweries in Northern Ireland now, it's hard to keep up. The stalwarts have been joined by some new kids on the block - all contributing to a proud heritage.

## BOATYARD DISTILLERY

hear how Joe McGirr and his team make their gins and vodka with local botanicals from their farm on the shores of Lough Erne in Co. Fermanagh. Then taste but not in a gin balloon! You can even label your own bottle to take home with you.

[www.boatyarddistillery.com](http://www.boatyarddistillery.com)

## COPELAND DISTILLERY

See, hear and taste the story of this craft producer of gin, rum, single malt and pot still whiskey. There was quite a bit of smuggling and seized contraband in the area!

[www.copelanddistillery.com](http://www.copelanddistillery.com)

## ECHLINVILLE DISTILLERY

From field to glass; hear how they sow, grow, harvest and floor malt all their own barley on their distillery farm. They make whiskey, gin and poitin here. Café and walking trails as well as Spirits and Cheese Pairings and Private Events.

[www.echlinville.com](http://www.echlinville.com)

## HINCH DISTILLERY

Explore Hinch Distillery's sensory-focused tour, delving into the art of distilling their Irish Whiskey. Beyond whiskey, Hinch crafts Ninth Wave Irish Gin. Consider their Gin School Experience to create your unique bottle of gin or visit their distillery café nestled within their shop.

[www.hinchdistillery.com](http://www.hinchdistillery.com)

## OLD BUSHMILLS DISTILLERY TOUR

A guided walking tour through the working core of the world's oldest working distillery - home of Bushmills and Black Bush whiskeys. The longer Premium Tour includes a tasting.

[www.bushmills.eu](http://www.bushmills.eu)

# DISTILLERY EXPERIENCES

## RADEMON ESTATE DISTILLERY

Visit the purpose-built home of Shortcross Gin and Shortcross Whiskey. Their resident experts will do guided tastings. You take home a branded glass and get a £5 voucher to spend in the shop.

[www.rademonestatedistillery.com](http://www.rademonestatedistillery.com)

## WILD ATLANTIC DISTILLERY

Meet the people behind one of Northern Ireland's newest distilleries at this place just 15 miles from the Wild Atlantic Way. Take a tour, create cocktails and make your own gin.

[www.wildatlanticdistillery.ie](http://www.wildatlanticdistillery.ie)

## WOODLAB DISTILLERY

The home of Symphonia Dry Gin, Apple Gin and Fruit Cup is a veritable Wonka factory where organic chemist Ric Dyer makes drinkable art. You can do a tour where you hear about the history of gin and try some drinks, make your own gin or do a cocktail masterclass.

[www.symphoniaspirits.com](http://www.symphoniaspirits.com)



# OUTSIDE CATERING

## POSH NOSH

Posh Nosh is a long-established catering company based in Bangor, Co. Down. It was set up by Tolson Sherwood way back in 1989. These days, they bring their wealth of catering experience to large corporate events, parties and weddings across the island. They love using great local produce when possible and all budgets are catered for (pardon the pun).

[www.poshnoshireland.com](http://www.poshnoshireland.com)

## YELLOW DOOR

From gala balls to sporting events, ministerial lunches to VIP receptions and family celebrations, the event, outside and corporate catering arm of the Yellow Door Deli, has years of experience working with marquee companies and historic properties, both in Ireland and abroad. Their specialties are finger food, bowl food, interactive food stations, street food and formal dinners.

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



# Waterman House Cookery School



This cookery school in Belfast's Cathedral Quarter is owned by Niall McKenna of James St fame. He had a cookery school at the James Street South site, but relocated it to the iconic Waterman House. It was previously home of the Bushmills bonded warehouse.

The ground floor of the Grade II listed building can accommodate groups of up to 18 with state of the art workstations and the latest kitchen equipment.

The class schedule is jam packed and includes culinary classics, customer favourites and some exciting new cooking challenges incorporating our newly installed wood burning oven. With a diverse schedule suited to chefs of all levels – from beginner to master chef- there's something for everyone to enjoy a great day out.

Try Curry and Beer, the Perfect Steak or the Masterclass in Fish and Shellfish or even French Bistro, Italian Cooking or the Best of France.

At the end of most classes, you will sit down together to enjoy the food that has been cooked along with a glass of wine, coffee or tea.

## NEED TO KNOW

Book online at [www.waterman.house](http://www.waterman.house)

Street Parking, Private Classes, Gift Vouchers

**Get there:** 33 Hill Street, Belfast, BT1 2NG

**Get in touch:** t: 028 9560 0701

**e:** [Cook@waterman.house](mailto:Cook@waterman.house)





# Wee Buns Cookery School



The owner of Wee Buns Cookery School, Mary Anne Mackle has serious culinary pedigree. She has worked in the famous River Café in London as well as a stint in Paul Rankin's Roscoff restaurant in Belfast. She is Ballymaloe-trained.

Her ethos is Cooking with the Seasons. You might be making buttermilk scones or Victoria Sponge with buttercream icing. All the ingredients used are local where possible. Classes include Traditional Irish Baking, Cake Making and Decorating and Children's Baking Classes. They are both hands-on and demonstration.

Her modern, purpose-built kitchen has beautiful views of the countryside. Wee Buns Cookery School has been listed in the Discover Northern Ireland list of Top 10 things to do in Northern Ireland.

Great idea for a gift, a get-together, for family time and corporate team building. Gift Vouchers available.

Book online or use the contact details below.

**Get there:** 65 Drumgrannon Road, Moy, Dungannon,  
Co. Tyrone BT71 7DY

**Get in touch:** t: 07739 556 408 e: [maryanne@weebuns.com](mailto:maryanne@weebuns.com)

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



# Want to be in our next guide?

## Apply here!



# Index

## Belfast

A Peculiar Tea.....	20
AC Hotel .....	21
The View at Belvoir Park Golf Club.....	22
Ben Madigan's.....	23
Berts Jazz Bar And Restaurant .....	24
Café Nosh .....	25
Café Parisien .....	26
Cafe Smart .....	27
Coppi.....	28
Cuff's Bar and Grill .....	29
Cyprus Avenue.....	30
Deanes at Queens.....	31
Deanes Love Fish .....	32
Deanes Meat Locker .....	33
EDÖ.....	34
Fratelli Belfast.....	35
French Village Café and Bistro.....	36
French Village Patisserie Brasserie.....	37
General Merchants .....	38
Grand Café at Grand Central Hotel.....	39
James Street .....	40
La Scala Bistro at the Stormont Hotel.....	41
No. 36 .....	42
Orchard Café .....	43
OX Belfast .....	44
Parliament Buildings, Stormont Est .....	45
Roam.....	46
Robert Stewart's.....	47
SD Bell's Coffee House & Tea Rooms.....	48
Stove .....	49
Taylor & Clay Grill.....	50
Tetto .....	51
The Academy Restaurant.....	52
The Bowery .....	53
The Causerie @ The Europa Hotel.....	54
The Chelsea .....	55
The Cloth Ear .....	56
The Great Room at The Merchant Hotel ...	57
The Mill Restaurant at La Mon.....	58
The Muddlers Club.....	59
The National Grande Cafe .....	60

The Pocket .....	61
The Seahorse at the Grand Central Hotel...	62
Titanic Hotel .....	63
Waterman Restaurant.....	64
Yardbird .....	65

## County Antrim

Bothy (Whitepark Bay) .....	68
Dunadry Hotel and Gardens .....	69
Galgorm Resort .....	70
Oranmore Guesthouse and Tearooms.....	71
Slemish Market Supper Club .....	72
Square Bistro .....	73
Tartine at The Distillers Arms .....	74
The Boathouse.....	75
The Bushmills Inn .....	76
The Cardan.....	77
The Creamery Can .....	78
The Causeway Hotel.....	79
The Dairy .....	80
The Fullerton Arms .....	81
The Garden Restaurant .....	82
The Lighthouse Bistro.....	83
The Marine Hotel .....	84
The Rabbit Hotel & Retreat .....	85
The White Pheasant Bar & Grill .....	86
Top of the Town .....	87
Twilight Coffee and Bunkhouse.....	88

## County Armagh

Armagh City Hotel .....	92
Blackwell House .....	93
Killeavy Castle .....	94
Newforge House .....	95
Seagoe Hotel .....	96
Wine and Brine.....	97
The Yellow Door Deli .....	98

## County Derry~Londonderry

68 Clooney Restaurant .....	102
Ardara .....	103
Castle Street Social.....	104

The Ebrington Hotel.....	105
Fitzroy's Bistro.....	106
Friel's.....	107
Quay West.....	108
Restaurant 37 At Silky's.....	109
The Anchor Bar & Anchorage Inn.....	110
The Coach House Brasserie (Roe Park)....	111
The Corner Bar & Market Yard Restaurant..	112
The Grill at The Everglades Hotel.....	113
The Ponderosa Bar & Restaurant.....	114
The Tap House Bar & Restaurant.....	115

### County Down

Balloo House.....	118
Blend and Batch.....	119
Brunel's Restaurant.....	120
Café Marmalade.....	121
Captain Jack's / Jack's Bistro.....	122
Cloud 9.....	123
Coq & Bull.....	124
Hillsborough Castle And Gardens Café ...	125
Kilmorey Arms Hotel.....	126
McKee's Country Store & Restaurant.....	127
Montalto Estate.....	128
Mulhollands on the Square.....	129
No 14 At The Georgian House.....	130
Pier 36.....	131
Quails at the Gallery.....	132
Quails Café.....	133
Salt Kitchen.....	134
Sugarcane Café Bistro.....	135
Temple Golf Club.....	136
The Cuan Licensed Guest Inn.....	137
The Cultra Inn.....	138
The Dundrum Inn.....	139
The Galley Restaurant.....	140
The Harbour and Company.....	141
The Hillside.....	142
The Kingfisher Kitchen at Castle Espie ...	143
The Lobster Pot.....	144
The Mariner.....	145
The Old Inn.....	146

The Old Post Office.....	147
The Oliver.....	148
The Parson's Nose.....	149
The Pheasant.....	150
The Plough Inn.....	151
The Poacher's Pocket.....	152
The Red Berry.....	153
The Rosehip Bakery and Café.....	154
The Stillhouse Moira.....	155
The Vault.....	156
Vespers (at the Culloden Estate).....	157

### County Fermanagh

The Dog & Duck Inn.....	160
Killyhevin Lakeside Hotel and Chalets ...	161
The Catalina Restaurant.....	162
The Kissin' Crust Coffee Shop.....	163
The Manor House Country Hotel.....	164

### County Tyrone

Corick House Hotel and Spa.....	168
The Tailor's House.....	169

### Food Activities

Brewing Experiences.....	172
Cider Tours.....	173
Distillery Experiences.....	174
Outside Catering.....	176
Waterman House Cookery School.....	177
Wee Buns Cookery School.....	178



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. Businesses in Northern Ireland are legally required to display their ratings at or near each customer entrance like the front door, entrance or window of the business. Stickers must be displayed in a location where they can be readily seen and easily read by customers before they enter the establishment when it is open for business.

All businesses in Northern Ireland must provide information on their rating verbally if requested in person or over the phone.

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.

At the inspection, the officer will check the following three elements:

- how hygienically the food is handled – how it is prepared, cooked, re-heated, cooled and stored
- the physical condition of the business –including cleanliness, layout, lighting, ventilation, pest control and other facilities
- how the business manages ways of keeping food safe, looking at processes, training and systems to ensure good hygiene is maintained. The officer can then assess the level of confidence in standards being maintained in the future.

Ratings are also available to check online at [food.gov.uk/ratings](http://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](http://food.gov.uk/ratings) and check before you choose where to eat.



**Food  
Standards  
Agency**  
[food.gov.uk](http://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 experience for all visitors who are welcomed to this establishment.”

**Article 1:** The member's duty is to source, use and promote local food and drink 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 embrace sustainable practices within their establishment, and contribute to a circular economy.

**Article 4:** A member will display the correct Taste of Ulster 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 will aspire to inform and educate their staff on the provenance of local food and drink in their establishment.

[www.nigoodfood.com/restaurants/](http://www.nigoodfood.com/restaurants/)

