



Power of Good.

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2026-27 Taste of Ulster Guide

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Our Food. Power of Good.



2026-27 Restaurant Guide

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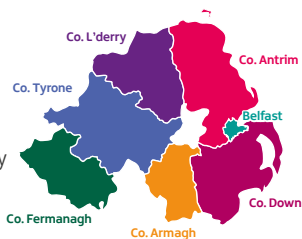
Guide
2026-27

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
Northern Ireland Food Strategy Framework	11
Food Heroes.....	12

Belfast

An Introduction.....	20
Members	22-61

Antrim

An Introduction.....	62
Members	64-84

Armagh

An Introduction.....	86
Members	88-91

Derry~Londonderry

An Introduction.....	92
Members	94-106

Down

An Introduction.....	108
Members	110-147

Fermanagh

An Introduction.....	148
Members	150-152

Tyrone

An Introduction.....	154
Members	156-157

Food Activities.....	158
Index	172
Food Standards.....	174
Useful Numbers & Credits.....	175
Taste of Ulster Charter	176





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 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, James St, Deane's Love Fish, Wine and Brine, Roam, Waterman House, Beau, EDO and No 14 at the Georgian House are listed in the Michelin Guide.

Several more have been awarded accolades from AA Rosettes to Restaurant Association of Ireland, Food and Wine magazine Ireland, Waitrose, Lonely Planet, Georgina Campbell's Ireland Guide, McKenna Guides, National Geographic and the UK Good Food Awards.



All of our members are committed to sustainable practices. From zero waste kitchens to ensuring the lowest carbon footprint and food miles possible; now, more than ever, it is imperative that the environment takes centre stage.

We help to set the agenda for the Northern Ireland hospitality industry. Our members are inspected according to strict criteria to ensure they champion local food and drink where possible and deliver great service and experiences.

We organise trips for food writers from across the island and GB. In January 2026, Taste of Ulster was a key contributor to the launch of the Northern Ireland Food Strategy Framework which sets the agenda for Northern Ireland's food vision for the future and is part of our Programme for Government. It is a whole food system approach for the benefit of future generations.

We have always been meticulous about provenance. Our Taste of Ulster plaque (issued after inspection every year) is a sure sign of members' commitment to our charter and a guarantee of an authentic meal or stay in a place whose food and drink story is now known and revered worldwide. Let's keep building 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.

Long Meadow Cider's Bramley Barn experiences have been recognised by CIE Tours as Best Visit and recently welcomed a visit from the Prince and Princess of Wales, showcasing the quality of food and drink tourism experiences aligned with Tourism NI's Embrace a Giant Spirit brand. These experiences offer visitors the opportunity to meet passionate makers and step inside working family farms, providing an authentic and distinctive sense of place.

Our chefs are enjoying the best stocked local larder ever with new and established artisan products aplenty. Their talent in using these on their menus has not gone unrecognised.

Michael Deane was given the prestigious Michelin Chef Mentor Award in 2024. In the 2025 Restaurant Association of Ireland Awards, Wine and Brine won Best Restaurant in Armagh. It also won Best Contemporary Irish Cuisine in that county.

Aaron McNeice of Waterman House was awarded Best Chef in Antrim. Best Hotel and Guesthouse Restaurant in Tyrone went to The Carleton Restaurant at the Corick House Hotel. The Catalina Restaurant at Lough Erne Resort took that accolade for Fermanagh while the County Down winner was Newforge House.

The Best Hotel and Guesthouse Restaurant in Derry-Londonderry award was given to Ardara. The Armagh winner of that category was Killeavy Castle while the Bushmills Inn took the prize for Antrim.

No 14 at the Georgian House won the Best Contemporary Irish Cuisine Award for Down. The Muddlers Club won that category for Antrim.

Sustainability is at the forefront more than ever now with chefs using every part of the ingredient where they can, and producers are embracing low carbon methods and packaging. Wilson's Country are even generating power from their potato peelings!

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 prestigious Golden Fork for Basalt Volcanic Rock Gin from Bushmills, Co. Antrim.

There were also 3 Great Taste stars for two beers from GetErBrewed in Randalstown, Antrim. They were Ramza Barrel-Aged Keptinis Beer and Untamed Barrel-Aged Wild Ale VI.

There was more success for Basalt Distillery when their Blackberry and Honey Rum collaboration with Paula McIntyre won Gold at Blas na hÉireann Irish Food Awards in Dingle in 2024. En Place Foods from Tyrone won the Best in Ulster Shane McArdle prize. In other honours, Forest Feast was named Small Supplier of the Year by Boots and The Krazi Baker, Mark Douglas won a LUXLife Magazine award as Northern Ireland's Best Family-Run Bakery. Long Meadow Cider's Bramley Barn experiences were lauded by Tourism NI and CIE Tours.

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

At Taste of Ulster, our reason for being is to support and promote the chefs and business owners who bring the best of Northern Ireland in authentic, healthy, and sustainable food experiences to locals and visitors.

We work with local food and drink producers right across Northern Ireland, to provide the bridge to hospitality. We also link our Taste of Ulster members with journalists and food writers. Their recipes and stories have featured in several newspapers and magazines including Olive, Fine Food Digest, the Belfast Telegraph, the News Letter, The Sunday Times and The Irish Times, Food and Wine and Observer Food Monthly.

Our social media includes a weekly focus on a Taste of Ulster member with a combined organic reach of more than 35,000. This year, we were proud to create a dedicated social media campaign, telling the story behind the Taste of Ulster Plaque, which reached over 1,000,000 eyes across Northern Ireland (and further!)

We also continue to provide opportunities for our chefs to showcase their talents at shows such as The Balmoral Show and Home & Garden Show Ireland in live cookery demonstrations – it brings such joy seeing those in the audience connect a face to perhaps their already favourite eatery. We also work alongside local councils on initiatives and events such as the Ulster Fry World Championship.

We advise hospitality on sustainability and champion their successes. In 2026, we have been working alongside DAERA and similar stakeholders, to spread the word of the Northern Ireland Food Strategy Framework – focusing on the three key pillars of health, sustainability, and economic prosperity. Incredible events have been hosted in Hillsborough Castle, Waterman House, Ulster University, and more, bringing together all parties of our food and drink industries in Northern Ireland.

Finally, it is incredibly exciting that for the first time, the BBC Food and Farming Awards will be held in Belfast, this October. An immense opportunity to show to our neighbours just how incredible we are at what we do.

We have done so much and there is much more to do.



NORTHERN IRELAND FOOD STRATEGY FRAMEWORK

Food NI/Taste of Ulster and our members are working with the Department of Agriculture, Environment and Rural Affairs to raise awareness of Northern Ireland's Food Strategy Framework which is part of our Programme for Government.

This Prospectus for Change sets out the long-term direction to deliver better outcomes for Northern Ireland, transform our food system for future generations and help position Northern Ireland as the home of healthy and sustainable food.

The Framework and its Action plan, recognize the interconnectedness between food, health, the economy and the environment. It ensures strong alignment across linked policy areas such as agriculture, environment, education, economic, social and public health and nutrition, supporting the livelihoods of farmers and others in the food supply chain, and doing so in an environmentally sustainable way.

This will ensure that our food system is able to adapt to current and future issues such as climate change and feed a population that is more aware than ever of where their food comes from, how it gets to their plate and its impact on their health and the environment. Other key aims are reducing food poverty and improving nutrition.

The Food Strategy Framework was put forward in September 2021 following extensive public consultation with stakeholders. It has been strongly endorsed, and our members are supporting its implementation.

Food at the heart of our society; Food NI/Taste of Ulster is fully committed. For more information, visit www.daera-ni.gov.uk

Sustainability at the heart of a living, working, active landscape valued by everyone.





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 2026 Taste of Ulster/ Food NI heroes and heroines.



The Thompson family

With over a million cups of Punjana enjoyed every day in Northern Ireland, the Thompson family have certainly earned a well-deserved spot on our Food Heroes 2026 list.

The Thompsons have been doing their thing since 1896, which makes it exactly 130 years of blending in Belfast. In that time, the Thompson family have grown to become the nation's favourite cup of tea with their original Punjana blend. They've struck an impressive balance—evolving with the times while maintaining strong, long-standing relationships with their growers.

The sheer number of Great Taste Awards and Blas na hÉireann Awards they've won is remarkable, across both their teabag and loose leaf ranges.

In 1896, from a tea warehouse near Belfast docks, their founder Robert S Thompson, trained in the art of tea tasting and soon became known for his uncompromising devotion to quality.

As 4th generation Thompsons, they continue this passion for quality, and to this day, every weekly blend that they produce is first tasted and then approved by a member of the Thompson family.



Gary Scott. Salt Kitchen

Gary Scott; Head Chef and Director of Salt Kitchen, Banbridge has just clocked up a decade serving fantastic local produce cooked brilliantly at this uber-popular spot at The Boulevard Outlet.

From brunch, lunch and dinner with a fully licensed bar, this place's menu is a roll call of outstanding local produce. It's not just for shoppers, Salt Kitchen is a destination in its own right.

Banbridge native Gary is a self-confessed fan of fishing, boxing, motorsports and eating seafood and steak.

He is all about Local Produce, Seasonal Menus and Unforgettable Flavour. For his regular Seafood Suppers at Salt Kitchen, that seafood will be from Keenans or another local supplier, Lecale Harvest. The steak is from Carnbrooke and their local butcher.

Mourne Mountains Brewery even made a Salt Kitchen pilsner for him. The tea and coffee are from SD Bells. The cider is Maddens Mellow. The mixers are from Troughtons.

Gary is all about keeping it local and cooking fresh to order. We love!

www.saltkitchenbanbridge.co.uk

Ryan Jenkins, Head Chef Roam

Ryan Jenkins's Belfast city centre restaurant started as a pop-up back in 2018. Now the Callender Street premises is very much part of the fabric of the place.

Ryan admits that he was "just a normal kid" with no real "foodie" background. He has truly earned his stripes in the industry.

His food career started in a factory making curry sauces and pastes. Then he went to wash vegetables "to help a friend out" at Slim's Healthy Kitchen. He credits two people Gerard McQuillan and Colm Andrews with lighting the spark in him to become a chef.

After a stint travelling in South East Asia, he came back to Slim's and started the Roam pop-up during the pandemic.

Ironically, he says it helped him reach new customers who loved the dine at home boxes and the playlists to accompany the meals. He harnessed technology to grow the business.

He says he wants to "keep doing what they are doing, to have a really busy restaurant and to push on".

Keep pushing!

www.roambelfast.com





Brian Ash and Jim Nash, Wild Atlantic Distillery

Brothers-in-law Brian and Jim first set up shop in Castlederg in 2019 with gins and vodkas. By 2021, they had won Best Northern Ireland Contemporary Gin at the World Gin Awards plus double awards for their Lemon Vodka and Strawberry Gin. Their multi-award winning range is now sold internationally. The botanicals come from the Atlantic Ocean which is a short drive away from their HQ.

Fast forward to December 2024 and to the release of their very own first Irish Whiskey: "The IslandMen 1921 Release".

This is their first offering of Irish Whiskey from their bricks and mortar distillery based in Aghyaran, Co Tyrone. It marks the first release of an Irish Whiskey in over 100 years in the Tyrone & Derry regions, reviving the proud history of Irish Whiskey distillation in the two counties. One hundred years after the closure of the Watt Distillery in 1921, they have proudly revived the rich tradition of Irish Whiskey making of the North West.

"We are proud to continue the long history of traditional distilling in this region," said Brian and Jim. "IslandMen Irish Whiskey represents the pinnacle of craftsmanship and celebrates the resilience, passion, and spirit of the Irish people".

With a 2026 World Whiskey Award under their belts already, the future is shining bright for these men who are so passionate about maintaining the long history of independent, traditional, craft distilleries in Ireland. www.wildatlanticdistillery.ie



Joe Quail

Joe Quail has serious pedigree in the agri-food world. He comes from a long line of farmers in Banbridge, Co. Down and the independent shop and deli; Quails Fine Foods is the oldest surviving retailer in the town.

They have won more than 40 Great Taste Awards over the years for their fully-traceable meats, sausages and own-brand products such as quiches, pies and preserves.

They also gather up a fair few rosettes at the Balmoral Show every year.

Their farm at Tullyear is the primary source of their Limousin beef which they dry age in a Himalayan salt chamber for a minimum of 28 days.

The shop also has a café/restaurant, much loved by customers. There is also a pizzeria and another shop/café at the FE McWilliam Gallery just up the road called Quails at the Gallery.

Thanks in no small part to Joe, the surname Quail is quite simply, synonymous with good food in Banbridge and beyond.





Mary Ann Mackle

What Mary Ann has achieved is anything but “Wee Buns”. Gifted as she is in baking and teaching essential cookery skills at her school in rural Tyrone, she has certainly put in the hard miles. A business graduate, she pivoted into her role after training at Ballymaloe Cookery School followed by stints at the River Café in London, Paul Rankin’s Roscoffs restaurant in Belfast.

At one stage, she had a stall selling delicious “wee buns” at St George’s Market in Belfast before opening the state-of-the-art cookery school at her home in the Moy. It is one of Tourism NI’s recommended food experiences.

There are classes for children, adults and groups. We love that she has put her tried and tested recipes onto e-books.

A true champion of local produce, Mary Ann is the real deal when it comes to spreading a Taste of Ulster.

www.weebuns.com



Belfast



Titanic Belfast is a must for any visitor to Northern Ireland. Firmly established as a world-class visitor experience, it 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. Make sure to visit the SS Nomadic when you are in that neck of the woods.

There is so much to do in Belfast it's hard to fit it all in. Another top tourist site is Crumlin Road Gaol with its onsite Cuff's Bar and Grill. Rain won't stop play at Scrapyard Golf; probably the world's craziest indoor golf adventure. Little ones will also love W5 exhibition centre for science-inspired play. Why not cruise the River Lagan on a hydrobike before a bite at AC Hotel on City Quays?

The city centre has many cafes, bars and restaurants to choose from. There are two Michelin-starred restaurants OX and The Muddlers Club and a clutch of Michelin listings for Waterman House, Edo, Deane's at Queen's, Beau, Roam and James St. Fish City on Ann Street is brilliant to sit in or take away.

A wander round St George's Market on Saturday morning is a must for foodies where you can try the iconic Belfast Bap. Then maybe hop on an open-top bus or a black taxi tour.

Top off your day with a snifter at Bert's Jazz Bar or a drink in The Grand Central for stunning city views.

The east of the city isn't to be overlooked, especially the Belmont Road where you will find No 36 and Café Smart. Take a walk around Stormont before tea in Parliament Buildings. You could even make The Stormont Hotel your (very comfortable) Belfast base.

Take a dander through Lady Dixon Park and make your destination Belfast's oldest pub- Bob Stewarts. If you feel like another excursion with food and drink at the end, why not climb Cave Hill before stopping at Ben Madigan's?

North, south, east and west. Belfast has got something for everyone. Buzzing!

Academy



With floor to ceiling windows providing panoramic views of St Anne's Cathedral and Cathedral gardens, Academy restaurant is situated on York Street within the Belfast campus of Ulster University.

As the training restaurant for students studying the BSc Hons degrees in Culinary Arts Management and International Hospitality Management, The Academy is open to the public throughout the year.

As an educational hub, Academy nurtures the talents of students who are committed to careers in hospitality, as chefs, entrepreneurs and future leaders. It showcases environmentally sustainable approaches to business and contributes to the ongoing development of Northern Ireland as a world-class food and drink destination.

The licensed restaurant offers a freshly prepared seasonal menu using the finest local ingredients, from suppliers who are committed to environmental sustainability and the highest standards of animal welfare.

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

www.academyrestaurant.co.uk



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

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



AC Hotel



Experience the culinary delights of Jean Christophe Novelli's signature restaurant at AC Hotel by Marriott Belfast. Perfectly positioned along the picturesque River Lagan on the Maritim Mile, this Mediterranean-inspired dining destination offers breathtaking waterfront views with fantastic cuisine.

Savour an impressive selection of mains showcasing the best of Northern Ireland's produce, alongside tapas-style small plates perfect for sharing on the exclusive outdoor dining experience 'The Terrace'. Compliment your meal from the extensive wine and cocktail menu, designed to enhance your dining experience.

Ideally located just moments from Belfast's top attractions including the Titanic Quarter, SSE Arena, Cathedral Quarter, and City Centre, Novelli's featuring The Terrace offers the perfect setting for any occasion.

Families are warmly welcomed with our specially designed kids' menu, while those seeking an exclusive experience can reserve our elegant Titanic View suite for private dining events and special occasions.

Join us at Novelli's, where great food, spectacular views, and warm hospitality combine to create unforgettable dining experiences along Belfast's beautiful waterfront.

Opening Hours

Open Monday- Sunday, early to late.



Get there: 90 Donegall Quay, Belfast BT1 3FE

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

w: www.novellirestaurants.co.uk/belfast



Beau



Charlotte (Lottie) Noren's first restaurant in her own right is named after her daughter. You may recognize her from Great British Menu on BBC TV or you might have seen her on the pass in the Edo restaurant she shares with her partner, Jonny.

Beau is true to Lottie's style of modern Mediterranean. Expect dishes like Kilkeel Crab with Heirloom Tomato Consomme and Guanciale Spiced Pork Belly with Cured Egg Yolk. Inspired by bold flavours and honest cooking, the seasonal menus and warm atmosphere make every visit to Beau feel special—without the fuss.

A committed advocate of supporting local suppliers, Lottie sources the meat from Hannan's and Lisdergan Butchers; the seafood is from Ewings; the cheese from Mike's Fancy Cheese and the vegetables come from Conway Farm. The bread is baked at Zac's Bakehouse.

Any place that serves Chicken Skin Butter with Sourdough as a snack is absolutely fine by us!

Opening Hours: Closed Sunday and Monday, Tues-Sat 12-9.30pm

Get there: Unit 2, Warehouse Lane, Belfast BT1 2DX

Get in touch: t: (0)28 9099 0330 e: info@beau.restaurant

w: www.beau.restaurant

facebook: Beau.belfast **instagram:** @beau.belfast



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

w: 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

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



Bob Stewart's



Robert Stewart's Spirit Grocer or "Bob Stewart's" as it is fondly known to the locals of Drumbeg is steeped in history and charm. Established in 1620 and formerly known as The Bell Inn, it proudly holds the title of the oldest trading pub in Belfast and the greater Belfast area.

Today, Bob Stewart's blends heritage with a warm, contemporary gastropub experience, serving great food seven days a week in a relaxed and welcoming setting.

The menu celebrates classic gastropub dishes with a refined twist. Expect plates such as pan-fried seabass with coconut and lime broth, charred pak choi and jasmine sticky rice; roast chicken supreme with gnocchi, tenderstem broccoli, shiitake mushrooms, and brandy cream; alongside four carefully selected cuts of steak.

As a proud member of Taste of Ulster, the kitchen is committed to highlighting the very best local produce. Ingredients are sourced from trusted suppliers including Carnbrooke Meats (Lisburn), Eglantine Farm in North Down for vegetables, Elmore for fresh seafood, and Draynes Farm for dairy. The team of chefs also bake all breads in-house, adding a personal touch to every dish.

Behind the bar, you will find two locally brewed craft beers from Bell's Brewery, produced at sister venue The Deer's Head in Belfast. These include the bespoke Lychgate Lager, named after the pub's cosy front bar alongside Bell's popular Monkey Shaving the Goat IPA.

There is something happening every night of the week. Steak Night runs every Monday and Tuesday, while Quiz Night takes place each Wednesday from 9pm. Sundays are a highlight, with a much-loved roast menu featuring two- and three-course options. Signature dishes include a Roast Ribeye of Beef with Yorkshire pudding, duck fat roast potatoes, mash, seasonal vegetables, and rich gravy.

Located just minutes from the Lagan Towpath, Bob Stewart's is the perfect place to pause and recharge after a walk or cycle. With secure bike docking available, it is an easy and welcoming stop along the way.

Opening Hours: Monday–Tuesday: 12:00pm – 10:00pm

Wednesday: 12:00pm – 11:30pm, Thursday: 12:00pm – 11:00pm, Friday–Saturday: 12:00pm – 12:00am, Sunday: 12:30pm – 10:00pm



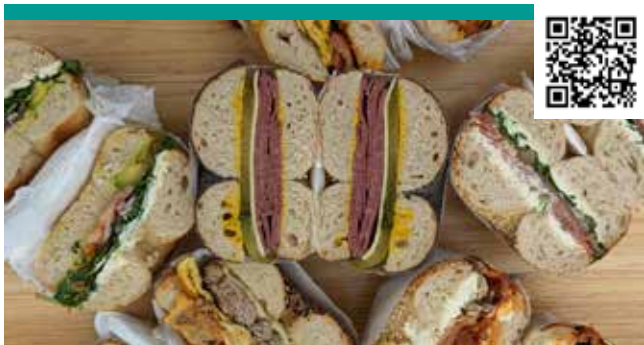
Get there: 149 Ballyskeagh Road, Belfast BT17 9LL

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

w: www.bobstewarts.co.uk



Bodega Bagels



The supermarket bagels just weren't hitting the spot for Steven and Kirsty Orr, so they took matters into their own hands.

After a lockdown filled with research, baking, tasting and discussions with some of the most famous bagel connoisseurs in the US, Bodega Bagels brought authentic, New York style bagels to Belfast!

They use traditional techniques to hand-roll, boil and bake their bagels to perfection – crispy on the outside and soft on the inside. Their everything topping and their cream cheeses (schmears) are also created in-house so they always strike the right balance of flavours.

Armstrong Meats, Keenan Seafood, Bethany's on Belfast's Cregagh Road and Musgrave are some of their local suppliers.

They have a standard weekly menu (they know you'll keep coming back for the originals), but they like to play with flavours and seasonal ingredients too so keep an eye on the specials board. Hot or toasted with cold fillings, it's up to you.

Find them in Belfast city centre and also in the Banana Block - Portview Trade Centre, 310 Newtownards Rd, Belfast BT4 1HE and at HALT Weavers Cross. You can also order from Deliveroo, Just Eat or Uber Eats.

Get in touch for event catering.

Get there: 127-131 Royal Avenue, Belfast BT1 1FG

Get in touch: t: (0)28 9013 2551

w: www.bodegabagels.co.uk



Cafe Smart

SMART

Food • Coffee • Bakehouse



Located on Belfast's Belmont Road, Cafe Smart is here for you 7 days a week. From delicious breakfast to casual brunch, hearty lunch to coffee and a catch up, new owner Adam and the team have got you covered!

An independently owned cafe, passionate about using the best local ingredients and speciality coffee. Proud to serve Root & Branch roasted coffee, along with a curated selection of guest roasters. Plus, their on-site bakehouse produces freshly baked scones and sweet treats each morning.

Established in 2010, Cafe Smart has been proudly serving East Belfast for over 15 years. A well deserving multi-award winning coffee shop, thanks to the hard work of the fantastic team who are always ready to offer you a warm welcome.

They bake everything on site to ensure of the SMART seal of approval, an independent cafe that is passionate about using the best local ingredients.

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

w: www.cafesmart.co.uk

Coppi

Coppi Trattoria in the Heart of Belfast



Located in the beautiful St Anne's Square in the vibrant Cathedral Quarter, Coppi is a modern Italian trattoria inspired by the legendary cyclist Fausto Coppi, a name synonymous with style, energy and a passion for life.

For over 14 years, Coppi has been crafting fresh pasta daily for Belfast, refining techniques and celebrating the simple pleasure of authentic Italian cooking. Today, pasta and gnocchi are at the heart of the menu, all made in-house each morning and available in both small and large portions, allowing guests to dine traditionally or share several dishes across the table.

The menu encourages guests to eat the Italian way, building their own feast with dishes from Antipasti, Primi, Secondi and Dolce. Expect vibrant seasonal cooking built around exceptional local produce, from locally landed fish to carefully sourced meat from Peter Hannan.

Inside, the restaurant blends New York-style subway tiles, aged wood, vintage cycling prints and quirky handlebar coat hooks, creating a space that feels both stylish and welcoming. The vibrant, bustling atmosphere is a big part of the Coppi experience, with a lively dining room that reflects the warmth and sociable spirit of Italian dining. The front bar provides the perfect setting for an aperitivo before dinner or cocktails afterwards, adding to the relaxed trattoria feel.

Coppi remains one of Belfast's favourite dining rooms, loved for its buzzing atmosphere, generous hospitality, house-made pasta and vibrant Italian flavours.

Don't Miss

- House-made pasta & gnocchi, crafted fresh every day
- Italian-style sharing, build your own feast from Antipasti to Dolce
- Seasonal specials showcasing the best Northern Irish produce
- Aperitivo cocktails in the bar before or after dinner

Opening Hours: Mon–Thurs: 5pm–9:30pm, Fri–Sat: 12pm–9:30pm, Sun: Closed



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

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

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



Cuff's Bar and Grill



Tucked within the historic walls of Crumlin Road Gaol, Cuffs Bar & Grill offers a dining experience unlike any other in the city. Set inside the prison's original kitchen, this striking restaurant blends heritage with hospitality, serving up comforting classics in surroundings steeped in history.

Since opening its doors in July 2016, Head Chef Glenn Rochette has remained steadfast in his mission to "keep it local." His kitchen champions Northern Ireland's rich produce, built on close relationships with trusted independent suppliers such as Apperley's Fine Foods and Elmore Seafood. The result is a menu that celebrates freshness, provenance and flavour in every bite.

Cuffs Bar & Grill warmly welcomes everyone from visitors exploring the Gaol's fascinating past to locals simply seeking a cracking meal in characterful surroundings. Expect generous, heart-warming dishes served with genuine hospitality and a relaxed, friendly atmosphere that invites you to linger a little longer.

And when the weekend rolls around, Cuffs truly comes into its own. Don't miss the ever-popular Steak Saturday or settle in for a traditional Sunday Roast, the perfect way to round off the week

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

w: www.cuffsgillbar.com

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

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

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



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

w: www.edobelfast.com



Fish City



No prizes for guessing what's top of the menu at this multi-award-winning spot in Belfast city centre. Fish City is all about sustainably sourced premium fish and seafood.

A family-owned, independent restaurant, Fish City opened in 2013 and since then has made a massive splash on the food scene with awards for the UK's best fish and chips as well as a clutch of sustainability gongs.

It's not just fish though. Their beef comes from Lisdergan Meats, pork products from La Rousse, seafood and shellfish from Carlingford Oyster Company, Keenan Seafood and Ewings, including Strangford Lough mussels and Glenarm Organic Salmon. Vegetables are from North Down, dairy products from La Rousse and Glastry Farm, and their Irish Guinness wheaten bread is baked in-house. Their sauces are also made in-house.

Local products used include SD Bell's Belfast Tea, Johnson's Coffee, Whitewater Brewery, Kilmegan Cider, Troughton's Premium Mixers, Jawbox and Shortcross Gin, and whiskies from Titanic and Hinch Distilleries, Dunville and Bushmills.

Menus are updated quarterly with weekly specials. It's a must for takeaway and sit-down dining. Go!

Get there: 31 Ann Street, Belfast BT1 4EB

Get in touch: t: (0)28 9023 1000 e: events@fish-city.com

w: www.fish-city.com

facebook: Fish City Belfast **instagram:** @fishcitybelfast



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. Just a short walk from the Grand Opera House, Fratelli offers a warm and welcoming atmosphere complete with a terrace for al fresco dining.

Meat is sourced from Ferguson Meats, Lisdergan, and Hendersons, while seafood comes from Ewing's, Keenan's and East Coast Foods. Fresh fruit and vegetables are supplied by North Down, Bradmount, and Sysco. Dairy products are provided by La Rousse, North Down, and Hendersons, with ice cream from Drayne's Farm and authentic Italian produce from Italicatessen.

With seasonal menu changes and their Little Boars menu, kids 11 and under can make their own pizza, dining at Fratelli is an experience.

The spacious venue is perfect for group dining, parties, and movie nights throughout the year; it's a must-try.

OPENING HOURS Monday - Sunday 4pm -10pm



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

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

w: www.fratellibelfast.com

facebook: [@fratellibelfast](https://www.facebook.com/fratellibelfast) **instagram:** [@fratelli.belfast](https://www.instagram.com/fratelli.belfast)



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



La Mon Hotel & Country Club



Set in the countryside just outside Belfast, La Mon Hotel & Country Club is a place where generations come together to enjoy exceptional food and heartfelt hospitality all year round.

From indulgent five-course Sunday Carveries showcasing succulent locally sourced meats with all the trimmings, to beautifully presented Afternoon Teas and a comforting à la carte menu of classics like fresh fish & chips and prime steaks, La Mon has become one of County Down's most cherished destinations for celebrating life's big moments over great food.

Guests can dine in the atmospheric 18th century surroundings of The Mill Restaurant or in the bright and relaxed Charlie's Bistro & Lounge, both offering a warm welcome. The team of talented chefs at La Mon work closely with trusted suppliers to celebrate the best of local produce, creating wholesome dishes packed with flavour using hand-picked herbs and edible flowers from the hotel's gardens.

This passion for quality shines through in the hotel's much-loved desserts, which become the sweetest highlight of any visit.

Whether it's a landmark birthday, anniversary, family lunch or a visit with friends, La Mon Hotel & Country Club is the kind of place that makes every gathering feel like an occasion.



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

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

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

facebook: LaMonHotelBelfast/



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 whiskey 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

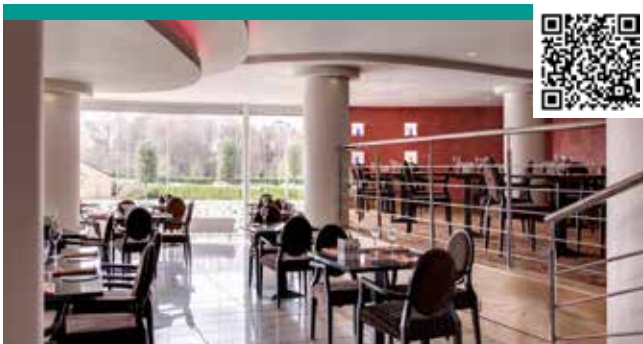
Get in touch: t: (0)28 9560 0700 e: hello@jamesst.co.uk

w: www.jamesst.co.uk



La Scala Bistro

at The Stormont Hotel



With an enviable location just across the road from the stunning Stormont Parliament Buildings, La Scala is perfect for 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

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

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



Margot



For all-day dining, brunch and cocktails in a Belfast venue that is a true experience, look no further than Margot on Donegall Square East, right in the city centre.

Food wise, they do snacks, small and large plates and sides. You might choose Head Chef Stephen Ferris's Portavogie prawn cocktail and toast followed by Roast Market Fish, Samphire, White Wine, Chive and Lemon Sauce. Weekend brunch could be Beef Rosti with braised beef brisket, garlic potato rosti, fried egg and bearnaise sauce or a stack of fluffy pancakes with strawberries, cream and apricot honey. The Sunday roasts are also a great shout. Yum!

Local suppliers include K&G McAtamney, Ewings, Draynes Farm, Cavanagh Free-Range Eggs and French Village.

Their drinks menu is a mix of creative cocktails, craft beers and fine wines. Naturally, our best Northern Ireland spirits and brews feature heavily. Happy days!

Opening Hours: All day menu 7 days a week 12-8pm, Brunch Menu Saturday and Sunday 12-3pm, Sunday Menu 12-8pm.



Get there: 18 Donegall Square E, Belfast BT1 5HE

Get in touch: t: (0)28 9693 1211 e: hello@margotbelfast.com

w: www.margotbelfast.com



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 9am-4pm, Sun 10am-3.30pm



Get there: 36 Belmont Road, Belfast BT4 2AN

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



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 5.30pm-9:30pm, Thursday to Saturday 12-2pm, 5.30pm-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

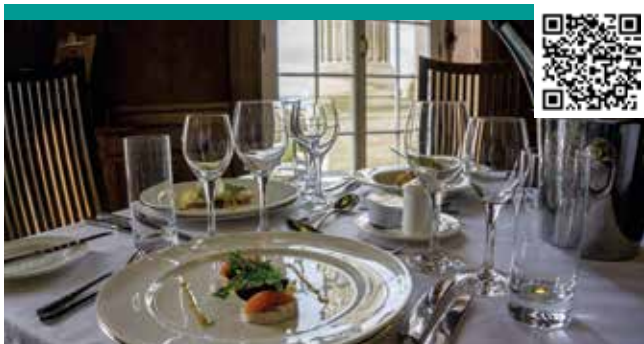
Get in touch: t: (0)28 9031 4121 e: Info@oxbelfast.com

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

facebook: /oxbelfast



Parliament Buildings, Stormont Estate



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

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

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

Opening hours; Monday-Friday 12pm-3pm

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

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

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



Parisien



Talk about a place with a view! The oh-so-chic Parisien, part of Galgorm Collection, 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*.

Inspired by classic French brasserie cuisine with a modern twist, the menu changes with the seasons. As a proud Taste of Ulster member, using the finest local ingredients. Suppliers include Ferguson Butchers and Henderson Group for meat, with seafood sourced from the East Coast, Ewings Seafood and Keenan Seafoods. Fruit and vegetables are supplied by La Rousse Foods, Sysco, North Down Group and Bradmount. Dairy products are sourced through Sysco and Henderson Group, with ice cream and sorbets supplied by Draynes Farm. Bakery products are sourced from The Yellow Door.

From indulgent afternoon tea to exquisite à la carte dining and leisurely Sunday Brunch, every dish is crafted to be savoured. Parisien is the perfect setting for any occasion, a lunch date in the city, a catch-up with friends, or a private event with loved ones.

Opening hours: Thursday – Saturday 10am – 9pm. Sunday 10am – 6pm



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

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

w: www.cafeparisienbelfast.com

facebook: @ParisienBelfast **instagram:** @parisienbelfast



Poke Club at The Watson



Located within The Watson in Belfast, Poke Club is a fast-paced street food concept built around one core idea: the humble potato.

Specialising in loaded fries and bold, flavour-driven dishes, the menu is designed to be accessible, high quality, and consistent at volume. While the offering is centred around comfort food, the kitchen applies the same standards and discipline found in a full-service restaurant.

At the heart of Poke Club is a commitment to using the best local produce available. Ingredients are sourced from trusted Northern Ireland suppliers including Carnbrooke Meats and Ewings seafoods, ensuring quality and consistency across a high-volume service.

Fresh potatoes are prepared daily. From hand-cutting, to steaming then double frying to ensure consistency, texture, and quality across every portion. Everything possible is made in-house, from slow-cooked taco beef to a multitude of sauces, allowing the team to maintain full control over flavour and standards.

Operating from a compact, open kitchen, Poke Club has built a strong reputation for delivering high-quality food efficiently, serving a busy city-centre crowd with consistency and energy, with the entire menu available from a walk-up hatch at the side of the building or throughout the Watson multi-venue complex.

Poke Club represents a modern take on Northern Ireland street food, combining locally sourced ingredients, from-scratch preparation, and a focus on flavour in a fast, accessible format.

Opening Hours: Monday to Thursday 12noon – 8pm; Thursday to Saturday 12noon – 10pm; Sunday 12noon – 6pm

Get there: 2-14 Little Donegall Street, Belfast BT1 2JD

Get in touch: t: (0)28 9040 6151 e: info@thewatsonbelfast.com

w: www.thewatsonbelfast.com/poke-club/

facebook: Poke Club **instagram:** @pokeclub_belfast



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.

Opening hours; Wed - Sat: 12pm-2:30pm, 5:00pm-9:30pm

Sun - Tue: Closed



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

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

w: www.roambelfast.com



Smoke BBQ



Authentic Texas Style Smoked meats and BBQ in their fully licensed Restaurant. Why not have them come to you with Smoke on the Road their bespoke Food truck or mobile BBQ you can enjoy all the smokey greatness of Smoke at home?

At Smoke BBQ they smoke everything in-house from their locally-sourced meats right down to their cheese. They are champions of local produce and proud to promote the abundance of great ingredients on our small patch of the world.

They smoke their produce over locally-sourced wood and aim to have everything brought to them from within a 30mile radius. Their motto is that if they can do it in-house, they will! This includes making their own rubs, House sauces and smoked cheese. They are truly focused on providing a unique guest experience

With local suppliers such Albert Boal the Butcher, Pinkertons of Armagh and Ideavour you can be sure that all their meat meets high standards and strict specs.

Keep an eye on socials to see where they will be next and/or to book.

Get there: 1 Mealough Rd, Carryduff, Belfast BT8 8GB

Get in touch: t: (0)28 9521 4051

w: www.smoke-bbq.co.uk



Stix & Stones



Stix & Stones is a renowned steak and seafood restaurant with two outlets; Belfast City Centre and Ballyhackamore, East Belfast. Their restaurants are celebrated for their exceptional steak and seafood offerings. They butcher their own A-cut steaks next door to their City Centre restaurant at Stix & Stones Butchery, dry-aging the meat for 35 days. Diners have the unique option to cook their steak on a hot volcanic stone or have it expertly prepared by the chefs. Seafood is sourced from Keenans Seafood, and vegetables and dairy come from North Down. The restaurants also bake their own bread in-house. Starters like Strangford Mussels or Crab on Toast lead into mains featuring 35-day Himalayan salt-aged steak with all the trimmings. Desserts may include Baked Alaska or a Raspberry Ruffle, and the meal can be concluded with a fine whiskey digestif. The pre-theatre and Sunday menus offer excellent value.

Opening hours; Mon-Sat: 15:00 - 22:00, Sunday: 14:00 - 21:00

Get there: 44-46 Upper Queen Street, Belfast BT1 6FD

Get in touch: t: (0)28 9031 9418 e: info@stixandstonesbelfast.co.uk

w: www.stixandstonesbelfast.co.uk

facebook: [stixandstonesbelfast](https://www.facebook.com/stixandstonesbelfast) **instagram:** [stixandstonesbelfastrestaurant](https://www.instagram.com/stixandstonesbelfastrestaurant)



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.

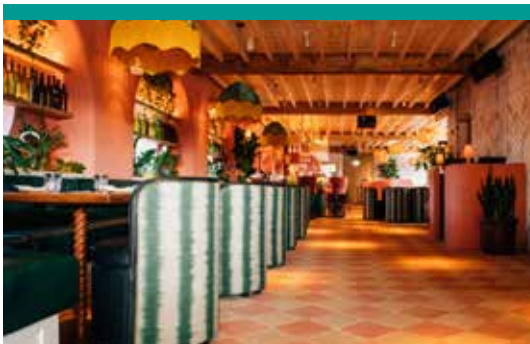
Get there: 40a Church Lane, Belfast. BT1 4QN

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

w: 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

w: www.tettobelfast.com



The Bowery



Situated on the vibrant Lisburn Road, The Bowery is a stylish, modern neighbourhood bar at the heart of South Belfast. Combining relaxed elegance with a lively atmosphere, it offers exceptional food, an ever-evolving wine list, a wide selection of draught beers, live sports, weekly quiz nights every Wednesday, and a packed entertainment lineup.

As a proud member of Taste of Ulster, The Bowery is deeply committed to showcasing the very best of local, seasonal produce. Ingredients are carefully sourced from trusted suppliers, including Carnbrooke Meats in Lisburn, Elmore and Keenan Seafoods in Belfast, North Down for fresh vegetables, and Draynes Farm for dairy. Guests can also enjoy three locally brewed craft beers from Bell's Brewery, brewed in-house at sister venue The Deer's Head.

The Grill Room is designed to deliver a memorable dining experience that keeps guests coming back. With a diverse and exciting menu, highlights include Thursday Steak Night, a Prix Fixe menu available Thursday to Friday, a Set Lunch on Fridays and Saturdays, a full à la carte selection, and the now legendary Sunday Sharing Boards.

The menu is bold, seasonal, and flavour-driven. Starters such as scallops with smoked corn cream, beetroot with smoked ricotta, pickled blackberries, caramelised walnuts and shiso, and pan-seared pork belly bites set the tone. Steaks are the centrepiece of the main course, featuring four cuts of Carnbrooke dry-aged beef, chargrilled to perfection, then rested in an oak smoker for added depth of flavour. Alongside these are dishes like venison and the popular sharing grill board.

For those seeking something different, the menu also features elevated gastro-pub favourites, including oven-roasted chicken ballotine, pan-fried hake, pumpkin risotto, as well as classics like fish and chips and The Bowery Burger. To finish, a seasonal dessert menu offers the perfect sweet ending.

The Sunday Roast Sharing Boards have earned a standout reputation, drawing guests from across the city and beyond. As they regularly sell out, advance booking is highly recommended.

With its close connection to The Crafty Vintner, the adjacent sister wine bar boasting over 1,000 wines, The Bowery's curated list of over 70 wines reflects both quality and variety, offering something to suit every palate.

The Grill Room is open Thursday to Sunday: Thursday: 5:00pm – 9:00pm, Friday & Saturday: 12:00pm – 9:00pm, Sunday: 12:00pm – 8:00pm



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

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

w: www.thebowerybelfast.co.uk



Urban Scullery at The Deer's Head



Located within The Deer's Head in the heart of Belfast city centre, Urban Scullery is a modern gastropub kitchen built on a simple philosophy: proper food, cooked from scratch, using the best of local produce.

Operating at high volume without compromising on quality, the kitchen delivers a consistent, from-scratch menu seven days a week. The offering focuses on refined pub classics and seasonal specials, with dishes using local meat and fresh seafood then transforming them to elevated comfort food, all prepared in-house by a skilled team of chefs.

Urban Scullery is deeply committed to showcasing Northern Ireland's exceptional produce. Ingredients are sourced from trusted local suppliers including Carnbrooke Meats and Ewings Seafoods, alongside a network of regional producers. This approach ensures both quality and consistency across a busy service.

Everything possible is made in-house including a variety of breads from sourdough to burger buns. This commitment to craft underpins the kitchen's ability to deliver high-quality food at scale.

Urban Scullery has built a strong reputation for its Sunday roasts, which are among the most popular in the city, alongside a menu that balances classic pub dining with modern, flavour-driven dishes.

Set within one of Belfast's most iconic pubs, guests can also enjoy beers brewed on-site at Bell's Brewery, further strengthening the venue's connection to local production.

Urban Scullery represents a modern approach to gastropub dining in Northern Ireland, combining provenance, consistency, and high standards in a fast-paced, city-centre environment.

The Deer's Head – Winner of the Best Gastro Pub (Antrim) – Irish Restaurant Awards 2026

Opening Hours: Monday to Wednesday 11am – 6pm, Thursday to Saturday 11am – 8pm, Sunday 12noon – 4pm

Get there: 1-3 Lower Garfield Street, Belfast BT1 1FP

Get in touch: t: (0)28 9043 4655 e: info@urbanscullery.co.uk

w: www.thedeersheadbelfast.com

facebook: UrbanScullery instagram: @urban.scullery



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

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

facebook: /EuropaHotelBelfast



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

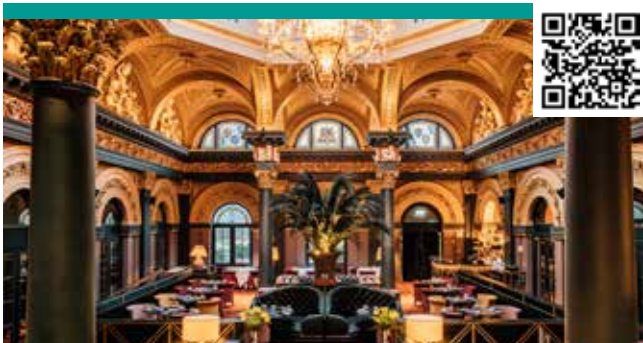
w: www.themerchanthotel.com/the-cloth-ear

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

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



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

w: 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

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



The Pocket



The Pocket Belfast is a cozy, vibrant café known for its specialty coffee, delicious brunch dishes, and relaxed atmosphere.

Nestled in the heart of Belfast, a hidden gem located in the city's iconic Flat Iron Building, the Pocket offers a thoughtfully curated menu featuring locally sourced ingredients, creative flavors, and beautifully presented plates sure to sate all appetites.

Whether you're stopping by for a perfectly brewed flat white, a hearty breakfast, or a sweet treat, the Pocket delivers a welcoming experience with friendly service and an eclectic aesthetic framed in greenery and huge arched windows, perfect for watching the world go by.

Popular among coffee lovers and foodies alike, it's the perfect spot to unwind, catch up with friends, or enjoy a quiet moment in the city.

Opening hours; Mon-Thurs 8am-3pm, Fri 8am-4pm, Sat 8am-5pm, Sun 8:30am-4pm

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

Get in touch: e: hello@thepocket.coffee

w: 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

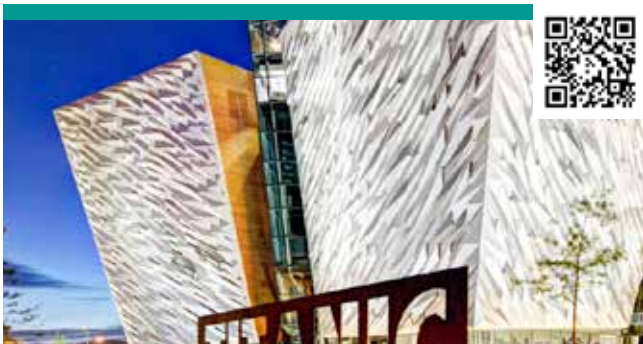
Get in touch: t: (0)28 9023 1066 e: res@gch.hastingshotels.com

w: www.hastingshotels.com

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



Titanic Belfast



Titanic Belfast, Northern Ireland's leading visitor attraction, tells the story of Titanic from her conception in Belfast in the early 1900s, through her construction and launch, to her maiden voyage and subsequent place in history.

Celebrating the best of local food, there is a building-wide commitment to using quality, locally sourced produce across both public dining and event spaces.

The Pantry, Titanic Belfast's restaurant, is open daily to the public and is located on the ground floor beside the Grand Atrium. Inspired by The Pantry on board White Star Line vessels, where passengers ate together in a sociable setting, this eatery showcases the very best of local seasonal Northern Irish produce, all freshly prepared by the culinary team, led by Head Chef Garreth Wilson.

With produce sourced from a range of local suppliers, The Pantry offers a variety of lunch and early-dinner options, along with a dedicated kids' menu. Guests can also choose from a selection of hot drinks, bottled beers, wines and soft drinks to accompany their food. The menu is refreshed periodically, with popular dishes including Guinness Short Rib, Northern Irish Seafood Chowder, Cider Baked Pork, and Local Catch of the Day. Titanic Flavours. Authentic Tastes.

Open daily – hours vary seasonally.

Get there: 1 Olympic Way, Queen's Road, Titanic Quarter, Belfast BT3 9EP

Get in touch: t: (0)28 9076 6376 e: welcome@titanicbelfast.com

w: www.titanicbelfast.com

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



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

w: 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.

Opening hours; Wednesday & Thursday 5pm to 9:30pm last booking, Friday & Saturday: 12:30pm to 10:30pm last booking, After Dark Menu from 9.45pm, Sunday: 12:30 to 8pm last booking

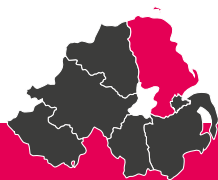
Get there: 5-23 Hill Street, Belfast BT1 2LA

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

w: www.waterman.house



Co. Antrim



County Antrim has so much to offer. It is home to the cities of Belfast and Lisburn (famous for linen. We recommend eating at The Stone Hound Pub and Kitchen at Junction One and the Top of the Town – both in or near Antrim town), 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 and then stop for refreshments at The Bothy at the spectacular Whitepark Bay.

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! The Fullerton Arms gastropub 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.

Ballymena is known as the City of the Five Towers. It is home to Slemish Market Supper Club. Find out where it is popping up next and stay at Oranmore Lodge guest house for a real Taste of Ulster in Antrim.

There are so many lovely places to stop off in the picturesque nine Glens of Antrim. It is an Area of Outstanding Beauty. Drop into The Creamery Can at Glarryford for ice-cream or have a bite to eat at The Dairy in Gleno.

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 Marine Hotel or dine at , sipping on a Bushmills fine whiskey or a Lacada craft brew?

Don't miss the Giants Causeway UNESCO World Heritage Site. It would be foolish not to try the multi-award-winning Basalt Distillery gin while you are so close. Did you know it is filtered through the volcanic basalt Causeway rock?

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.

Opening Hours; Mon-Sat 9am-5pm



Get there: 164 Whitepark Road, Bushmills BT57 8SS

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



Carrick-a-Rede Bar



The stunning north coast in County Antrim is home to some of the most iconic tourist attractions in Northern Ireland- among them the Carrick-a-Rede Rope Bridge in the village of Ballintoy. The bar of the same name is a warm, cosy gastropub with an open turf fire- perfect for lunch or dinner 7 days a week. Bridge crossing optional.

Local suppliers include Apperly's Butchers, Limavady who make custom-made sausages for them. The fish and shellfish are from Morton's Family Fish and the vegetables are from Scotts of Coleraine. Ballyrashane supply the dairy produce while eggs come from local farmers. They get some bread from Pappies Bakery and they make their own wheaten.

Expect dishes such as braised rib of beef with roast garlic and thyme mash and monkfish and prawn curry. The seafood chowder is stonking as are the fish and chips. There are local beers from Lacada Brewery. Lacada have just created their own house draught beer. It is called "Don't Look Down" with the font featuring an image of the rope bridge. Hence the name. It's a hazy pale ale. We love! Do try the cocktails. Genuine hospitality at its best is their ethos. Check it out.

Opening Hours Monday-Thursday 12-10pm Friday- Sunday 12pm-12am (Food served 12-8pm)

Get there: 21 Main Street, Ballintoy, Ballycastle BT54 6LX

Get in touch: t: (0)28 2076 2241 **instagram:** @carrickaredebar

w: www.carrickaredebar.co.uk



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

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

instagram: @dunadryhotelandgardens



Dunluce Lodge



This five star coastal retreat offers breathtaking views over Royal Portrush Golf Club and the sweeping North Atlantic Ocean.

Opened in 2025, Dunluce Lodge welcomes both residents and non-residents to experience its exceptional dining. Guests are invited to discover menus shaped by the finest artisan and farm fresh ingredients sourced from trusted local producers, including Lisdergan Meats, Ewing Seafoods, North Down Group, Chestnutt Farms and the award winning Muine Glas Ice Cream.

Our signature soda breads—treacle, traditional and spiced are crafted in house and served with homemade butter, Mussenden Sea Salt, Broighter Gold Cold Pressed Rapeseed Oil and Burren Balsamic Vinegar.

Executive Head Chef Stephen Holland has curated an elegant and contemporary menu for our signature restaurant showcasing artisan producers and locally sourced food from the North Coast

Guests may also dine at the bar, where the same commitment to quality and culinary finesse is showcased in every dish.

Get there: 109 Dunluce Road, Portrush, BT56 8NB

Get in touch: t: (0)28 7053 1700 e: hello@dunlucelodge.com

w: www.dunlucelodge.com **socials:** @dunlucelodge



Follow Coffee



Nestled on Ballymena's Greenvale Street, Follow Coffee is a vibrant and welcoming spot known for its bold yellow exterior and even brighter service. This local gem is beloved for its exceptional coffee, proudly serving the renowned Fidela beans, and for its irresistible mix of sweet and savoury treats.

At this time of year, their specialty iced drinks are a must-try. From iced vanilla lattes to pistachio matchas, indulgent milkshakes and frosty frappes, there's something cool and refreshing for every taste.

Hungry? Follow Coffee is a haven for food lovers. Whether you're craving homemade scones, stuffed cookies, or a delicious slice of cake, they've got you covered. Their savoury menu is equally tempting with seasonal granola bowls, fabulous French toast, and Follow favourites like the Follow Roll and Follow Hash, all freshly made with flavour and heart.

What makes Follow even more special is their commitment to supporting local. Their ingredients come from some of Northern Ireland's best, including Apperley's Butchery, Zac's Bakehouse sourdough, Causeway Prime meats, Hilltop Bakery, Hotties Hot Chocolate, and even the nostalgic Maine Drinks.

A firm favourite in Ballymena, Follow Coffee draws people from near and far for its warm hospitality, delicious food and unbeatable vibes. Open seven days a week, it's the perfect place to catch up with friends, treat yourself, or simply relax. When the sun's out, grab a seat in their outdoor area and enjoy a little people-watching with your coffee.

Keep up with them on social media for menu inspiration and updates on their live music events. There's always something brewing at Follow Coffee.

Opening Hours – Monday to Thursday 8:30 to 4:00, Saturday 9:00 to 5:00, Sunday 10:00 to 5:00

Get there: 21-23 Greenvale Street, Ballymena BT43 6AR

Get in touch: t: (0)7307 687 968 e: followcoffeeco@gmail.com

Facebook and Instagram: @followcoffee



Galgorm Resort



Galgorm is Northern Ireland's premier Resort and Spa destination and with an array of restaurants and bars to choose from, guests are spoiled for choice. From lunch through to dinner and not forgetting the renowned afternoon tea and schedule of gin evenings, the team behind Galgorm Collection have a passion for creating quality, memorable and unique dining experiences.

A range of restaurants and bars promise a selection of flavours and themes to please a crowd with menus that pride seasonality and provenance with local suppliers including Ewing Seafoods, Fergusons Butchers, Lisdergan, Draynes Farm, Northdown and Bradmount. Whether you are looking to enjoy the decadence of Afternoon Tea in the stunning riverside setting of The Conservatory, refined dining in the warmth of Gillies Restaurant, family-friendly traditional Italian in Fratelli or enjoy the stylish 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

facebook: @galgorm **instagram:** @galgormresort



Oranmore House



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 tippale 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

w: 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 Gardens, Ballymena BT43 7EA

Get in touch: t: 07547 804975

e: slemishmarketsupperclub@gmail.com

w: www.slemishmarketsupperclub.com



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

w: www.distillersarms.com



The Boathouse



The Boathouse opened in December 2019 and is located inside the Gateway complex at Antrim Loughshore. The Boathouse 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.

Serving every day from 12pm.

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
w: www.boathouseantrim.co.uk



The Bushmills Inn



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 roast lunch, al fresco dining on the Patio or a 2 course supper at their Thursday movie nights.

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

w: www.bushmillsinn.com

facebook: /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

w: www.thecardan.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

w: www.thecausewayhotel.com

The Dairy



The Dairy is a bustling bistro 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 a more traditional exterior that blends seamlessly with the surrounding countryside. Once a fully operational dairy over a century ago, the building has been thoughtfully restored and given a new lease of life while retaining its original character.

Community remains at the heart of The Dairy. Much of the original structure has been reused and reclaimed: tables crafted from old beams, a former conveyor belt transformed into seating in the walled courtyard, and sections of the original tin roof repurposed throughout the hallways. In keeping with how the original dairy had its own unique products, The Dairy has many bespoke products including its own signature coffee blend, supplied by Wild Heart Coffee Roasters.

The bistro serves a varied menu throughout the day, from hearty breakfasts and its popular signature fry to freshly prepared lunches, indulgent traybakes and desserts, and milkshakes made with Maud's Ice Cream.

Alongside the bistro, the farm shop showcases a curated selection of local produce, artisan goods, and gifts, supporting nearby suppliers and small businesses. With its welcoming atmosphere, outdoor courtyard seating, and scenic location, The Dairy has become a popular destination for both locals and visitors alike.

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: hello@thedairygleno.com

w: 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 suppliers 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

w: www.fullerton-arms.com



The Garden Restaurant at Ballygally Castle



The chefs have really gone to town on the menu at the Ballygally Castle. Their Garden Restaurant offers a wide range of tasty starters like their Signature Seafood Chowder, 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, or 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

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

facebook: /ballygallycastle



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

w: www.Marinehotelballycastle.com



The Rabbit Hotel & Retreat



The Rabbit Hotel & Retreat in Templepatrick offers a dining experience that perfectly blends contemporary style with a warm and welcoming atmosphere. From the moment you step inside The Restaurant, you'll find a space designed for relaxation, great conversation and most importantly, exceptional food.

Committed to showcasing the best of local produce, The Rabbit Hotel & Retreat sources its ingredients from some of Northern Ireland's finest suppliers. Meat is provided by Lisdergan, Carnbrooke, Ferguson Meats and McAtamney Butchers, while seafood is freshly sourced from Eastcoast Seafoods, Ewing Seafoods and Keenan's. NorthDown and Bradmount ensure the freshest seasonal vegetables and dairy products come from trusted names like Farmview, Draynes Farm, Morelli's and Clandeboye Yoghurt. Their dedication to quality extends to their bread, which is baked in-house daily, complemented by selections from Yellow Door and Asher's Bakeries. The restaurant also works with Tom and Ollie's and Henderson Wholesale to bring additional specialty ingredients to their menu.

With an AA Rosette for Culinary Excellence, The Rabbit Hotel & Retreat has firmly established itself as a must-visit dining destination, celebrating the very best of Northern Ireland's vibrant food scene. Whether you're a local or a visitor, this is a place where top-quality ingredients, skilled craftsmanship and a relaxed yet refined setting come together for a truly memorable meal.

Restaurant Opening Hours: Monday – Sunday | 12pm – 9.30pm



Get there: 882 Antrim Road, Templepatrick, BT39 0AH

Get in touch: t: (0)28 9443 2984 e: hello@rabbithotel.com

w: www.rabbithotel.com

facebook: [@rabbithoteltemplepatrick](https://www.facebook.com/rabbithoteltemplepatrick) instagram: [@therabbit_hotel](https://www.instagram.com/therabbit_hotel)



The Stone Hound Pub and Kitchen



The latest opening from the Fullerton Arms people; this is a very welcome addition to the hospitality offering at Junction One. Think classic pub grub such as fish and chips, burgers and pasta which will really hit the spot. Dessert might be Homemade Pavlova or the Chef's Cheesecake with Morelli's Ice Cream. Don't forget about the brilliant breakfasts such as Halloumi Hash with Chipotle Mayo or a Large Hound version of the classic Ulster Fry.

As with all Taste of Ulster members, they are committed to sourcing local where possible. All of their meat comes from Lisdergan Butchers in Omagh. Ewings supply their seafood. McAleese sells them their fruit and vegetables. All dairy products are from Northern Ireland and French Village supply their bread.

Their drinks offering is excellent as are their bar snacks with joy of joys- Spice Bags and Crispy Buttermilk Chicken with Hot Honey. They really know what customers like and they give it to them. Well worth a visit even without the retail therapy.

Opening Hours Monday- Sunday 9am-9pm for food

Get there: Unit 14, The Junction Retail Park
Ballymena Road, Antrim BT41 4JG

Get in touch: t: (0)28 94 411083 e: info@thestonehound.co.uk
w: www.thestonehound.co.uk **instagram:** @thestonehound



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

w: 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, right at Carnlough Harbour. Their menu offers a modern take on familiar dishes, built around carefully sourced local and seasonal produce. Everything is made with intention—from house-baked scones and wheaten bread to a regularly changing selection of cakes and traybakes.

Twilight is proud to use a wide range of local suppliers both in their kitchen and on their retail shelves. These include Baillies Coffee, Irish Black Butter, Irish Shore Seaweeds, Glens of Antrim Honey, Maine Soft Drinks, Glens of Antrim Crisps, and Al Gelato. Much of their meat is sourced from McAllister's Butchers in Broughshane, and they bring in grass-fed lamb and beef from Lisnahay Farm Meats in Ballygally. Twilight sources fresh fish and seafood from Ewings each week. McAleese Wholesale and Sydney B Scott provide fruit and vegetables, and their dairy comes from Dale Farm.

From their all-day menu, you can expect relaxed brunch and lunch fare like eggs Benedict, breakfast baps, pancakes, granola bowls, smashburgers, toasties, loaded fries, seafood chowder, and homemade sausage rolls. They have daily specials as well!

Twilight also opens late every Saturday night, showcasing a mouthwatering dinner menu that includes a tasty selection of small and large plates and features plenty of local seafood! See their website for a sample menu and to reserve a table for Saturday evenings.

Opening Hours: Wednesday-Friday & Sunday 9am-4pm, Kitchen serving till 3pm | Saturday 9am-10pm, last dinner orders at 8:30pm.

Open 7 days a week in summer (check social media for exact dates)



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

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

w: www.twilightantrimcoast.com







Co. Armagh



Armagh or The Orchard County is so-called because of the sheer number of rich apple orchards found there. Of these apples, the Armagh Bramley was granted PGI Protected Name Status. The fruit are used in the many award-winning craft ciders and juices made there. Long Meadow Cider's tours include soda-bread cookery demonstrations and tastings in the state-of-the-art Bramley Barn. The Armagh Food and Cider Weekend in September is an important date in the food and tourism calendar. Another is the Apple Blossom Festival in spring.

The county 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. Its 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, Brownlow House, Lurgan Park and The Argory. The Armagh City Hotel is an ideal spot to stay or dine.

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

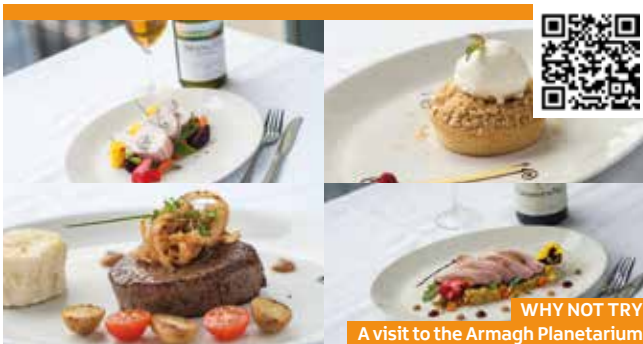
The refurbished Killeavy Castle estate has held 2 AA Rosettes since 2022 and has its own walled garden, farm shop and estate beef and venison.

Craigavon, near Moira is home to the production sites of several notable food names including Simply Fruit, Forest Feast and Irwins. Moira is known for Hannan Meats and Wine and Brine restaurant. The whole area is a food lovers' paradise. Pop into the Seagoe Hotel in Portadown for Portavogie scampi or their popular Sunday roast.

Burren Balsamics are one of the county's most successful artisan producers, exporting internationally as far as Mexico and Dubai. It is a multi-award-winning example of an established niche food businesses.

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

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

facebook: /ArmaghCityHotel



Killeavy Castle Estate



Killeavy Castle Estate is a four-star luxury hotel in the heart of Slieve Gullion, County Armagh. The 365-acre estate boasts a 45-bedroom hotel, a spa, a bar, a brasserie, two estate gardens, a working farm and an onsite Farm Store.

At the top of the estate sits Killeavy Castle, an 1836 castle, which following extensive renovations, now offers a unique space for timeless weddings, private celebrations and leisure bookings.

Fresh seasonal vegetables are picked daily from the estate gardens whilst the working farm rears Cheviot Lamb and Longhorn Cows, a unique offering for the island of Ireland. Killeavy Castle Estate Executive Chef Darragh Dooley says: "Good food is all about combining fresh, natural flavours and produce in an imaginative way."

Gullion Brasserie is the hotel's main dining facility and has been awarded two AA Rosettes for Culinary Excellence in 2026.



Get there: 12 Ballintemple Rd, Killeavy, Newry BT35 8LQ

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

w: www.killeavycastle.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

w: www.seagoe.com



Wine and Brine



Chris McGowan is a Northern Ireland native who has returned home after a long stint in the UK, where he worked at Richard Corrigan's London restaurants for 12 years. Prior to that, he was Sous Chef for Pierre Koffmann at La Tante Claire, and spent nearly five years working for Gary Rhodes before that. Wine and Brine is his first restaurant which he opened with his wife Davina. It's on the Main Street in Moira in a Georgian-fronted building. The clue is in the name. It showcases pickled, brined and fermented foods using Northern Irish produce with a lot of ingenuity and flair.

Two courses for £30 or three courses for £35 are offered at lunch and early evening (Thurs and Fri 5:30-6:30pm only) alongside the a la carte menus. Their tasting menu is available every evening, alongside their A la carte menu and lunch menu, which is available all day Sunday at 3 courses for £45. 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: Lunch, Thur-Sat 12-2pm, Sun 12-5pm;

Dinner, Thur-Sat 5.30-9pm

Awards: Michelin Bib Gourmand 2016 - 2026



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

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

w: www.wineandbrine.co.uk





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 on the banks of the Foyle and beyond.

There is plenty of history at the Museum of Free Derry and the Tower Museum, walk the 17th century Walls and stop for a bite at Fitzroy’s or Quaywest.

One of our previous Food Heroes Emily Joy McCorkell is doing great things cooking on fire. Check out Derry on a Fork on socials for a taste.

Further along the coast is the Anchor Bar in Portstewart. Geri Martin’s chocolates from nearby Castlerock made it into the tin gifted to King Charles on his first visit to Northern Ireland. Her chocolate-making experiences are award-winning and a great day out.

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.

Other places off the beaten track which will delight diners are Restaurant 37 at Silky’s in Dungiven, Friel’s Bar in Maghera, The Ponderosa on the Glenshane Pass or The Corner Bar and Market Yard Restaurant or Roe Valley Resort in Limavady.

Not to mention the world’s biggest Hallowe’en Carnival in the Maiden City itself.

Cracker!

Ardtara



Set amidst ten wooded acres, Ardtara is an elegant 19th century mansion in the heart of Northern Ireland, originally built in 1896 by local linen manufacturer Harry Clarke as a romantic and lively family home. The Clark Restaurant at Ardtara is led by Chef Patron Ian Orr, who is renowned for his commitment to using local suppliers and fresh, seasonal produce.

The award-winning restaurant is the place to go for fine dining in the evening. There is a casual lounge menu, proper afternoon teas and superb Sunday lunches. The chips are fried in beef dripping, the greens are from the garden, the breads, desserts and pastries are made in-house; you get the idea. The dining room is traditional with an air of formality in keeping with the style of the house, however, the service is warm, friendly and attentive.

Why not make a night of it and enjoy a relaxed breakfast the following morning? The charming house features a plethora of original Victorian features including working fireplaces in the bedrooms, all of which are uniquely designed. That said, this place has all the modern conveniences you would expect.

Recent Awards: Recognised twice in the Tripadvisor Travellers' Choice Best of the Best Awards, ranked No.15 Fine Dining Restaurant in the UK and No.19 Small & Boutique Hotel in the UK, AA 2 Rosette, AA Breakfast Award, Romantic Hotel of the Year, Hideaway of the Year, National Geographic 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

w: www.ardtara.com **facebook:** Ardtara Country House

instagram: @ardtara_countryhouse



Chipmongers



Any kind of “monger” knows their craft. In the case of this place in Portstewart, they really know their fish & chips, and much more besides. Their mission is to provide delicious, no-nonsense takeaway food that is a cut above the rest. From proper chipper chips to burgers and fish n’ chips, this is the real deal. With multi awards to display shows their commitment and passion to quality and consistency.

Chef/Owner Gareth Montgomery & Katrina Fox is a stickler for local produce such as McAtamney’s Traditional Butchers, Lecale for seafood, Martin McAleese for fruit and vegetables and Bradmount for chips. They also operate Phat Pizza from the site next door where they offer a truly authentic Italian pizza experience where they make a high hydration dough and cooked in a stylish woodfired rotating oven.

Expect plenty of street food options. Well worth checking out and becoming a regular customer. Order online or via the app. www.chipmongers.com

Opening hours Monday – Thursday 4pm – 9pm; Friday -Saturday 2pm – 9pm; Sunday 3pm – 9pm

Get there: 12 The Diamond, Portstewart BT55 7AA

Get in touch: t: (0)28 70 878 020 e: chipmongersportstewart@gmail.com

w: www.chipmongers.com

facebook: Chipmongers Portstewart **instagram:** @chipmongersport



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

w: www.fitzroysrestaurant.com



Friels Bar and Restaurant



Located in the picturesque village of Swatragh, Friels Historic Bar & Restaurant is a fifth-generation establishment run by Dermot and Caitriona Friel renowned for its delicious locally sourced food. The menu features a blend of traditional Irish dishes and modern favourites, including their famous Roast of the Day using McAtamney's Beef, Castlebay Seafood, Buchanan's Butchers, Bradmont Fruit & Veg, and pizzas from their state-of-the-art oven. Selection of Fresh Homemade desserts evoke comforting nostalgia. Friels is part of the Taste Mid Ulster Food Trail, showcasing the region's culinary heritage.

Friels has a rich history, having served as a soup kitchen during the 1840's. Today, it is home to Gorta, a visitor centre that tells the poignant story of Dr. Mooney and his efforts to aid the community during this challenging period. Gorta offers a space for reflection and learning, using storytelling and modern technology to bring history to life.

Whether you're stopping by for breakfast, lunch, dinner, or just a coffee and a sweet treat, Friels provides a warm and inviting atmosphere. With its charming setting, excellent service, and commitment to using the best local produce, Friels Historic Bar & Restaurant is a must-visit destination for food lovers in Northern Ireland.

Largest selection of draught beers in Mid Ulster.

This rural pub of the year has recently added on 4 star luxury lodges with private hot tubs. Come spend the night with us, relax in your own private hot tub and enjoy our famous fully cooked breakfast the next morning.

Opening Hours: Monday – Sunday 10am – 8.30pm

Awards: Four times winner of LCN Tourist Pub of the Year, LCN Pub Food of the Year Winners 2024.



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



Quaywest

**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 Chilli Beef Burrito or Salt and Chilli Chicken Wrap, 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.

Opening Hours 7 Days a Week from 12pm



Get there: 28 Boating Club Lane, Londonderry, Co Londonderry, BT48 7QB

Get in touch: t: (0)28 7137 0977 e: quaywestr@gmail.com

w: www.Quaywestderry.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

w: www.theanchorbar.co.uk

The Ebrington Hotel



A landmark building in Derry~Londonderry since 1842, the hotel opened in 2023 combining modern luxury and Georgian style in what was a former army barracks directly overlooking the River Foyle & iconic Peace Bridge.

The 2 AA Rosette, Oak Room Restaurant team is led by Leigh Thurston who is 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, Donegal Prime Fish, Dart Mountain, Doherty Roe and Dalton Farms. They make their own bread, pastries and desserts in-house. With floor to ceiling windows and views of the entire city, the Oakroom Restaurant is the place to see and be seen.

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 create an inviting and cosy atmosphere, perfect for intimate gatherings, family events 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 & reasonably priced wines which you could enjoy out on the Terrace with some of the best views in the city.



Get there: 69-72 Ebrington Square, Derry~Londonderry BT47 6FA

Get in touch: t: (0)28 71 220700

e: reservations@theebringtonhotel.com **w:** www.theebringtonhotel.com

facebook: /Ebringtonhotelderry **instagram:** /ebringtonhotelderry



The White Horse



Simplicity, seasonality and second-to-none service are at the heart of what they do in The White Horse award-winning restaurant and bar, with menus bursting with fresh local produce.

Join them in the newly renovated restaurant to wine and dine beneath their stunning 14ft indoor blossom tree; enjoy a cocktail or tasty bite to eat in their stylish bar area; or relax with a local craft ale in their new beer garden.

Whether it's a working business lunch, a romantic dinner or their famous Sunday Carvery, their friendly and attentive staff will ensure it is a meal to remember.

Their talented team have created a menu of classic and exotic signature dishes, with an emphasis on local and seasonal ingredients including an array of suppliers from within 50 miles giving them membership of the LegenDerry Food Network.

Start your day with a delicious breakfast such as French toast laden with fresh fruit, or a sizzling traditional fry-up chose lunch from their range of light bites, healthy and heartier options; or enjoy a mouth-wateringly memorable dinner and indulgent desserts, accompanied by selections from their extensive wine list.

Or, for a really relaxing meal, try one of their Spa packages and indulge in a massage and a soak in the outdoor hot tubs before your meal.



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

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

w: www.whitehorsehotel.biz



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 smash 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.

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



Just a short drive from the city centre, The Grill offers exceptional bistro dining and is a beloved favourite among locals in Derry-Londonderry and beyond. Guests often comment on how relaxing the atmosphere is – it feels like a peaceful countryside escape, yet it's conveniently close to the city centre. The menu features traditional dishes with a unique twist, enhancing the dining experience for every guest.

The hotel's chefs go beyond simply sourcing local ingredients—they focus on the quality of production and flavour, ensuring each dish is prepared with care and attention to detail. Every meal is presented with flair and consistency, which has earned The Grill numerous culinary awards and accolades for its exceptional service.

The menu offers a variety of firm favourites, including Caesar Salad and Irish Seafood Chowder to start, followed by slow-braised Lisdergan Featherblade of Beef, Grant's Sugar Pit Bacon Chop, Irish Chicken, Lisdergan Gourmet Burger, and Sirloin Steak. There's also a Vegan Burger and Vegetable Curry for those seeking plant-based options. For dessert, indulge in homemade Cheesecake, irresistible Panna Cotta, or a locally inspired Cheeseboard featuring Kearney Blue, Irish Brie, and Smoked Gubbeen.

Additionally, The Grill offers a fantastic early bird special from 5pm to 6.30pm, featuring two courses and a beverage of your choice as part of the Wine and Dine experience.



Get there: Prehen Road, Londonderry, BT47 2NH

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

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

facebook: /theevergladeshotel



The Ponderosa Bar & Restaurant



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

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

Open 7 days a week.

Ample car parking for coaches | Tailor-made menu | 100 seater capacity



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

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

w: www.theponderosabar.com



Roe Valley Resort



Roe Valley Resort offers two unique dining experiences, each with its own atmosphere and flavours, perfect for guests looking to relax, indulge, and spend quality time together.

The Coach House, set against the beautiful backdrop of the golf course, is the perfect place to unwind and enjoy delicious food in a warm, welcoming setting. Ideal for lunch or dinner, the menus blend classic favourites with modern flair, featuring everything from juicy burgers and succulent steaks to fresh salads, comforting pastas, and seasonal seafood, ensuring there's something to suit every taste at the table. On Sundays, join us from 12pm for a memorable Sunday lunch, with hearty dishes perfect for relaxed family gatherings.

For something a little different, Fratelli offers a vibrant, family-friendly dining experience with a menu filled with authentic Italian favourites, from comforting pastas to delicious pizzas. Fratelli also offers a fun pizza-making experience where kids can become mini chefs, complete with their own chef hat, apron, and pizza base board with toppings, while parents sit back and enjoy their meal. With its lively atmosphere and welcoming feel, Fratelli is the perfect place for families to enjoy great food together.

Bring your appetite and enjoy easy yet exceptional dining at Roe Valley Resort, then let the fun continue with the resort's kids' activity zone, play park, and arcade, making it the perfect destination for a full family day out.



Get there: 10 Lisnakilly Road, BT49 9FB

Get in touch: t: (0) 28 7772 2222 e: reservations@roevalleyresort.com

w: www.roevalleyresort.com

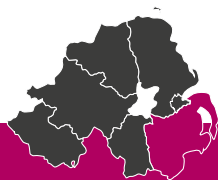
instagram: @roevalleyresort **facebook:** /Roe Valley Resort







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 along the coast near Bangor and Donaghadee. Have a breather and a bite to eat at the The Dundrum Inn or The Harbour and Company.

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.

That micro-climate also makes for some very fine vegetables. They are used in menus far and wide and sold in farm shops such as McKees and Millbank.

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 Brunel's and Balloo House. The sea-aster which grows on the lough is used as a botanical in the new Strangford zero-alcohol gin.

We can't forget the delectable Millbay Oysters from Rooney Fish- Blas na hÉireann Irish Food Awards Supreme Champion in 2018 and repeat winners of 3 Great Taste gold stars.

There are lots of historic villages such as Hillsborough in County Down. It is home to the King's official residence in Northern Ireland. Who not try a Garden Afternoon Tea at Hillsborough Castle Gardens and Café. They use SO much local produce. Another estate well worth visiting for its garden produce and commitment to local suppliers on the menu is Montalto outside Ballynahinch.

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.

Classic offerings in the pub include fish & chips, seafood chowder and a Wagyu beef & smoked brisket burger. You could also opt for Slow braised daube of beef, red wine jus, pan seared Kilkeel scallops, butternut squash puree, crispy kale, truffle mash 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

w: www.ballooinns.com



Blend and Batch



We are an independent coffee shop and kitchen in Banbridge serving breakfast, lunch and casual dining. We blend locally roasted coffee, bake a range of sweet and wholesome treats in-house, and prepare fresh, flavourful food every day with our team of talented chefs.

Our contemporary space, with its double height windows and bright extension, is the perfect place to relax and watch the world go by. Inspired by food trends from around the world, our menu focuses on wholesome, seasonal ingredients with something for every mood - whether you're feeling healthy or a little indulgent.

BREAKFAST & LUNCH FROM 8AM TO 4PM (Monday to Sunday)

Come join us for breakfast or lunch until 4pm daily. Options range from cooked breakfast, made to order pancakes and many other classic dishes such as smashed avocado, poached eggs & sriracha sauce on Zac's Bakehouse toasted Sourdough.

EVENING CASUAL DINING FROM 5:30PM (Monday to Saturday)

Taking inspiration from the continent, our evening menu offers a relaxed casual dining experience. You'll find a selection of small plates that can be mixed and matched to create your own tapas-style spread.

Alongside this, our main dishes include favourites such as our popular smash burgers, a range of tacos, seasonal fish dishes and comforting pasta plates. Our weekly specials give our chefs the chance to highlight the best local and seasonal ingredients. We're confident there's something for everyone.

WINE, BEER, COCKTAILS & CIDER

We offer a wide selection of local craft beers and wines to complement your meal. Craft beer continues to grow across Ireland, with many independent microbreweries producing excellent beers. We support as many of these local producers as possible, we are sure you will find something in our craft beer menu.

Our wine list has been carefully chosen to pair well with the menu. From reds and whites to rosé and sparkling, each wine has been selected to suit the style of our food. We work closely with our wine partner when curating the list.

Our cocktail menu is always evolving. We keep customer favourites while introducing new seasonal specials to keep things fresh. Our team helps shape the menu, taking inspiration from current trends and what our guests enjoy most.

SWEET & HEALTHY BATCH BAKED TREATS ALL DAY

Enjoy a range of sweet baked treats, freshly made in-house each day by our bakers. Our chocolate brownie caramel square is a firm favourite for those more indulgent moments.

Alongside our traybakes, we also offer delicate macarons and traditional French canelés, baked fresh in our kitchen. Our bakers also develop our seasonal dessert menu, while keeping the firm favourites that our customers love.

Monday to Saturday: 8am to 10pm

Sunday: 8am to 8pm, Breakfast & Lunch: Monday to Sunday 8am to 4pm

Casual Dining: Monday to Saturday 5:30am to 8pm (last order)



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

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

w: www.blendxbatch.com

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



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

w: www.brunelsrestaurant.co.uk



Burrendale Hotel, Country Club and Spa



The four-star Burrendale Hotel, Country Club and Spa has the enviable backdrop of the famed Mountains of Mourne sweeping down to the sea. Its location makes it accessible from north and south for business and pleasure. The refurbishment of all 68 bedrooms was completed by spring 2025.

Diners are spoilt for choice with option of eating at the Cottage Bar, the Lounge, the Vine restaurant and the Vineyard courtyard.

Local suppliers include Lisdergan Meats, Pinkertons, Lecale Seafood, Hales Fruit and Veg, Kings Dairy, Glastery Farm Ice Cream. They make some of their bread in-house.

Expect good portions, good service and good cooking; a true Taste of Ulster experience.

Opening Hours Lunch 12-4 Dinner 5-9pm

Get there: 51 Castlewella Road, Newcastle, Co. Down, BT33 0JY

Get in touch: t: (0)28 43 722 599 e: sales@burrendale.com

w: www.burrendale.com **socials:** @burrendalehotel



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. As they say themselves, this is #notjustacoffeshop. 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



Cloud 9



Discover the Magic of Cloud 9 Restaurant!

Perched in a stunning location with breathtaking views up to Scrabo Tower, Cloud 9 offers more than just incredible food – it's an experience!

Dine with a View – Take in the picturesque landscape while enjoying their delicious menu.

Dog-Friendly Stretch Tent – Bring your furry friends and relax in their cozy outdoor space.

Watch the Action – See helicopters and planes take off and land as you dine—it's a view like no other!

Whether you're stopping by for breakfast, or a leisurely lunch, Cloud 9 is the perfect spot to sit back, soak in the atmosphere, and enjoy great food with great company.

Come visit them and experience dining on Cloud 9!



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



City Sips



You know how brunch dishes, toasties and traybakes always hit the spot? Thank goodness then for City Sips in Newry where they do just those.

A light bite could be a porridge bowl with lots of topper options or pancakes with streaky bacon, maple syrup and a fried egg.

The breakfast bagel is loaded with bacon, smashed avocado, sriracha cream cheese, pickled red onion poached egg and rocket. Also very popular is the recently added chicken popper toastie- the pop comes from the jalapeno peppers. Don't you just love the sound of a Brisket Sourdough Benedict? So do we.

As with all Taste of Ulster members, local suppliers are key. The sourdough is from Proof Artisan. Hendersons and Lynas supply the beef, lamb and pork. The vegetables are from Country Fresh and the dairy produce comes from Draynes Farm. For snacks, they have protein balls from Loadaballs.

You would expect the coffee to be good. You would be right. They use the Ozone house blend.

So many reasons to go.

Opening Hours Mon-Sat 8am-4pm (Kitchen closes 3.30pm)

Get there: 8-10 Margaret St, Newry BT34 1DF

Get in touch: t: (0)28 3005 2875



Coq & Bull



At the heart of the Clandeboy Lodge lies the renowned Coq & Bull brasserie, where a warm welcome is matched only by the quality of its menu, produce, chefs and service. Executive Chef Ian Lyttle and his team craft good, honest food using the finest local and seasonal ingredients.

Vegetables are grown on the Ards Peninsula, dairy comes from grass-fed herds and fish is caught fresh from the Irish Sea. Organic chicken and beef, reared in Northern Ireland's rain-washed pastures, complete the picture. Fresh, flavour-packed and sustainably sourced, the team proudly supports local suppliers and celebrates the best of Northern Irish produce.

Guests can choose between two distinctive spaces. The Brasserie is the vibrant heart – lively, welcoming and stylish. It's where friends gather, celebrations unfold and the atmosphere hums from lunch through to late evening. The Garden Room overlooks the lawns, bright and airy by day, warm and atmospheric by night – perfect for morning coffees, long lunches, afternoon catch-ups and intimate evening dining. Whichever you choose, you'll enjoy the same thoughtful service and seasonal menus.

And, of course, the drinks. The seasonal menu is complemented by a superb wine list and handcrafted cocktails, thoughtfully curated to match the dishes. It's more than a meal – it's a dining experience designed to delight every sense, making each visit to Coq & Bull feel truly special.



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

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

w: www.clandeboyelodge.com



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.

Serving great cocktails and with sports in the bar / private small group dining for up to 25 in the loft.

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 (seasonally). 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



Hillsborough Castle And Gardens Café



Executive 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's walled garden.

You can expect foods such as fresh salads, deli goods and in house baked cakes.

Why not book a Garden Inspired Afternoon Tea? It costs £29.95 and is available by booking via the Historic Royal Places website.

Or perhaps Join them for their seasonal Sunday roast, served on the last Sunday of each month no booking required.

There is plenty of parking at the lower site with the entrance just off the A1. Payment is required on entry to the gardens should you wish to enhance your experience.

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.

Awards: Ulster Fry World Championships Winner 2024

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

Get in touch: **w:** www.hrp.org.uk/hillsboroughcastle

JJ Farrall's – Slieve Donard Hotel



Named after the Slieve Donard's architect, J.J. Farrall's sits at the heart of the hotel. Savour the very best seasonal and locally sourced beef, seafood and game, straight from the local larder, while enjoying the restaurant's 19th-century architecture and open fire.

Carnbrooke Meats supply the lamb which is reared by Alan Newell in the Mourne's and also the Grants ham and bacon. Seafood and shellfish is sourced from Ewings and Keenan's. Vegetables are bought from Hales/North Down Group. Wilson's supply the potatoes. They use Farmview for dairy products. Henderson's Wholesale are also one of their local suppliers. They make their wheaten bread in-house.

Open for dinner daily, J.J. Farrall's is also the perfect destination for afternoon tea, or a traditional Sunday lunch served carvery style.

A must-try.

OPENING HOURS;

Breakfast: Monday-Friday: 7–10am Saturday-Sunday: 7–10:30am

Dinner Daily: 6–9pm

Afternoon Tea: Thursday – Saturday: 2–4pm

Sunday Lunch: Sunday: 1–3:30pm



Get there: The Slieve Donard Hotel, Downs Road, Newcastle
BT33 0AH

Get in touch: t: (0)284 372 1066 e: info@slievedonard.co.uk

w: www.marineandlawn.com/slivedonard/dining-jj-farralls/



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



Just outside Ballynahinch lies a true hidden treasure. With its breathtaking grounds, flourishing gardens, and inviting atmosphere, this spot is a delight before you even take a seat. But it's the Café's exceptional food and drink that make it truly unforgettable.

Crafted by Head Chef Oonagh Halferty, the menu is filled with fresh, locally sourced, and homegrown ingredients, bringing the best of the region straight to your plate. By showcasing the finest ingredients from local artisan suppliers, Montalto has built strong relationships within the community. Suppliers such as Ewing's Seafood, Draynes Farm, and Kennedy Bacon feature prominently in both the weekly menu and daily specials.

Speaking about her approach, Oonagh explains: "I wanted to create a garden-to-garnish concept that excites the palate for both breakfast and lunch, seamlessly blending them into an all-day menu. I curated the menu with a wide variety of tastes in mind—from classic favourites like Seafood Chowder and the Montalto Fry to more adventurous choices such as our vibrant salads and flatbreads."

The 400-acre estate is also home to dedicated growing areas where Head Gardener Lesley Heron and her team cultivate an abundance of fresh produce for The Café. Oonagh ensures that, whenever possible, ingredients are sourced directly from the estate, highlighting the flavours of Montalto while upholding their commitment to sustainability.

The Café at this 5-star rated visitor attraction offers a unique view into the Kitchen Garden, where many of the herbs and vegetables are grown. Guests can relax in the charming outdoor seating areas of both the Café Garden and the Stableyard, which is perfect for enjoying time with your pups. For those on the go, a selection of hot and cold food items, including ice cream, is available for takeaway, ideal for enjoying at one of the many picnic benches scattered throughout the estate's trails and gardens.

Booking is not required to visit their café as it operates a walk-in service.

Montalto Café Opening hours: Mon – Sun 9:30am – 4pm (Subject to seasonal changes. Please refer to montaltoestate.com before visiting.)



Get there: Spa Road, Ballynahinch BT24 8PT

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

w: 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



No 14 At The Georgian House



You may know Jim Mulholland from his days as 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 Stonebridge Cottage Farm and Springmount Farm 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 Irish Boxty, Hugh Maguires Smoked Black Pudding, Saintfeild Duck Egg, Bacon Jam, Cais ne tire cheese. There is a breakfast/brunch 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 - 13.00



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.

Dog friendly bar and award-winning beer garden.

Breakfast served from 9am-12pm daily, followed by 12-4 lunches and 4-9 evening meals. Bar snacks are always available.



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

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



Quails Café



There's been a Quails butcher's shop at this site in Banbridge town centre since 1898, but the café is a relatively new kid on the block, having opened in 1996. This foodie family knows what their customers like. Their Great Taste award-winning cooked meats, like honey roast ham go into their super sandwiches; the chicken and ham pie is a top seller and the soups and stews are to die for.

You have to leave room for something sweet. Everything here is baked on site from the scones and wheatens to the tray-bakes and local Bramley apple tarts. Being farmers themselves, the Quails know how important it is to buy local, so the coffee is from Johnsons and the tea selection from SD Bells and Suki. You can have wine though, if you're in the mood. Most of what they buy in is from a 15-20 mile radius.

For a delicious bite to eat in a contemporary, friendly atmosphere, look no further.



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

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

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



Salt Kitchen



Multi-award-winning Salt Kitchen in Banbridge is celebrating a decade of culinary excellence, now in its stunning new 175-seat home at The Boulevard. The landmark expansion has allowed the kitchen to truly come into its own - with new seasonal menus, curated tasting experiences, and popular supper clubs sitting alongside the restaurant's beloved commitment to premium local produce, fresh seafood, and quality meats.

Expect bold, carefully crafted dishes rooted in the finest Northern Ireland ingredients, from Hannan Meats and Carnbooke Meats to Keenan Seafood, Draynes Farm Dairy, SD Bells, Armagh Cider Company and Troughton's Mixers. The larger kitchen has unlocked greater creativity and consistency, making every visit a reason to return.

Whether you're in for a relaxed lunch, a special occasion dinner, or one of Salt Kitchen's signature supper club evenings, the team of 45 is dedicated to delivering an exceptional experience from first bite to last. Private parties and outside catering are 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 - half hour on Sunday



Get there: Unit 75 & 76, The Boulevard, 1 Cascum Avenue
The Boulevard Outlet Park, Banbridge BT434GJ

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



Sugarcane Café Bistro



WHY NOT TRY
A visit to Comber Farmers' Market

Sugarcane Cafe Bistro is located in Comber's 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.

Now open daily from 9am until 4pm except Saturday which is 9am until 5 pm.



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

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

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

facebook: /SugarcaneCafeBistro



The Cuan Restaurant & Hotel, Strangford



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.

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 for all enquiries.

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



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

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

w: www.thecuan.com

The Cultra Inn



Nestled in the grounds of the Culloden Estate, the Cultra Inn is a traditional Irish pub and Bistro. Filled with a 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 a 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

w: www.cullodenestateandspa.com



The Drumlins Restaurant

Temple Golf Club



Nestled within the picturesque surroundings of Temple Golf Club, The Drumlins Restaurant offers a truly memorable dining experience. Our bright conservatory restaurant boasts stunning panoramic views across the golf course and beyond to the beautiful Dromara Hills — the perfect backdrop for relaxed dining with family and friends.

We pride ourselves on serving the highest quality dishes, freshly prepared to order using locally sourced ingredients from trusted suppliers. Our menu is designed to cater for all tastes and dietary requirements, ensuring every guest feels welcome and well looked after.

Guests can enjoy popular favourites such as premium McAtamney's steaks, flavourful Korean Pork Belly Bites and our much-loved freshly battered scampi. Alongside these crowd-pleasers, we offer daily specials, light bites and excellent steak deals.

Our famous Sunday Carvery is a firm favourite with locals and visitors alike — offering a delicious selection guaranteed to satisfy every appetite and keep you coming back time and time again.

With a warm, friendly and sociable atmosphere, The Drumlins Restaurant is ideal for families, casual dining or special occasions. We also cater for private dining, weddings and functions, providing a beautiful setting and attentive service to make your event truly special.

Booking is recommended.

Opening Hours

Wednesday: 10:30am – 10:00pm (Last orders 7:30pm)

Thursday: Closed

Friday: 10:30am – 10:00pm (Last orders 8:30pm)

Saturday: 10:30am – 11:00pm (Last orders 8:30pm)

Sunday: 10:30am – 8:00pm (Last orders 6:30pm)



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

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

w: www.templegolf.com/restaurant/



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 over 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

w: www.dundruminn.com



The Four Trees Moira



The Four Trees 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 venue 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

w: www.stillhousemoira.com



The Galley



Nestled at the foot of the Mourne Mountains in the picturesque fishing village of Annalong, The Galley has been serving locals and visitors for over 30 years.

Established as a small takeaway in 1990, The Galley has now grown into a welcoming 70-seat restaurant while maintaining the quality, friendly service and generous portions it has become known for.

In 2020, the business was taken over by the Stevenson brothers, whose strong connection to the local area continues to shape the business today. With youngest brother Ryan fishing the local Irish Sea, fresh local produce remains at the heart of what we do, celebrating the best of the Mourne Coast and County Down.

Today, The Galley is a popular destination for both locals and tourists, renowned for its extensive breakfast, lunch and dinner menus, fresh seafood, homemade desserts and warm Mourne hospitality.

Opening hours Mon-Thurs 9am-8pm Fri-Sat 9-9pm Sunday 12-8pm



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

Get in touch: t: (0)28 4376 7253 e: fishnchips@thegalleyannalong.co.uk

w: www.thegalleyannalong.co.uk **socials:** @thegalleyannalong



The Hillside



WHY NOT TRY
A Tour of Hillsborough Castle

The Hillside is a charming, rustic pub situated in the historic Georgian village of Hillsborough, County Down, only 15 minutes drive from Belfast city centre. The Hillside first opened its doors to patrons in 1752 and has been enjoying a busy trade ever since thanks to its excellent food and drinks selection and friendly, welcoming service. It is renowned for roaring open fires in the winter and a pretty cobbled beer garden in the summer.

Gastronomes will delight in their mouth-watering seasonal menu, which is complemented by a comprehensive selection of daily specials. Their Head Chef always endeavours to make the most of the wonderful local produce so abundantly available in County Down. The restaurant is family friendly, offering a fantastic children's menu to suit all tastes.

Needless to say a good pub would be nothing without an excellent drinks selection to enjoy with the wonderful food. They are one of a very few local bars to offer real pump ales as well as craft ciders, lagers and stouts. They also have an extensive wine list and a wide range of spirits including some fine Irish whiskeys.



Get there: 21-23 Main St, Hillsborough, Lisburn BT26 6AE

Get in touch: t: (0)28 9268 9233 e: info@hillsidehillsborough.co.uk

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

facebook: /thehillsidehillsborough



The Kingfisher Kitchen at Castle Espie



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

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



The Lobster Pot



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

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

w: www.thelobsterpotstrangford.com



The Old Inn



The Old Inn, Crawfordsburn, part of Galgorm Collection, is a charming historic retreat in the picturesque village in Co. Down. Dating back to 1614, it once served as a stagecoach stop and now welcomes guests seeking timeless luxury. With its AA Rosette restaurant and AA 4-Star Silver rating, every visit promises an exceptional dining experience.

As proud Taste Ards and North Down members, the restaurant champions locally sourced ingredients, crafting seasonal menus that blend comforting classics with modern creativity, ensuring every meal is one to remember. Our Deluxe bistro, run by head Chef Andy Turner, uses Ireland's best seasonal ingredients.

That means meat from Fergusons, Carnbooke, and Lisdergan Meats, fish and seafood from Ewings and Keenans, vegetables from North Down Group and Bradmount, dairy produce from Strathroy, Draynes Farm and Clandeboye Yoghurt, Sysco, and Henderson Wholesale. Our specialty items and cheeses from around Ireland are sourced through La Rousse Foods. We produce our own bread and are also supplied by Yellow Door.

A favourite among both locals and visitors, the restaurant is a destination in itself. It offers Afternoon Tea, leisurely lunches, and evening dining in an inviting yet elegant setting. Whether you want to savour something familiar or discover something new, The Old Inn is always worth returning to.



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

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

w: www.theoldinn.com

facebook: [@theoldinn](https://www.facebook.com/theoldinn) instagram: [@theoldinn1614](https://www.instagram.com/theoldinn1614)



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

w: www.theparsonsnose.co.uk



The Percy French – Slieve Donard Hotel



Named after the man who wrote the famous song “Where the Mountains of Mourne sweep down to the sea” which perfectly describes the backdrop, this enduringly popular spot is a true Taste of Ulster. At the helm in the kitchen is Executive Head Chef Kyle McEwan.

There, they focus on serving pub classics, regional dishes, bar snacks and traditional Sunday roasts with a strong emphasis on local produce and in-season ingredients. Lisdergan and Carnbrooke supply the meat while the seafood and shellfish come from Ewings and Keenan's. The vegetables are from North Down Group. Draynes Farm supply dairy products. They also use Hendersons and Lynas Food Services.

Try their beer-battered fish and chips or their rotisserie chicken served with crispy chips and salad. A wide-ranging wine list sits alongside a great selection of draught and bottled beers, spirits and carefully crafted cocktails.

Opening hours : Daily: 12-9pm



Get there: The Slieve Donard Hotel, Downs Road, Newcastle
BT33 0AH

Get in touch: t: (0)284 372 1066 e: info@slievedonard.co.uk

w: www.marineandlawn.com/slivedonard/dining-the-percy-french/



The Pheasant



The Patterson family have gifted an incredible bounty to Northern Ireland's food lovers, stretching back over more than four decades and through generations of the family's work. The reason for their success, and their longevity, is simply explained: the doors of The Pheasant are open to all. The family and their team are there for you, whatever it might be that you wish to enjoy from their generous multiverse of hospitality. "Our aim is to satisfy everyone's tastes," they say, and that is exactly what they do. In The Pheasant, that might mean that you want to come to view a match on the big screen, bringing some friends, and then you want to tuck into a good burger dripping with fried onions and with a bowl of crunchy fries on the side. Or you might have the grander event of your wedding reception to plan, and then again The Pheasant has the rooms and the style and the menu, and the most beautiful sylvan setting, to make the day perfect. Maybe you are bringing relatives for Sunday lunch, so you need a choice of roast sirloin, or Armagh pork belly, or marinated leg of lamb, something that is able to suit all ages. Or maybe what you both need is a quiet date night, with some Larchfield Estate pheasant on the plate and a good glass of Chocolate Box cab sauv in your glass. The Pheasant has all these things, beautifully brought together under one roof by a family who have hospitality in their DNA.



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

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

w: www.thepheasantrestaurant.co.uk



The Poacher's Pocket



WHY NOT TRY

A visit to Killingleagh the home of Hans Sloane the inventor of chocolate or stay in Killingleagh 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 Killinchy Road, Lisbane, Comber, Co Down

Get in touch: t: (0)28 97541589 w: www.poacherspocketlisbane.com



The Red Berry



Your New Favourite Coffee Spot – The Red Berry, Bangor

Every great neighbourhood needs a go-to coffee shop—a place that serves proper coffee, delicious food, and stays open late. That's exactly what we do at The Red Berry in Bangor!

Step inside, and you'll find the perfect spot to work, unwind, or catch up with friends. Whether you need a caffeine kick with a Fairtrade coffee, a comforting Suki tea or hot chocolate, or something a little sweeter, we've got you covered.

Our chefs create fresh, made-to-order dishes using local ingredients whenever possible. From our signature 'Full Fry' to our Goat's Cheese & Chicken Salad, or even a tempting sweet treat, there's something to satisfy every craving. Fancy an ice cream? Pop in for a classic poke!

And let's talk about that view, from our landmark building we're just a stone's throw from Bangor Marina, offering the perfect backdrop to sip, snack, and soak in the scenery.

Opening Hours Monday 9.00am to 4.30pm, Tuesday 9.00am to 9.00pm, Wednesday 9.00am to 9.00pm, Thursday 9.00am to 9.00pm, Friday 9.00am to 4.30pm, Saturday 9.00am to 4.30pm, Sunday 10.00am to 4.30pm

Why wait? Come and experience The Red Berry for yourself! Whether it's your first visit or your fiftieth, we'll have the coffee brewing and a warm welcome waiting.

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

Get in touch: t: (0)28 9147 3373 e: 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



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



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

w: www.cullodenestateandspa.com

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





Co. Fermanagh



Tucked away at the far end of Ulster, the literal name in Irish for Fermanagh is “Monk’s Land”. Visit Devenish and Boa Islands with their monastic ruins and eerie stone figures and you will see why. Ancient history is simply part of the fabric of the entire county.

This lakeland idyll is the home of Upper and Lower Lough Erne- both stunning waterways. Boats and water in general are big in this neck of the woods. One of the most famous products is the multi-award-winning Boatyard Gin and Vodka – whose HQ is actually a former boathouse on Lough Erne.

Jetskiing, sailing, canoeing, fishing and golfing are all part of the tourist scene. A more sedate option is a lake cruise or a water taxi, but that fresh air does work up an appetite which can be sated at the 5-star 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. Climb to the top of Cole’s Monument for a stunning view of the island town. Crom Castle, Florencecourt or Castle Coole are also the perfect places to channel your inner Downton Abbey.

Don’t miss out on the Marble Arch Caves Geopark and see the difference between stalagmites and stalagmites. Well worth a visit.

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.

After all that, you will have earned some refreshment and sustenance at The Dog and Duck Inn in Lisbellaw. Book in for a stay at The Killyhevlin and get to know more of this special place.

The Dog & Duck Inn



This is a welcome addition to the County Fermanagh food scene- a pub where they take independent beer as seriously as the food.

Whilst keeping local produce at the fore, the menu offers braised beef cheek, sugar pit pork as well as their Sunday Roasts usually featuring lamb, chicken or rolled stuffed pork. Their Scotch egg and venison shank have become legendary and can't be taken off the menu.

A host of suppliers include Sheriden's Cheese, Cleenish Island Lamb and Follain Chutneys, whilst the wheaten bread is made in-house.

The Dog & Duck Inn also host their annual Outpost Beer & Cyder Festival every year on the second last Saturday in August, showcasing the best of independent brewers from throughout the island and the UK. Tickets sell out fast and can be bought online or at the bar.

Check out the pubs own house beers, Sprocker, Paxton's and Penny Black, made in collaboration with Rough Brothers Brewing, Fermanagh Beer Company and Dundalk Bay. All other beers and ciders on rotation- an impressive nine taps and four hand pulls in total. Awarded CAMRA Pub of the Year 2024 and 2025, you can find The Dog & Duck Inn- in The Good Beer Guide.

A fine spot for casual dining and get-togethers.

Opening Hours

Thursday-Friday 5-late, Saturday 1pm- late

Sunday Lunch 1pm-8pm. Please check website for up to date opening times

Get there: 30 Main Street, Lisbellaw BT94 5ER

Get in touch: t: (0)2866 336 466 e: hello@thedogandduckinn.com

w: 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. They take such good care of you here. Don't you just love it when someone else does the cooking?

Breakfast is a highlight, with a hearty Ulster fry to set you up for the day. Come lunchtime, why not enjoy one of the hotel's famous carvery roasts, a firm favourite with guests and locals alike.

The Killyhevlin is proud to champion quality local produce, working with trusted suppliers across Northern Ireland. Pork from McAtamney's in County Antrim, premium beef from Hannan Meats in County Armagh, and turkey from Grange Farm in County Tyrone all feature on menus throughout the hotel, reflecting a commitment to fresh, locally sourced ingredients and great flavour.

Local treats are also perfect alongside a morning coffee, or for a relaxed afternoon tea served on vintage china. Very chic, and not at all shabby.

Dining at the Killyhevlin is all about good food, carefully prepared and enjoyed against the beautiful backdrop of scenic Lough Erne, creating a relaxed and memorable experience for guests throughout the day.



Get there: Killyhevlin, Enniskillen, Co.Fermanagh, BT74 6RW

Get in touch: t: (0)28 6632 3481 **e:** info@killyhevlin.com

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

facebook: /Killyhevlin



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 restaurant.

The Blaney Bar at the Resort offers lighter bites with comforting dishes including Slow Braised Daube of Beef with champ and The Loughside Bar; Grill's menu is filled with flavoursome dishes such as the 42oz Lisdergan Porterhouse Steak for two.

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

w: www.loughernereresort.com **instagram:** /loughernereresort







Co. Tyrone



Northern Ireland's largest county; 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.

For more history, book into the William and Mary era Corick House Hotel. Make sure to have a local tipple from Woodlab or the Wild Atlantic Distillery. A Moocha Kombucha will suit teetotalers.

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 have some local Betty's Ice Cream.

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 Mid-Ulster.

Corick House Hotel and Spa

**WHY NOT TRY****A visit to Knockmany Forest**

Step into the charm of a 17th Century Country House Hotel, where tradition meets innovation across a range of exceptional dining experiences. At Corick House Hotel & Spa, every dish is crafted using a blend of classic and contemporary techniques, with ingredients carefully sourced for quality. This award-winning 4-star destination in County Tyrone promises a memorable culinary experience, no matter your choice. For relaxed, casual dining, The Blackwater Bar offers a welcoming atmosphere with soft, elegant furnishings and the warm glow of open log fires. For a more refined affair, The Carleton Restaurant presents a contemporary Irish-European menu, complemented by outstanding service—an experience that keeps guests returning time and again.

Afternoon Tea is served daily in the conservatory, where guests can indulge in classic treats while taking in views of the walled gardens and the scenic Clogher Valley and Mountains.

New for 2025, Corick House Hotel & Spa presents the Taste of Experience—a weekly two-night dining event with a fresh global theme each month. Each week, guests are invited to embark on a culinary journey celebrating the bold spices, vibrant flavours, and rich traditions of world cuisines. From the sun-drenched tastes of the Mediterranean to the aromatic depth of Asia and the comforting classics of Europe, Taste of Experience brings an international flair to the heart of the countryside—all within the timeless elegance of Corick House.



Get there: 20 Corick Road, Clogher, Co. Tyrone, BT75 0BZ

Get in touch: t: (0)28 8554 8216

e: reservations@corickcountryhouse.com

w: www.corickcountryhouse.com





Food Activities



Brewing Experiences

LACADA BREWERY

a multi-award-winning co-op which established and hosts the Portrush Beer Festival every October 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



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

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

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

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

GET 'Er BREWED

Want to have an at-home brewing experience. Then Get Er Brewed is the place to go. This one stop shop is where you can buy all the gubbins for making beer, wine, cider, spirits and even cheese kits to get going in your own gaff. You can do even book a start your own micro-brewery course.
www.geterbrewed.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

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

TITANIC DISTILLERS

This recently-opened visitors centre is housed in the first Belfast-based whiskey distillery since prohibition. Its home is the very shipyard here Titanic and her sister ships were built. This 60 minute full-guided experience of the Distillery, located within the iconic Pumphouse is a must.

www.titanicdistillers.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

WOODLAB DISTILLERY

The home of Symphonia Dry Gin, Apple Gin and more 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



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

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



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

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



Forestside Cookery School



WHAT THEY DO

Culinary school

This cookery school is unique in that it is inside one of the most-visited shopping centres in Belfast. That means easy access and ample free parking. Forestside's location on the outskirts of south Belfast make it perfect for access from across Northern Ireland and beyond.

Run by veteran chef, Stephen Jeffers; the school itself is state of the art with 20 purpose-built workstations fully equipped with all the bits and bobs a pupil will need to create dishes inspired by the local and global larders. You could try your hand at Irish Breads, Asian Street Food, Italian cookery and much, much more.

To begin, you will watch Stephen demonstrate the dishes you will then make. Then you will have hands-on cooking experience with guidance from Stephen when needed. Once you've cooked your masterpiece, you will retire to their beautiful dining room, where you can enjoy your fantastic food.

They get ingredients from Ewings, Belfast, Hannan Meats, Moira, Hendersons and Clandeboyne Yoghurt.

They also do private dining, private corporate parties, team building, private birthday parties, charity events and kids parties. Book online or give them a call.

Gift vouchers are a perfect gift for your loved ones.

Visit us:

Forestside Shopping Centre, Upper Knockbreda Road,
Belfast BT8 6FX



Get in touch:

t: + 44 (0)7709 827 282 **e:** info@forestsidecookeryschool.com

w: www.forestsidecookeryschool.com

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

w: www.weebuns.com



Bakehouse NI



WHAT THEY DO

Small cookery school offering hands on classes, demonstrations and experiences in traditional cooking, baking and foraging

Bakehouse NI provides traditional “at home” cookery experiences based around local, seasonal ingredients and Bronagh’s simple, family, childhood recipes. It is all about creating a wonderful connection and a lovely Irish welcome to make memories for visitors to Northern Ireland through local food.

Bronagh loves to share her food stories, of selecting ingredients, cooking and enjoying food with family and friends which she believes is one of life’s pleasures, to nourish the body, soothe the mind and create a great experience of community and fun.

We couldn’t agree more!

Would you love to learn how to make traditional Northern Irish soda farls, eaten warm with local butter. Or to make Bronagh’s Granny’s vegetable broth from vegetables picked fresh from her kitchen garden. Have you ever picked elderflowers, on a sunny June afternoon, or Autumn sloes along a country lane, to create a wonderful summer elderflower cake or to make an infused Autumn sloe gin to delight your family and friends, well this is your opportunity.

PS Doesn’t their luxury gypsy caravan afternoon tea sound amazing?

HOW TO BUY

Prices start at £45 per person for the afternoon tea and demonstration, with practical classes starting at £80 for a 3, hour class. Adults and children’s classes are available. Suitable for children, baby changing facilities, dogs accepted inside. Open daily 10am- 22.00

Sales Contact:

Visit us:

Get in touch:



Bronagh Duffin

4a Scribe Road, Bellaghy, Magherafelt, BT45 8JN

t: +44 (0)7900 806480

e: bronagh@bakehouseni.com

w: www.bakehouseni.com





Want to be in our next guide?

Apply here!





Index

Belfast

Academy	22
AC Hotel	23
Beau	24
Ben Madigan's	25
Berts Jazz Bar And Restaurant	26
Bob Stewarts	27
Bodega Bagels	28
Cafe Smart	29
Coppi	30
Cuff's Bar and Grill	31
EDÖ	32
Fish City	33
Fratelli Belfast	34
Grand Café at Grand Central Hotel	35
La Mon Hotel & Country Club	36
James Street	37
La Scala Bistro at the Stormont Hotel	38
Margot	39
No. 36	40
OX Belfast	41
Parliament Buildings, Stormont Est	42
Parisien	43
Poke Clut at The Watson	44
Roam	45
Smoke BBQ	46
Stix & Stones	47
Taylor & Clay Grill	48
Tetto (Bullitt Hotel)	49
The Bowery	50
Urban Scullery at The Deer's Head	51
The Causerie @ The Europa Hotel	52
The Cloth Ear	53
The Great Room at The Merchant Hotel	54
The Muddlers Club	55
The National Grande Cafe	56
The Pocket	57

The Seahorse at the Grand Central Hotel	58
Titanic Belfast	59
Titanic Hotel	60
Waterman Restaurant	61

County Antrim

Bothy (Whitepark Bay)	64
Carrick-a-Rede Bar	65
Dunadry Hotel and Gardens	66
Dunluce Lodge	67
Follow Coffee	68
Galgorm Resort	69
Oranmore House	70
Slemish Market Supper Club	71
Tartine at The Distillers Arms	72
The Boathouse	73
The Bushmills Inn	74
The Cardan	75
The Causeway Hotel	76
The Dairy	77
The Fullerton Arms	78
The Garden Restaurant	79
The Marine Hotel	80
The Rabbit Hotel & Retreat	81
The Stone Hound Pub & Kitchen	82
Top of the Town	83
Twilight Coffee and Bunkhouse	84

County Armagh

Armagh City Hotel	88
Killeavy Castle Estate	89
Seagoe Hotel	90
Wine and Brine	91

County Derry~Londonderry

Ardara	94
Chipmongsers.....	95
Fitzroy's Bistro.....	96
Friels Bar and Restaurant	97
Quaywest	98
Restaurant 37 At Silky's	99
The Anchor Bar & Anchorage Inn.....	100
The Ebrington Hotel.....	101
The White Horse	102
The Corner Bar & Market Yard Restaurant	103
The Grill at The Everglades Hotel	104
The Ponderosa Bar & Restaurant	105
Roe Valley Resort	106

County Down

Balloo House.....	110
Blend and Batch	111
Brunel's Restaurant	112
Burrendale Hotel.....	113
Café Marmalade.....	114
Cloud 9.....	115
City Sips	116
Coq & Bull	117
Harbour and Company	118
Hillsborough Castle And Gardens Café ...	119
JJ Farrall's – Slieve Donard Hotel	120
McKee's Country Store & Restaurant	121
Montalto Estate	122
Mulhollands on the Square	123
No 14 At The Georgian House	124
Pier 36	125
Quails at the Gallery	126
Quails Café	127
Salt Kitchen.....	128
Sugarcane Café Bistro.....	129
The Cuan Restaurant & Hotel	130

The Cultra Inn	131
The Drumlins Restaurant	132
The Dundrum Inn	133
The Four Trees Moira	134
The Galley	135
The Hillside	136
The Kingfisher Kitchen at Castle Espie ...	137
The Lobster Pot	138
The Old Inn.....	139
The Parson's Nose	140
The Percy French – Slieve Donard Hotel..	141
The Pheasant	142
The Poacher's Pocket.....	143
The Red Berry	144
The Rosehip Bakery and Café	145
The Vault	146
Vespers (at the Culloden Estate)	147

County Fermanagh

The Dog & Duck Inn	150
Killyhevlin Lakeside Hotel and Chalets	151
Lough Erne Resort	152

County Tyrone

Corick House Hotel and Spa.....	156
---------------------------------	-----

Food Activities

Brewing Experiences.....	160
Cider Tours	161
Distillery Experiences	162
Outside Catering.....	164
Waterman House Cookery School	165
Forestside Cookery School	166
Wee Buns Cookery School.....	167
Bakehouse NI	168



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. If the distinctive green and black rating sticker is not displayed where you can easily see it, you can ask and the business must, by law, tell you what their rating is when asked verbally. If you are concerned about a business' hygiene practices then you can report any food problems to the district council.

Go to food.gov.uk/ratings and check before you choose where to eat.



**Food
Standards
Agency**
food.gov.uk

Useful Numbers

Food NI (Taste of Ulster)	028 9024 9449
Visit Belfast Welcome Centre	028 9024 6609
Causeway Coast & Glens	028 7032 7720
Fermanagh Lakelands Tourism	028 6634 6736
George Best Belfast City Airport Tourism	
Information Office	028 9093 5372
Belfast International Airport	028 9448 4848
City of Derry Airport	028 7181 0784
Belfast Harbour	028 9055 4422
Larne Harbour	028 2887 2100
Visit Derry	028 7126 7284
Coleraine Visitor Information Centre	028 7034 4723
Newcastle Visitor Information Centre	028 4372 2222
Armagh Visitor Information Centre	028 3752 1800
Translink Bus and Train Services	028 9066 6630
Aircoach	0870 225 7555

Credits and Contacts

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www.gpscolour.co.uk

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/

