



**tourism
northernireland**

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

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71-75 Percy Street
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/Food_NI



@Food_NI



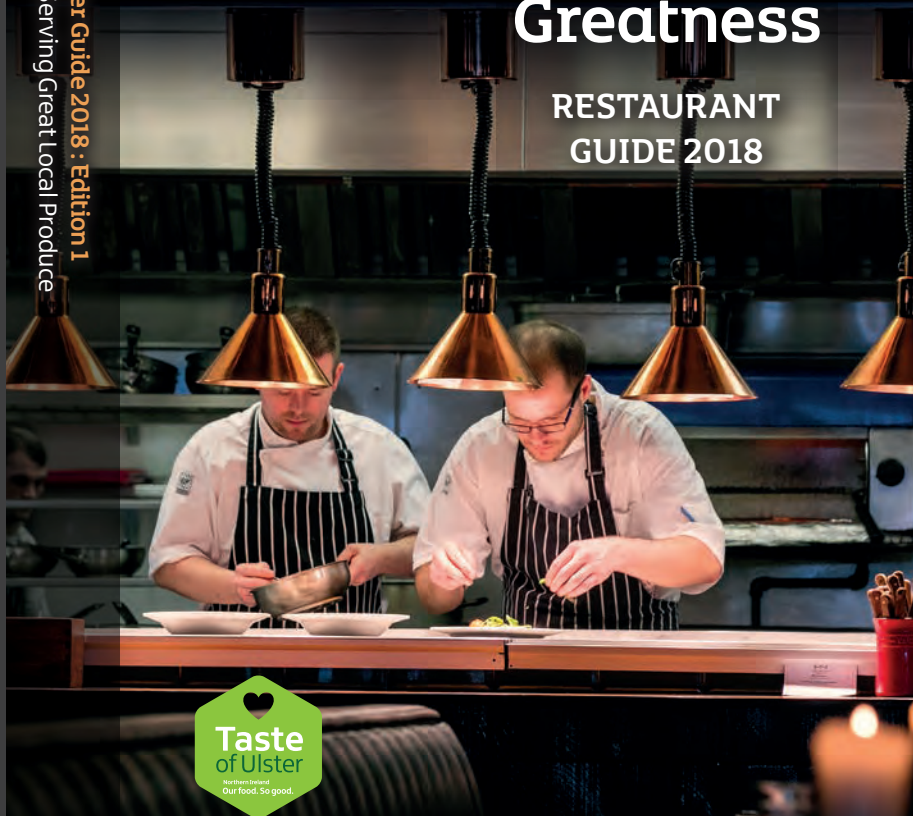
Taste of Ulster TV



Taste of Ulster Guide 2018 : Edition 1
Great Places Serving Great Local Produce

Taste^{the} Greatness

**RESTAURANT
GUIDE 2018**



£2.00 / €2.50



@Food_NI
#tastethegreatness



RESTAURANT GUIDE 2018

Who we are

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

We are Food NI/Taste of Ulster. We're all about showcasing the finest food and drink from Northern Ireland. We promote the people who produce it and distribute it to shops and catering outlets. There are hundreds of them from the small artisan producers to the large-scale distributors.

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

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

Our job now is to build on the legacy of the hugely successful Year of Food and Drink 2016 and the great year of communication and collaboration that was 2017. It is no longer a secret that our food and drink are world-class. We call our vision Taste the Greatness because Northern Ireland is a place of greatness especially its food, drink and culinary culture. We are working hard to drive marketing and communications activity. We are a strong networking resource hub and a source of expert food knowledge.

Taste^{the} Greatness



Events are an important part of what we do, from Balmoral Show's Food Pavilion to the Comber Early Food Festival. These are places where our members can have stalls to showcase what they do. We are also present at major shows on mainland GB and in the Republic of Ireland such as the BBC Good Food Shows, the Ploughing Championships and the Dingle Food Festival.

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

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

Visit our website for more information www.nigoodfood.com

Want to join? Have something to tell us?

Email info@nigoodfood.com

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

User guide:

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



**Parking
Available**



**Paid Parking
Available**



**Disabled
Access**



**Catering for Large
Groups/Parties**



Licensed



**Caters for
Weddings**



Gluten Free



**Conference
Facilities**



**Wi-Fi
Available**



**Accommodation
Available**



**Child Friendly/
Baby Changing**



**Live Music /
Entertainment**



**Payment
Cards Accepted**

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Welcome to Northern Ireland!

2018 is the 10th birthday of Food NI. What has happened to the Northern Ireland food and drink scene in the past decade has been nothing short of transformative. It is now a compelling destination with a strong culinary culture. Heritage products and time-honoured places to eat and stay have been joined by a burgeoning number of new gastronomic experiences. It is a fertile place for food and drink success stories which are being told across the world.

Our chefs are enjoying the best stocked local larder ever and their talent has not gone unrecognised. Belfast restaurants OX and EIPIC have retained their Michelin stars for the third consecutive year. Bib Gourmands are held by James Street South Bar and Grill, Wine and Brine, the Old Schoolhouse Inn and Deane's at Queens. A host of other establishments are winners in the Restaurant Association of Ireland, Food and Wine and Georgina Campbell Awards with several listed in the Waitrose Good Food Guide.

Northern Ireland's reputation as a seedbed of culinary creativity was further cemented at the latest Great Taste Awards. Successes included Golden Forks for Hannan Meats' Sweet Cure Bacon Rack, Ispini Charcuterie's Rosemary and Thyme Bresaola and Abernethy Butter, while Tempted's Elderflower Cider and Hannan Meats Glenarm Salt-Aged Lamb Rump both made it into the list of the Top 50 Foods in the UK.

The Blas na hEireann 2017 Irish Food Awards saw some of our members take top prizes such as Burren Balsamics' Best Artisan Award for its Blackberry and Thyme Vinegar and Lacada Brewery's Best New Product for Devil's Washtub Ale.

Thyme and Co Bakery from Ballycastle won the Irish Wheaten category at the World Bread Awards in October 2017.

This year will see the 150th Balmoral Show. The Ulster Farmers Union will celebrate its centenary and there will be 175 candles on the White's Oats birthday cake. There are so many reasons to celebrate and so many more food and drink memories to make.

Taste the Greatness!



Stars In Our Eyes

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

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

The Bib Gourmand is presented to those establishments which offer "good quality and good value cooking". These awards have been held again for 2018 by the Bar and Grill at James Street South, Deane's at Queens- both in Belfast, the Old Schoolhouse Inn in Lisbane and Wine and Brine in Moira- both in County Down.

This year Noble in Holywood, Co. Down was awarded a Bib Gourmand for the first time.

Taste of Ulster CEO Michele Shirlow said

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

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

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



Taste of Ulster members triumph at RAI Awards

Taste of Ulster members punched well above their weight at the 9th Restaurants Association of Ireland Awards in Dublin in May 2017.

Known as the Food Oscars, the awards are highly-regarded by the industry and the public alike.

Danni Barry, who was then Head Chef of Deanes EIPIC, Belfast took home the coveted 2017 **All-Ireland Best Chef** title.

Fellow Taste of Ulster member, Ox Belfast's Alain Kerloc'h picked up the accolade of All-Ireland **Best Restaurant Manager**. That wasn't the only award for Alain and his team as Ox Cave was awarded the accolade of **Best Wine Experience** in Ireland.

Continuing the success in Belfast, The Muddler's Club, picked up the All-Ireland award for **Best Casual Dining** after winning the Ulster category.

The Walled City Brewery, a restaurant and brewhouse located in Ebrington Square, Derry-Londonderry was named **Best Gastro Pub in Ulster** while the Bull and Ram in Ballynahinch won the **Best Newcomer** in the province.

Ongoing support to industry

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

This award recognises outstanding achievement by the best restaurant writers who present their opinions in a readable, reliable and responsible way. The Guild has over 480 members and brings together professional food journalists, broadcasters and authors.

This sponsorship will bring Northern Ireland's restaurants to the attention of UK reviewers. Our aim is for reviewers to recognise the wealth of fantastic restaurants and chef talent here in Northern Ireland.



discover
northernireland
.com



Belfast



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

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

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

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

Baker Street



This urban eaterie is in the increasingly foodie district of East Belfast.

Expect lots of sharing platters on wooden boards and bistro-style offerings like Pulled Pork Brioche or Pan-Seared Stone Bass.

Owned by a family of bakers, the breads and sweet stuff are top notch. They are served alongside some very creative drinks such as a Salted Caramel Brownie Mocha and a Cucumber Daisy cocktail.

Be sure to catch one of the Sunday acoustic music sessions.

Opening Hours from 8.30am-9pm Monday to Friday. Also open Saturdays and Sundays. Check Facebook and website for hours.



Get there: 20-22 Belmont Rd, Belfast BT4 2AN

Get in touch: t: (0)28 9065 3000 e: info@bakerstreetbelfast.com

w: www.bakerstreetbelfast.com



Belfast Castle



Head Chef Kevin Roberts is at the helm at this stunning venue in Belfast's iconic Cavehill Country Park. These are rooms with a view indeed. The castle is 400ft above sea level and overlooks Belfast Lough.

This is a very popular wedding and event venue, but it is also great for casual eats in the café and fine dining in the restaurant. The Catey award-winning Amadeus Group is the company in charge of the food. They are committed to using local suppliers where possible.

The friendly waiting staff will bring you big salads (try the free-range Rotisserie Chicken Caesar), hot lunches like Titanic Beer Battered Fish and Chips with salt n' malt and delicious desserts in the café. Home-baked scones are part of the popular afternoon tea and on Tuesday to Sunday evenings you can eat in the Cellar Restaurant. That's where you might have locally caught Brown Crab Ravioli followed by Slow Roast Daube of Irish beef. Don't forget to try the generous Sunday lunch sometime too.

OPENING HOURS Monday 9am until 6pm, Tuesday – Saturday 9am until 11pm, Sunday 9am until 6pm



Get there: Belfast Castle, Antrim Rd, Belfast, Co. Antrim, BT15 5GR

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

Belfast Waterfront



Belfast's iconic Waterfront Hall is an important conferencing and entertainment venue. The Amadeus group provides the catering for some of the most prestigious events that come to Belfast.

Their menus cover all day parts of events from early morning arrival to lavish evening banquets.

Taking inspiration from the best Belfast has to offer Head Chef Leo Small has developed an extensive menu for all event needs. His food is simple, but stunning.

The Arc restaurant is a beautiful open space with floor to ceiling windows and uninterrupted views of Belfast. It is only open during main auditorium events for concert attendees to enjoy dinner without having to rush off for their show.

There are two or three course fixed price seasonal menus and specials available. Think Dundrum Bay Crab Salad for starter. Grilled Sea Bass with Warm Confit Heritage Tomatoes, Shaved Pickled Fennel and Coriander Endive Salad, Black Olive and Onion Powder for main course. Finish off with a delicious Lemon and Passion Fruit Meringue Pie.



Get there: 2 Lanyon Place, Belfast BT1 3WH

Get in touch: t: (0)28 9033 4400 ext 1717

e: Catering.support.belfast@amadeusfood.co.uk



Bert's Jazz Bar And Restaurant



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

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

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

Please note that on Friday and Saturday evenings there will be a stage charge of £10 per person for reservations between 8.30pm and 9pm sittings. This will ensure that the table is yours for the evening to enjoy the live jazz music.

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



Get there: 16 Skipper St, Belfast BT1 2DZ

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

w: www.themerchanthotel.com/bars-restaurants/berts-jazz-bar/

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



Bistro 401 & the Galley Cafe

at Titanic Belfast



Titanic Belfast, voted the World's Leading Tourist Attraction at the prestigious World Travel Awards, has a number of first-class places to eat.

Bistro 401 offers a wide range of hearty daily specials and Titanic heritage dishes featuring the very best of local Northern Irish produce.

Alternatively the relaxing Galley Cafe is perfect for a lighter bite or food on the go, guests can also enjoy a range of speciality teas, luxury coffees and local delicacies.

Both eateries are open every day and are located in the public atrium on the ground floor.

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



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

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

w: www.titanicbelfast.com

BUBA



For a taste of the Eastern Mediterranean in Belfast, you need to make your way to St Anne's Square in the Cathedral Quarter where Buba has opened its doors. Owned and operated by husband and wife team, Tony and Andrea O'Neill, who also own the popular Italian inspired restaurant/cichetti bar Coppi, also in the Square, so you know it's going to be good.

Buba's style is fun and vibrant, a friendly and welcoming open plan eatery serving food inspired and influenced by the rich flavours of the modern day Eastern Mediterranean including Greece, Turkey and North Africa.

The menu is comprised of lots of small plate dishes, designed to share, and to give you a sample of all of the rich culinary traditions, exotic produce, flavoursome spices and cooking techniques this region is known for.

Head Chef Gerard Doran's food definitely falls into the "spiced but not spicy" category. Think aromatic offerings like Flat Bread with Lamb, Pomegranates, Pine Nuts and Mint, Halloumi Fries with Chilli Jam, Persian Style Potato Hash, Pomegranate, Mint & Yoghurt and Buttermilk Panna Cotta with Turkish Delight.

There is a full vegan menu which definitely does not feel like an add-on.

As with all Taste of Ulster members, local ingredients are used where possible.

Definitely worth checking out!

Opening hours: 4pm -11pm



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

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

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



Bullitt Hotel



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

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

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

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

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

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



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

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

w: www.bullitthotel.com



Café Nosh



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

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

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

They also supply outside catering too!

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



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

Get in touch: t: (0)28 9048 9199 e: Phil_andrews@tiscali.co.uk

w: www.cafenosh.co.uk

Cafe Smart



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

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

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

They open Mon-Sat 8.30-5.00 and Sunday 9.00-4.00 with all day breakfasts at the weekend, a real hit with a great atmosphere.



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

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

w: www.cafesmart.co.uk

Cast & Crew



Cast & Crew, nestled under the Samson and Goliath cranes of Harland and Wolff is conveniently located in the Titanic Quarter. Just a stone's throw away from Titanic Belfast and The Belfast Metropolitan College, it is the ideal location for breakfast, brunch and lunch.

Cast & Crew is part of the James Street South Group and offers a great range of breakfast, brunch and lunch items. Casual dining at its best, Cast & Crew has an industrial feel. It is also available for private hire in the evening.

You can order online for collection or from Deliveroo straight to your door.



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

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

w: www.castandcrewbelfast.co.uk **facebook:** /Castandcrewbfs/

twitter: @castandcrewbfs



Clayton Hotel



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

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

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

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

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

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

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

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



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

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

w: www.claytonhotelbelfast.com

Coppi



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

The influences are Italian but the ingredients are local where possible. Your steak will come from Peter Hannan's and your fish will be landed off our shores. All of the pasta, sourdough breads and desserts are made fresh daily at Coppi Cucina, their very own development kitchen, and home of the Coppi Truck.

Being in the lively Cathedral Quarter means this place is really popular for lunch and in the evenings. Check it out for Sunday roasts and cocktails too.

A meal at this St Anne's Square venue is as affordable as a single cappuccino in Venice's St Mark's Square - closer to home and much more satisfying!

They offer an extensive vegan and vegetarian menu, delicious daily specials, as well as a fantastic value 3-7-3 lunch menu, offered Monday – Friday, noon – 4pm.

OPENING HOURS

Sunday-Thursday 12 noon- 10pm

Friday Saturday 12 noon – 11pm



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



Cuff's Bar and Grill



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

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

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

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



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

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

w: www.cuffsgillbar.com

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

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

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



Deane and Decano



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

It's open from 9.30am for breakfast and there's Brunch, Lunch & Dinner a la carte menus as well as daily specials to choose from. Kids love the fresh pasta carbonara and roast chicken strips with potatoes. The bar counter heaves with treats like the home baked cakes! All of the pasta, breads and cakes are made fresh from in-house.

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

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

Closed Monday. Open Tues-Sat 9.30am-late, Saturday from 10.30am & Sunday from 4pm.



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

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

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

twitter: @DeaneAndDecano facebook: /DeaneAndDecano



Deanes at Queens

**WHY NOT TRY****A tour around the grounds of Queens University**

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

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

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

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



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

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

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

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



Deanes Epic



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

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

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

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

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

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



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

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

w: www.michaeldeane.co.uk/eipic

twitter: @Deanes_Epic



Deanes Love Fish

**WHY NOT TRY****A tour of nearby Belfast City Hall**

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

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

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

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

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

OPENING HOURS:

Monday – Saturday 12pm – 10pm



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

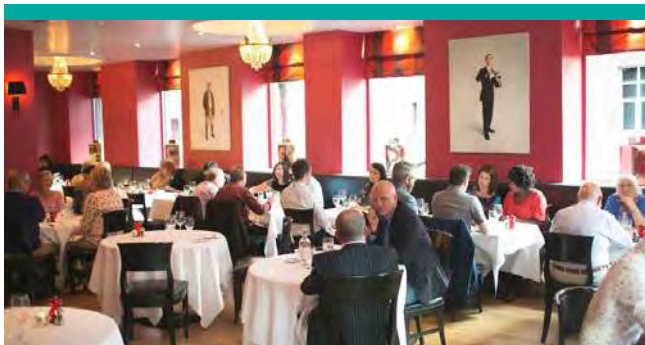
Get in touch: t: (0)28 9033 1134 e: lovefish@michaeldeane.co.uk

w: www.michaeldeane.co.uk/LoveFish **twitter:** @Deanes_LoveFish

facebook: Deanes-Love-Fish/155969751124756



Deanes Meat Locker



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

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

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

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

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

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

OPENING HOURS: Monday – Saturday 12pm – 10pm



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

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

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



Deanes Deli & Vin Café



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

The Vin, a café by day serves breakfast, fabulous sandwiches, lunch specials or simply a relaxing coffee from the extensive Nespresso menu in the afternoon. It transforms by night to a candlelit Wine Bar serving small plates & tapas as well as the full Deli menu. In the romantic wine cellar atmosphere you can enjoy a range of small plates ranging in price from £3.50, washed down by one of their Chez Deane fine wines or speciality beers. All tapas are £4.00 each or try the Tapas Deal: three tapas & carafe of Chez Deane wine for £16, Mon-Thurs 4.00pm, Fri & Sat 4-7pm

Deanes Deli Bistro serves lunch and dinner Monday to Saturday. The a la carte menus are supplemented by daily blackboard and Big Green Egg specials. As ever, the best local and seasonal produce is on the menu. Pre-Theatre Mon-Thurs 5.30-7.00pm, Fri & Sat 5.30-6.30pm 2 courses £15.00 3 courses £18.50.

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

Live music every Friday & Saturday evening

OPENING HOURS:

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

Bistro Mon – Sat 12pm – 3pm, dinner 5.30pm - 10pm



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

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

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

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



Fish City



Located in Ann Street in the heart of Belfast's city centre, this is a restaurant and takeaway which is really worth visiting for its great food, atmosphere and service.

Some dishes on the menu have a contemporary twist such as the Grilled Cod with squash and minted pea while others are more traditional like Fish & Chips (we don't know anyone who doesn't love this combo), Fish Tacos and a superb Smoked Haddock Chowder. There is also a very good kids' menu.

The contemporary décor is a real talking point. The fish sculptures and artwork displayed on both floors tell the history of the seafood industry.

Customers can also avail of the quirky 'Fisherman's Hut' located on the first floor available for private business meetings, conferences or parties.

Open for Breakfast, Lunch and Dinner Mon – Wed 10am-6.30pm Thurs – Sat 10am-8pm Sunday 1pm-7pm

AWARDS Top 3 in the UK's 'Good Catch', and Top 2 in the 'Healthy Eating' categories, by Seafish.



Get there: 33 Ann Street, Belfast BT1 4EB

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

w: www.fish-city.com

twitter: @fishcitybelfast

facebook: fishcitybelfast

instagram: fishcitybelfast



French Village Café & Bistro



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

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

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

It's a Bring Your Own place, too.



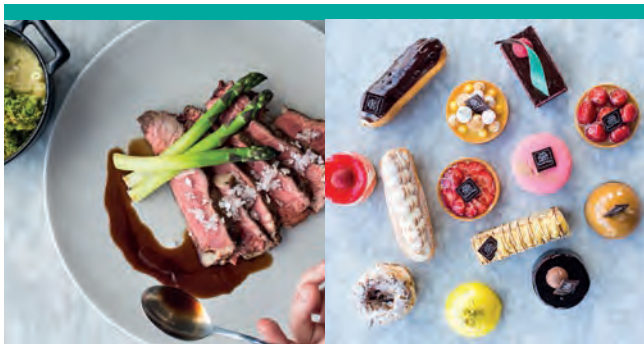
Get there: 99 Botanic Avenue, Belfast BT7 1JN

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

w: www.frenchvillagebelfast.co.uk



French Village Patisserie & Brasserie



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

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

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

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

Open for breakfast, brunch, lunch & dinner



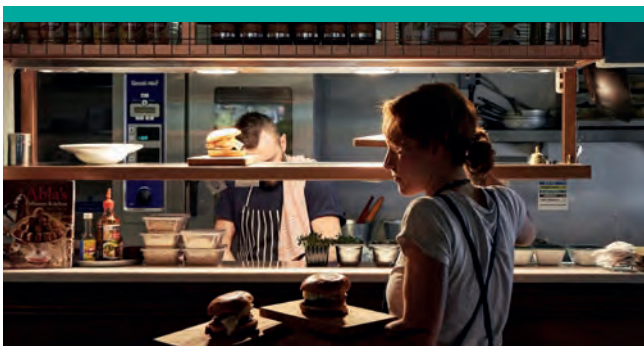
Get there: 343-353 Lisburn Road, Belfast BT9 7EP

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

w: www.frenchvillagebelfast.co.uk



General Merchants



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

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

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

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



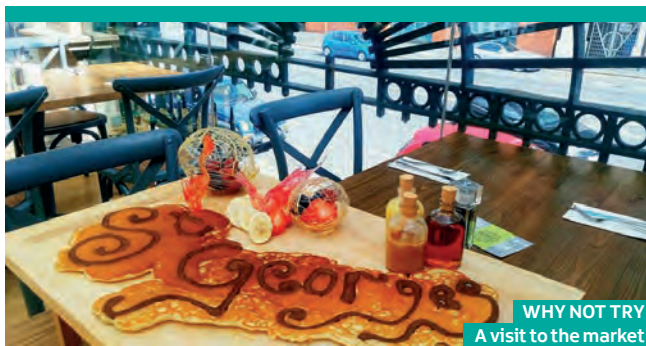
Get there: 481 Upper Newtownards Road, Belfast, BT4 3LL

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

w: www.generalmerchants.co.uk



Georges of the Market



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

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

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

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

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



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

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

w: www.stgeorgesbargrill.com



Graze



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

They are major champions of local produce with vegetables from the Ards Peninsula and the best beef, chicken and fish to craft ciders and beers on their blackboards.

There are also dedicated vegetarian and gluten free menus. The Sunday roast special is something of a local tradition now, as they have brought back a sharing Sunday meal for the whole family, their midweek offering is a fantastic early bird which consists of a meal for two and a carafe of wine for just £30. They have just launched Graze @ Home where they offer private bespoke dining in the comfort of your own home.

There's a new lounge at Level One so you can relax after your fine repast. The restaurant also hosts a number of food and drink themed nights throughout the year.



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

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

w: www.grazebelfast.com



Hadskis



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

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

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

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



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

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

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

twitter: @hadskis_



Horatio Todd's



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

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

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

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



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

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

w: www.horatiotodds.com

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



Il Pirata



Simple, rustic, tasty Italian food is the order of the day at this East Belfast eatery. The whole area is now something of a foodie hotspot and Il Pirata was one of the first places to open up in Ballyhackamore. All of the pasta, sourdough breads and desserts are made fresh daily at Portview Kitchen, their very own development kitchen, and home of the Coppi Truck.

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

The homemade gnocchi is served with a deep, rich duck ragu, while the Prawn Puttanesca is a perfect fusion of Ireland and Italy. The Pastificio and an amazing 'Porchette' (pork) sharing roast on a Sunday, trust us, your tastebuds will thank you for visiting.

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

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



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

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

w: www.ilpiratabelfast.com



James Street South



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

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

Just because it's fine dining, don't think it's out of your league. They have a fantastic three course pre theatre menu for £21.50.

The tasting menu is not to be missed with four-courses at £50 (Wine Pairing £70) or five-courses at £55 (Wine Pairing £80).

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



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

Get in touch: t: (0)28 9043 4310 e: hello@jamesstreetsouth.co.uk

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

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



The Bar and Grill

at James Street South



This is the more laid back brother of James St South. It's literally two doors away in the same building and was awarded a Michelin Bib Gourmand in 2014.

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

The menu changes according to what's local and seasonal. Apart from the grill, they do wonderful fresh handmade rolled pasta, risotto dishes and salads.

Truly, there is something for everyone here, right down to the Sticky Toffee Sundae or famous Baked Alaska for dessert.

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



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

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

w: www.belfastbargrill.co.uk **twitter:** @thebargrill

facebook: /belfastbargrill



La Scala Bistro

at The Stormont Hotel



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

The menu changes frequently but you can expect the likes of a hearty seafood chowder and a delicious classic prawn cocktail made with locally caught Portavogie Prawns. Don't go past their uniquely yummy Belfast Rarebit. Their version is made with Irwin's Stout Wheaten topped with Fivemiletown cheddar cheese sauce and Grant's dry cured bacon.

Peter Hannan of the Meat Merchant fame, has his amazing steaks on the main course menu – you can really taste the difference with the Himalayan Salt cured beef. The hotel's chefs have developed a fantastic range of dishes featuring local produce such as Glenarm Salmon, County Down pork and Armagh Cider apple sauce. Make sure to leave room for dessert and the yummy Jam Jar Sponge served with Glasty Farm Vanilla Ice-cream or the Café au Lait Crème Brûlée with homemade Chocolate dipped Shortbread – yum!

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

Opening hours 11am -10pm daily



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

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

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

facebook: /stormonthotel



Loaf Café and Bakery



The Loaf Café and Bakery in West Belfast was officially opened for business in June 2015. The interior, which spans two floors, has been admired by many customers. Some of the fixtures inside have been salvaged from the old building, which was formerly the Oak Bar.

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

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

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



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

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

w: www.loafcatering.com

Malone House



Malone House is well-known for hosting weddings and events as well as being home to a gorgeous café. It is set in Barnett Demesne, which was once a private estate. It opened to the public in 1951. The park retains much of the character of the original estate and is home to mountain bike trails and a jump park. There are also eco-trails, orienteering routes and a children's playground.

The venue is close to the Lagan towpath, Shaw's Bridge and Clement Wilson Park, so you will know if you are a keen walker or jogger.

The Catey award-winning Amadeus group is in charge of the catering at Malone House. The Head Chef is Kevin Roberts. In the café, there are big salads, hot lunches and delicious desserts all served by friendly waiting staff.

The afternoon tea is justifiably popular but you can call at any time for home-baked scones and a refreshing cuppa. The Sunday lunch is generous and the grounds are steps away to walk it off.

Opening Hours Monday – Sunday 9:30 – 15:30



Get there: Barnett Demesne, Belfast BT9 5PB

Get in touch: t: (0)28 9068 1246 e: mhreception@malonehouse.co.uk

Molly's Yard



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

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

He keeps the menu small but perfectly formed. Every dish has a similar number of carefully thought out elements and they all pass the taste test with flying colours.

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



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

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

w: www.mollysyards.co.uk



NATIVE By Yellow Door



Simon Dougan of the famous Yellow Door and Marianne Hood have teamed up to open NATIVE by Yellow Door which is situated in the MAC in St Anne's Square. Naturally there's brilliant bread all across the menu at this artsy space.

NATIVE by Yellow Door is open seven days a week for breakfast, lunch and casual pre-theatre dining, when there is a show on in the theatre. They also operate a busy bar when there are performances and a thriving conference and events business.

They are exceptionally proud to showcase the finest locally produced food and drink and even grow their own herbs and salad leaves within the MAC outdoor spaces. Look out for them!

There's always a Hot Deli Sandwich made with the best in prime local meat. Eat it in the airy, industrial space that is the Metropolitan Arts Centre. You could take in an art exhibition or a show but you'll find yourself going back time and again for the food alone.

The NATIVE bites menu, available from noon-5pm (or 7.30pm on show nights), was developed to give visitors an opportunity to sample three individual 'little local bites' to encourage people to sample dishes that they may not previously have experienced.

With local products namechecked like Fivemiletown cheese, Rockvale Farm chicken, Doran's mini prime beef burgers and Kilkeel hake, you'll be so glad you've gone NATIVE.

NATIVE were the overall winners of the Hospitality Ulster Commitment to Local Food Award, 2016 and were Highly Commended in Georgina Campbell's Irish Breakfast Awards 2017 and Commended in the Northern Ireland Tourism Awards 2017 in the Best Food Tourism Experience category.



Get there: 10 Exchange Street, Belfast, BT1 2LS

Get in touch: t: (0)28 9023 5053 ext 223

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



Neill's Hill



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

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

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

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

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

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

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

w: www.neilshill.com

Orchard Café



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

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

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

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

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

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

Get there: 395-405 Upper Newtownards Road, Belfast

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

w: www.orchardville.com



OX Belfast

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

Since opening in 2013, Ox has become one of the most exciting restaurants in Belfast. Head Chef Stephen Toman together with Front of House Alain Kerloc'h continue to wow even the most jaded food critic with their impeccable food and wine pairings.

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

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

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



Get there: 1 Oxford St Belfast BT1 3LA

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

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

facebook: /oxbelfast



Parliament Buildings, Stormont Estate



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

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

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

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

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

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

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

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

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

Get in touch: t: (0)28 90521041 e: assemblycatering@niassembly.gov.uk

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

twitter: @ParliamentBldgs



Randal's Coffee House



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

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

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

Regulars say it's so relaxing to come in and sit over a paper or a good book. You can tuck into a traybake and watch the world go by.



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

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

w: www.randalscoffee-belfast.co.uk

Rayanne House



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

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

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

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



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

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

w: www.rayannehouse.com

Rockmount Golf Club



Rockmount's eaterie has a reputation for excellent service and very, very good food. Everything's freshly prepared on site and that includes lunch, snacks and evening meals.

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

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

New to Rockmount 4 – 10 – 4 £4 starter, £10 Main, £4 Dessert now available.

Special Events

Wednesday Evening is Burger night

Thursday Evening is Steak night

Friday Evening is Curry Night.

Last Saturday Evening of each month is Irish Music Night



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

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

w: www.rockmountgolfclub.com

Saphyre



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

The award winning Joery Castel heads up the kitchen in SAPHYRE. Joery uses some of the finest local ingredients to deliver a dining experience that is as delightful as it is engaging. They host wine dinners and events throughout the year, always an insightful and fun night!!

The seasonal tasting menu is not to be missed, a tantalising infusion of flavours with interesting wine pairings.

This fabulous dining room is perfect for all types of occasions; a romantic evening, night out with friends or a private party!

OPENING HOURS

Wednesday to Saturday Lunch 12 - 3 & Dinner 5 - 10pm

Sunday Lunch 12 - 4 pm

Afternoon Tea - Saturday 2pm



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

Get in touch: t: (0)28 9068 8606 e: dining@saphyrestaurant.com

w: www.saphyrestaurant.com **twitter:** @Saphyre_Belfast



SD Bell's Coffee House and Tea Rooms



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

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

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

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



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

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

w: www.sdbellsteacoffee.com

Titanic Hotel



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

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

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

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

Opening Hours:

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

The Wolff Grill: 6pm-9.30pm



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

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

w: www.titanichotelbelfast.com



The Academy Restaurant



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

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

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

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



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

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

w: www.ulster.ac.uk/theacademy

The Causerie

at The Europa Hotel



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

The vibe is relaxed and informal. The food is seriously good. As part of the Hastings Hotels Group they are passionate about the food they serve. The chefs here are committed to using only the freshest, locally-sourced ingredients. They use only local beef, slowly matured and always rich in flavour. Tasty favourites include the Hannan's Sweet Cured Bacon Chop with Buttery Champ, Braised Greens, Wholegrain Mustard & Parsley Cream or the Smoked Haddock served with a Fried Egg and a Chive Butter Sauce. And be sure to leave a space for pudding and try the Vanilla Crème Brûlée or decadent Warm Armagh Apple Sponge served with Baileys Liqueur Custard & Glashy Farm Ice Cream. They also love local cheeses, like the award-winning Kearney Blue Cheese.

The menus are updated to what's seasonally available featuring Great Taste award winners Hannan's Shorthorn beef and Carnbrooke sausages. Vegetarians won't be disappointed either.

Menu served all day 12.30pm-10pm



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

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

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

facebook: /EuropaHotelBelfast



The Chelsea



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

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

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

OPENING HOURS Mon-Sun 12 midday- 1am



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

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

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



The Cloth Ear



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

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

And of course, no great pub would be complete without great pub grub! The food in The Cloth Ear is fresh, creative and hearty, using the best local ingredients is the key to their successful dishes. Their dedicated vegan menu is exceptionally popular and offers mouth-watering delights such as chickpea fritters and tempura sea kelp.

Relax and unwind at The Cloth Ear every Sunday with the Sunday live lounge where you can enjoy live music from 8pm and drinks promotions from 7pm. They also show all the big sporting events in The Cloth Ear, notably Premier League football, local and international rugby and major golf tournaments.

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



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

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

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

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



The Cultra Inn



Set within the grounds of the five-star Culloden Estate and Spa, the Cultra Inn is the more relaxed, easy-going little brother of the main hotel restaurant. With a wonderful light and airy feeling and patio doors that open out on to the terrace and beer garden, the Cultra Inn is a wonderful place to enjoy alfresco dining whilst gazing upon the beautifully manicured gardens of the Estate.

Speaking of dining, you can always be guaranteed to eat fantastic local produce at any of the Hastings Hotels restaurants. Here too, the menu changes in accordance with the seasons but you'll have choices like Ewing's Smoked Cod Chowder and Comber Potato Soup, Fivemiletown Goats Cheese Parfait to name but a few.

Mains can include Fish and Chips, Roasted Rump of Mourne Lamb and Hannan's Slow Cooked Short Rib of Irish Beef, but there's much more besides. They always find a way to use Armagh apples in dessert too, so leave a little room for that and some of the Glastry Farm ice-cream.

The Cultra Inn is a wonderful family venue and it's Signature Sunday Buffet Lunch that runs all year round is not to be missed!

All Day Dining Noon – 9.30pm (Monday – Saturday)

Sunday grand buffet 12:30pm – 3:30pm

Sunday A la Carte Menu 5:00pm – 9:30pm



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

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

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



The Great Room



The Great Room Restaurant is undoubtedly one of Northern Ireland's most extraordinary restaurants. Thanks to the remarkable original Victorian interior with its glass cupola, Ireland's largest chandelier 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. 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! They also offer breakfast, lunch and their renowned afternoon Tea which has become iconic. It's a five-star delight with bespoke blended tea.

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



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

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

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

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



The Ivory Restaurant and Bar



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

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

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

Lunch Menu

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

Dinner Menu

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

Thursday – Saturday 5pm - 10pm



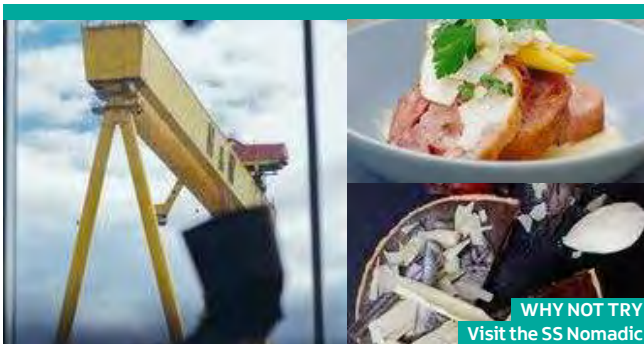
Get there: 3rd Floor House of Fraser, Belfast, BT1 4QG

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

w: www.theivorybelfast.com



The Linen Lounge at Belfast Met



Belfast Met is where the chefs of the future train. Happily, members of the public can eat at the college too.

The Yard

The Yard is student central in Titanic Quarter and the perfect location for when visiting Titanic Belfast in this upcoming area. With all the characteristics of a Belfast City hangout spot, customers are encouraged to relax with homemade pastries, catch up with emails on window benches with an informal treat, graze on the comfy couches or chill out with a group of friends and enjoy the treats from award winning professional cookery and pastry chefs.

The Scullery

Relive the nostalgia of industrial Belfast in The Scullery. Remember the flavours of our traditional fare. Enjoy memories of home grown, locally sourced produce served in relaxed surroundings in an atmosphere that evokes the craic, memories and experiences of Belfast in years gone by.

Linen Lounge

A room flooded with light with memorable views, a kitchen filled with enthusiastic students and an inspired Chef, food that is exactly as you imagine from a Culinary training ground and service that ensures customers will have a fantastic experience while enjoying flavours from award winning local producers.

Booking is advisable. Email linenloungebookings@belfastmet.ac.uk or telephone 028 9026 5170



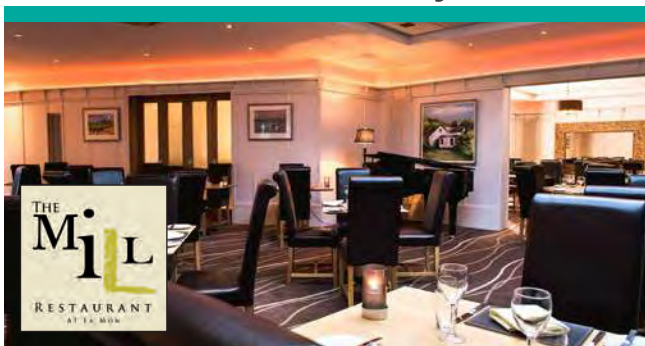
Get there: Titanic Quarter Campus, 7 Queens Road, Belfast, BT3 9DT

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

e: linenloungebookings@belfastmet.ac.uk

The Mill Restaurant

at La Mon Hotel & Country Club



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

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

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

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

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



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

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

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

facebook: LaMonHotelBelfast/



The Mitre Restaurant

at The Culloden Estate and Spa



The Mitre Restaurant is one of the most prestigious dining rooms in Northern Ireland, Executive Chef Paul McKnight leads a team in delivering a really special dining experience in both his à la carte menu and signature five and seven course tasting menus.

Newly renovated, the Mitre has a warm and welcoming ambience that combines attention to detail and professional service with the finest and freshest local ingredients. Local produce and local suppliers of the highest quality are key to the Mitre's success. The chefs team combine creative flair with classic favours, whilst always paying heed to the cooking flair 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. A new feature of the restaurant is the re introduction of a number of classical favourites such as Dover Sole Meunière and Chateaubriand.

Whatever you are having, an evening at the Mitre will be a special experience, and the impeccably well trained staff will make sure you are expertly advised on our wide range of wines to complement your dining experience.

Dinner Daily 6.30pm to 9.30pm

Sunday Lunch 1pm to 3pm



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

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

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



The Morning Star



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

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

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

But if you fancy something a little less exotic, fear not. Their in-house butcher makes the sausages. The seafood is fresh every day and the steaks are up to 24 oz! They are renowned for serving Oysters Kilpatrick as well as local brews.



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

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

e: themorningstarbar@btconnect.com

w: www.themorningstarbar.com

The Muddlers Club



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

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

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

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

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

Opening Hours:

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



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

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

w: www.themuddlersclubbelfast.com



The National Grande Cafe



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

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

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

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



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

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

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



The Northern Whig

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

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

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

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

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



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

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

w: www.thenorthernwhig.com

The Stables

at Lady Dixon Park



This café, run by the Catey award-winning Amadeus group is set in the stunning Lady Dixon Park, South Belfast, well-known for its beautiful roses.

If you go in through the lower entrance, close to the Lagan tow path and the car park you will find The Stables is the perfect place to stop for a rest.

Depending on the time of day, you can tuck into an Ulster Fry breakfast, some home-baked scones, cakes and tray bakes, fresh deli sandwiches and tea and coffee. There is a hot lunch menu with daily specials.

The outdoor seating area is a real bonus when the weather is fine, but rain or shine count on friendly staff and yummy eats and drinks.

Opening Hours

Winter Monday – Sunday 9:30 – 16:00

Summer Monday – Sunday 9:30 – 17:30



Get there: Lady Dixon Park, 237 Upper Malone Rd, Belfast BT17 9LA

Get in touch: t: (0)28 9032 0202

The Vestry Café and Patisserie



No prizes for guessing that there is a churchy link to this place. It's in the church vestry of the five-star Saphyre restaurant on Belfast's Lisburn Road. They say they're religious about using the best local ingredients to create food that is heavenly.

It's a casual friendly vibe. We're talking brunch, lunch, freshly baked cakes & patisserie, to grab and go or, take a seat and meet, eat and chat! Their new cocktail list is perfect for kicking off any afternoon or evening!

Like they say at the Vestry, "We all eat and it would be a sad waste of opportunity to eat badly". We couldn't agree more!

OPENING HOURS

9AM TO 4PM MONDAY & TUESDAY

9AM to 8PM WEDNESDAY TO SATURDAY

10AM TO 3PM SUNDAY BRUNCH

Delicious Drinks & Cocktails Served Until Late!



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

Get in touch: t: (0)28 9068 8608 e: meet@thevestrybelfast.com

w: www.thevestrybelfast.com **twitter:** @vestrybelfast



Ulster Hall



The historic Ulster Hall is well known for music and events. The Catey award-winning Amadeus group provides the catering at those organised events. At regular concerts, only the bar is open.

They work with a selection of great local suppliers such as Clandeboye Estate, Bailies coffee, Dale Farm, French Village Bakery and Glastry Farm ice-cream.

The menus cover everything from early morning arrival to lavish evening banquets. Taking inspiration from the best Belfast has to offer Head chef Leo Small has developed an extensive menu for all event needs. From the traditional Ulster fry to canapes, traybakes, grazing bowls and sharing platters - they have got it covered.



Get there: Ulster Hall, 34 Bedford St, Belfast, BT2 7FF

Get in touch: t: (0)28 9033 4400 ext 171

e: Catering.support.belfast@amadeusfood.co.uk



Yahi



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

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

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

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

OPENING HOURS: Mon - Fri 6.30am – 5.30pm, Sat 8am – 5pm, Sun 10am – 4pm



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

Get in touch: t: (0)28 9023 0333 e: gnm@yahi.co.uk

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



Yardbird



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

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

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

OPENING HOURS: Mon - Sun 12pm–10pm



Get there: 3 Hill Street, Belfast BT1 2LA

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

w: www.thedirtyonion.com/menu/

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



Yellow Door Belfast



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

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

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

They provide outside catering too.

Open Mon-Sat 8am-3pm



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

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

w: www.yellowdoordeli.co.uk

Yellow Door At The Ulster Museum



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

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

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

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



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

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

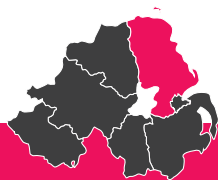
w: www.yellowdoordeli.co.uk



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northernireland
.com



Co. Antrim



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

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

The beaches and rugged hillsides of County Antrim are some of the most picturesque you will ever see and some of the county's hidden gems are its gardens. It's no surprise that the region has attracted much attention from film makers in its recent past. From the atmospheric ruins of Dunluce Castle to the regal splendor of Mussenden Temple perched atop the cliff at Downhill, the Causeway Coastal Route is dotted with cute little villages like Cushendun, Cushendall and Glenarm. The rich green pastures of the Glenarm Estate nourish and sustain the famous cattle from which the award winning Glenarm Organic Beef originates.

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

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

Arbutus at The Crannagh



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

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



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

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

w: www.arbutuscatering.com



Ballyrobin Country Lodge



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

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

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

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

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



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

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

w: www.ballyrobincountrylodge.com

Bushmills Inn Hotel

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

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

Their style is Irish with an international twist. One of the most popular dishes on the menu is as local as it can get; pan-fried fillet of beef flamed with the famous whiskey made a mere stone's throw away.

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

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

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



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

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

w: www.bushmillsinn.com

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



Cafe Vic-Ryn



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

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

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

Why not save yourself from having to cook dinner and try something from their takeaway deli.

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



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

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

w: www.cafevicryn.co.uk



Central Wine Bar



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

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

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



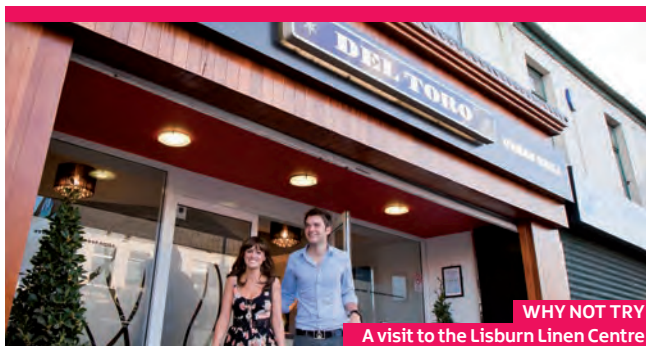
Get there: 12 Ann Street, Ballycastle, Co. Antrim, BT54 6AD

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

w: www.centralwinebar.com



Del Toro

**WHY NOT TRY****A visit to the Lisburn Linen Centre**

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

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

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

You'll go back time and again to give the menu a good going over. The £5.95 lunch special is the big on value and even bigger on taste.



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

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

w: www.deltoro.co.uk



Donnelly's Bakery & Coffee Shop



Awarded "Bakery of the Year 2017" Donnelly's Bakery and Coffee Shop celebrates 40 years in business this year - with its reputation and success built on offering great taste, great quality, great value and great service.

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

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

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

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

Opening Hours:

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



Get there: 28 Ann Street, Ballycastle BT54 6AD

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

w: www.donnellysbakery.com facebook: /donnellysbakery

twitter: @Donnellysb



Leighinmohr House Hotel



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

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

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

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

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

Food Served

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

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

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

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



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

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

w: www.leighinmohrhotel.com



Ocho Tapas Bistro



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

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

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

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



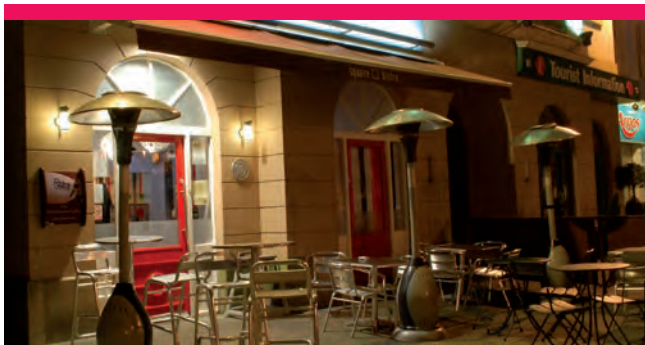
Get there: 92-94 Main Street, Portrush BT56 8BN

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

w: www.ochotapas.co.uk



Square Bistro



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

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

Stephen and his wife Cristina are passionate about what goes on the plates. Lunch and dinner menus change regularly but expect things like Portavogie scampi with Mooli and Ponzu dressing and Peter Hannan hanger steak with darling baby roast apples.

The wine list is perfectly balanced, the desserts are all made in house, and on top of that, more than half of the staff has done the World Host Customer Service programme.

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



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

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

w: www.squarebistro.co.uk

Tartine at The Distillers Arms



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

The restaurant comprises of 3 beautifully appointed, interconnecting areas each with a contemporary selection of local artists' original paintings and prints.

The lighting is low, the atmosphere relaxing and the service attentive.

The cooking style could be described as Modern Brasserie. Chef and owner Gary Stewart sources locally produced meats, fish and vegetables to create daily specials and interesting dishes reflective of the Causeway coastal area.

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

OPENING HOURS Dinner Tuesday-Sunday 5-9pm (Extended hours in Summer)

Sunday roast lunch served 12.30pm - 2.30pm

AWARDS Institute of Hospitality NI Restaurateur of the Year 2017

Ulster Chowder cook off champion 2017



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

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

w: www.distillersarms.com



The Bank House Café



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

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

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

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



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

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

w: www.thebankhousewhitehead.co.uk



The Belltower



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

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

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

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

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

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

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



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

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

w: www.darkhedgesestate.com



The Causeway Hotel



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

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

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

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

There are plans for a hot counter groaning with traditional dishes like Irish stew. They'll all be made from ingredients a Giants Causeway stone's throw away.



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 Elk Bistro



Offering something different, The Elk Bistro went through a massive revamp in 2016, and has seen its Bistro turned in a luxurious, funky and contemporary venue. Recent partnerships with Ballyriff Farms (Buffalo) and Lough Neagh Fishermen's Co-operative society have seen patrons from far and wide come to The Elk Bistro to try their unique food offering.

The lunch and evening menus offer a large variety of dishes to suit all tastes and dietary requirements. From Silverhill duck breast with potato rosti and homemade ratatouille to The Elk Burger with a 8oz McAtamney's burger, dart mountain cheese, smoked bacon and gem lettuce, The Elk Bistro will make you fall in love with food again.

Every week in The Elk Bistro head chef Paul Deeney showcases local produce in a 'Special' and combines it with other local favourites. Recent specials have included: Smoked Eel Risotto, honey heritage carrots, potato dauphinoise, roast shallots finished with a ginger and chilli butter and edible flowers. Visit @thelkbistro on Instagram for more dishes and info.



Get there: 40 Hillhead Road, Toomebridge, Co. Antrim, BT41 3SF

Get in touch: t: (0)28 7965 0011 e: info@theelkcomplex.com

w: www.theelkcomplex.com



The French Rooms



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

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

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

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

OPENING HOURS: Wednesday to Sunday from 10am for breakfast and lunch

With dinner from 6pm Thursday to Saturday.

WINTER HOURS, Halloween to Easter, as above except closed Thursday evenings.

Closed for 5 weeks annual holidays from 2 Jan, re-opening Friday 9 Feb 2018



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

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

w: www.thefrenchrooms.com



The Fullerton Arms



This charming restaurant and guesthouse is in a prime spot for visits to the Giant's Causeway and Carrick-a-Rede rope bridge, not to mention various Game of Thrones® filming locations. It is in the centre of the seaside village of Ballintoy.

In addition to being a traditional, licensed inn, the Fullerton Arms serves an array of dishes which incorporate produce from the six counties of Northern Ireland. The establishment of a new moulerié featuring Strangford mussels has been welcomed by locals and tourists alike. The mussels are served several different ways using ingredients from local, artisan suppliers including Corndale Chorizo, Jawbox Gin and McIvor's Apple Cider.

From dinner for two to coach parties, there is room for all comers with the added bonuses of a dog friendly policy, a Game of Thrones® themed room and a roaring fire on cold days.

There are 12 rooms on the premises. Breakfast is served every day from 8am-10am. Meals are cooked to order from 12 noon to 9pm. Sunday Lunch 12 noon-5pm



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, Salt and Chilli Scampi to die for and a tasty Fivemiletown Goat's Cheese Crostini, whilst main course offerings include Glenarm Organic Salmon or Ribeye Steak sourced from the nearby Glenarm Estate, delicious homemade Fish and Chips and classic Grant's Gammon steaks..... Yumm!

The fabulous hexagonal-shaped Causeway Chips are still on the menu alongside homemade onion rings. For desserts, don't miss the Clandeboye Yoghurt and Honey Cheesecake or the Salted Caramel Sponge with Vanilla Crème Anglaise. Well, it would just be rude not to try at least one, wouldn't it?

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

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

12.30-6.30pm Lounge Menu; 5.00-9pm Dinner Menu; 12.30-2.30pm Sunday Lunch



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

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

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

facebook: /ballygallycastle



The Holystone



Head Chef Jonathan Clarke changes the menu weekly at this restaurant in the small village of Parkgate between Antrim and Ballyclare. He took over the reins with his partner Chloe in July 2017. His style of food is casual but he is a master of flavour. Mondays and Tuesdays it is open for hearty breakfasts and brunch. Wednesday to Saturday there is breakfast, lunch and dinner and Sundays are for traditional roast dinners.

Jonny is also a big fan of healthy eating nights so you don't have to feel like you've blown your weekly calorie count when you eat out. That doesn't mean the food is bland. Far from it. Think Lean Chicken in a Low Fat Caesar dressing and Little Gem lettuce, Cured Salmon, Pink Fir Apple Potato, Fennel, Dill and Apple and Vegetable Quinoa followed by Baked Apples with Cinnamon, Maple Toasted Oats and Low Fat Crème Anglaise.

Every Taste of Ulster member needs to buy local where possible. At the Holystone, they get their meat from the local butchers in Parkgate, Keenan's Seafood supply the fish and shellfish, the vegetables and dairy produce are from North Down and Ballymackenny Farm. They make their own bread in-house, grow lots of herbs on site and can often be found foraging on days off. Our kind of people!

Watch out for the Great British Menu Tasting Nights with fellow chef, Eddie Attwell.

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



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

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

w: www.theholystone.com



The Londonderry Arms Hotel



WHY NOT TRY

Check out the nearby Game of Thrones® locations

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

Chef Manus Jamison designs menus that reflect the best of the local larder. The AA Rosette Frances Ann and Tapestry Restaurant is where you will taste his char-grilled organic Glenarm salmon with crispy leeks, garlic crushed potatoes and a chive butter sauce.

But maybe you'd prefer the herb crusted rump of lamb from the Antrim Hills with sweet potato puree, thyme honey roasted winter root vegetables and a rosemary scented sauce.

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

Cosy log fires, antique furniture and friendly staff, you are guaranteed to leave well-rested, well-fed and happy!



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

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

w: www.glensofantrim.com

The Red Door Tea Room And Bistro

**WHY NOT TRY****A visit to Dunluce Castle**

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

There are plenty of sweet treats too.

Dine in the cottage itself or the cute wooden cabin in the garden with your tea, freshly baked scone(s) or dessert served on fine china. If it's cold and wet, sit at the turf fire, if it's sunny, soak up the rays at the outdoor tables. They've got it covered.

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



Get there: Harbour Road, Ballintoy, Co. Antrim

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

e: thereddoortearoom@yahoo.co.uk



The River Room

at The Galgorm Resort and Spa



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

It is one of four restaurants in Northern Ireland to be awarded 3 AA Rosettes for culinary excellence. Chef Jonnie Boyd creates dishes that are true to the ingredients, showcasing local artisan producers with menus that change daily. The menus are packed with seasonal ingredients sourced from carefully selected local suppliers and the Resorts very own kitchen garden, all imaginatively served to complement an extensive wine list. You might have Scallops with Apple, Kohlrabi and Guanciale or Pork loin and cheek, turnip, chicory, rosti, and pommery jus. Like we say, the menus change with what's available but that's a flavour of Jonnie Boyd's style.

Why not book one of their regular Gourmet Wine Evenings. The Cocktail Bar opens until late. You really should stay over and have a spa treatment the next day.

OPENING HOURS Mon and Tues Afternoon Tea Only 12-6pm, Wed-Sat 6.30-9.30pm, Sun 12.30-9.30pm



Get there: Galgorm Resort and Spa, Galgorm, Co. Antrim, B421EA

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

w: www.galgorm.com



The Speckled Hen



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

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

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

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



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

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

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



The Tap Room



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

The style is modern Irish, using fresh, seasonal ingredients. Naturally the beers find their way on the menu and are paired with the food, too. Beer sommeliers are achingly hip these days. Chef Dave McCarthy uses local suppliers like Keenan's Seafood, Arnott's, Doran's butchers and Hannan Meats. Don't forget to keep an eye out for their annual Hilden Beer and Music Festival on August Bank Holiday weekend - celebrating the best in all that is local.

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

Opening hours

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

Sun 12.30pm - 3pm

Closed Mon



Get there: Grand Street, Lisburn, BT27 4TY

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

w: www.taproomhilden.com



Thyme & Co



WHY NOT TRY

A visit nearby to Broughgammon Farm

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

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

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



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

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

w: www.thymeandco.co.uk



Truffles Restaurant



Truffles is a small family owned Restaurant & Guesthouse - run by award winning team - husband & wife, Martin & Geraldine McCann. Together they have more than 25 years combined experience within the food & hospitality industry - including their 8 years as business owners of Truffles - which has become a firm favourite with locals and visitors.

Pastry chef Geraldine makes all the desserts, scones, breads & tray-bakes in house whilst head chef Martin is responsible for creating first class menus and serving up award winning dishes.

Only the finest, local ingredients are used, from suppliers such as Crosskeys Meats, The Orchard, Lynas & Hendersons.

Truffles offer a delicious lunch menu, with everything from soup and sandwiches to roast dinners - starting from just £3.95 Wednesday to Saturday 12pm - 4pm

The well varied A La Carte menu kicks in at 4pm Wednesday - Sunday - reasonably priced with a selection to suit everyones tastes as well as an exquisite seasonal specials menu that runs along side the A La Carte menu and changes weekly.

Breakfast is also available from 10am on Saturday & Sunday.

All food allergies can be catered for upon request.

Other services offered by Truffles include specialist outside catering - with experience in large corporate events in Belfast City Hall as well as small, intimate funeral dinners etc.

In addition to the restaurant, Truffles benefits from having 6 luxurious en-suite bedrooms, equipped for all your needs as well as a large function room available for weddings, party nights, business meetings etc.

This small family run business works hard to create a warm, friendly and attentive atmosphere for all customers & guests.



Get there: 9 New Street, Randalstown BT41 3AF

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

w: www.trufflesrandalstown.com



Upstairs at Joe's



This steak and seafood restaurant in the picturesque village of Cushendall in the Glens of Antrim is one of those places which consistently delivers great food made with the best local ingredients. The steak comes from the butchers' shop across the street and that fresh fish is landed a mile away at Red Bay harbour.

Those aren't the only strings to Upstairs at Joe's bow. The vegetarian options are a cut above the norm. Cashel Blue & squash gnocchi, anyone?

The Chefs behind this restaurant are veterans of The Merchant Hotel, Galgorm, Coco Belfast and Shanks which ensures the menu is top notch.

The portions are hearty and the value is hard to beat. That's why so many customers are regulars and the new ones soon become so.

Opening hours 12 noon to 9pm



Get there: 23 Mill Street, Cushendall Co Antrim

Get in touch: t: (0)28 2177 2849 e: steviefagan@outlook.com

facebook: www.facebook.com/upstairsatjoesseafoodbar/



Yellow Door - Lisburn



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

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

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

OPENING HOURS:

Monday – Saturday 8.30am-4.30pm



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

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

w: www.yellowdoordeli.co.uk



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Co. Armagh



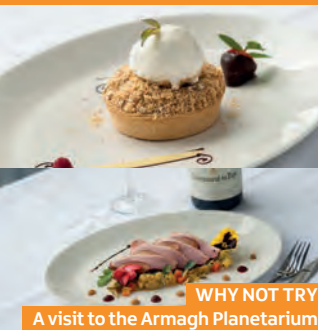
Known as the “Orchard County”, apples are big news here. Armagh Bramley apples are one of Northern Ireland's three EU Protected Geographical Indication (PGI) food stuffs, and rightly so. Held in similar regard as Champagne and Parma ham for their quality and uniqueness to their place of origin, Armagh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

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

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

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

Armagh City Hotel



WHY NOT TRY

A visit to the Armagh Planetarium

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

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

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

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



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

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

w: www.armaghcityhotel.com twitter: @ArmaghCityHotel

facebook: /ArmaghCityHotel



Blackwell House



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

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

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

There are lots of things to do close by, but if you feel like learning to cook your own pancakes or Irish soda bread on Great Aunt Maggie's Griddle, which is over 100 years old, just book a slot with Joyce and the Aga Stove. Joyce also provides a turndown service complete with homemade truffles.



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

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

w: www.blackwellhouse.co.uk

Grouchos on the Square



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

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

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

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

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



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

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

w: www.grouchosonthesquare.com twitter: @GrouchosCafeBar

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



Newforge House



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

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

As for the food, know that you will eat remarkably well. Their orchard provides fruits for desserts, chutneys and preserves, and is home to their friendly chickens who lay wonderful eggs for breakfast. Homegrown vegetables also feature in their dinner menu as well as Peter Hannan's meat. Their extensive drinks list includes no fewer than 20 gins. It's a wonderful place for a romantic break.

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



Get there: 58 Newforge Road, Magheralin, Craigavon, Co. Armagh, BT67 0QL

Get in touch: t: (0)28 9261 1255

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

The Planters



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

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

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

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



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

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

w: www.theplanters.co.uk

The Tannery



Steak and Seafood share centre stage at this place adjacent to the gorgeous cut-stone village of Moira just off the airport road, 100 yards from the train station. This is a gastro pub with the emphasis on the gastro as much as the drinks. Like we say, the beef is good here. Not many places offer lesser known, but scrumptious cuts like Hangar and not every place freshly batters their fish.

The bread that comes with your soup could be a Guinness wheaten, a Sourdough or a Sea Salt and who doesn't love a rack of BBQ Pork Ribs or a pastrami hot cured beef rib?

Check out their Chop House dining experience on Friday and Saturday nights. It's a little more formal and it is for adults only. Booking is essential. You'll see why once you try it.



Get there: Station Road, Moira, Craigavon, Co. Armagh, BT26 0LW

Get in touch: t: (0)28 9261 1409 e: info@homemadebymanns.com

w: www.thetannerybar.com



Uluru Bar & Grill



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

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

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

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

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



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

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

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

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



Wine and Brine



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

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

Snacks are around £3-4, starters £5-8, and mains at around £12-20 from a seasonally driven a la carte menu that changes regularly and at lunch times you can choose from a 4-10-4 menu that changes every week.

Wine&Brine was recognised within its first year of trading with a Michelin Bib Gourmand and overall winner of Best Local Restaurant in the UK by the Waitrose Good Food Guide for 2017. Make a date to go soon. This Great British Menu chef really knows his stuff!

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



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

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

w: www.wineandbrine.co.uk



The Yellow Door Deli



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

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

Naturally, the artisan breads make gourmet sandwiches. They smoke and cure their own meat, fish and game.

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

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

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



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

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

w: www.yellowdoordeli.co.uk





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northernireland
.com



Co. Derry / Londonderry



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

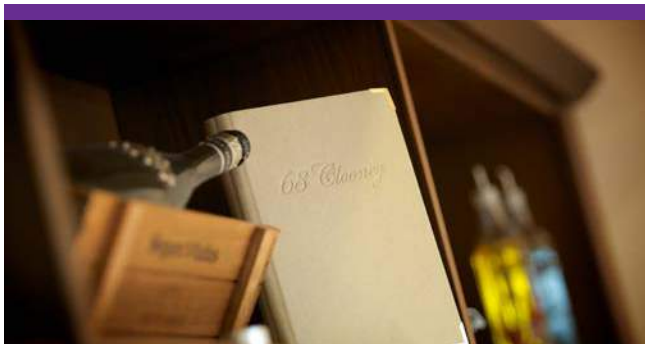
A city of eventful history, learn about the stories at the Tower Museum, the Museum of Free Derry and a Plantation of Ulster exhibition at the restored Guildhall. From the Guildhall you can take the iconic “Peace Bridge” across the River Foyle to the Waterside and Ebrington Square, a public space for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

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

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

68 Clooney Restaurant

at the BEST WESTERN PLUS White Horse Hotel



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

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

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

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



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

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

w: www.whitehorsehotel.biz



Arbutus at Encore



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

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

If you're planning to eat before a play, or having dinner a la carte, you may start with St Tola's Goats Cheese Bruschetta. We guarantee you'll clean your plate of Herb Crusted Salmon, asparagus, smoked salmon mash, lemon and dill. Then again, you might not be able to resist the Himalayan Salt Aged Sirloin steak, simply perfection.

This is modern food cooked with the freshest local ingredients. After a starter and main course, you may not feel able for the final act, but how could you say no to the Vanilla Panacotta, with raspberry sorbet and white chocolate and one of their specialty coffees.



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

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

w: www.millenniumforum.co.uk

Ardtara Country House Hotel



This beautiful country house was awarded Best Customer Service in Co Londonderry~Derry in 2017. Ardtara Country House Hotel boasts a charming restaurant. The four restaurants in the owners' Brown's group are renowned for their dedication to serving fresh seasonal produce and their support of local suppliers. Foodie and non-foodie Visitors to the restaurant at Ardtara are guaranteed an exceptional dining experience.

The dining room is traditional with an air of formality in keeping with the style of the house and the award winning customer service is warm, friendly and attentive.

Guests are welcome to dine and stay overnight, offering an opportunity to enjoy another wonderful meal at breakfast the next morning!

Awarded Best Guest Accommodation 2016/17, the 19th century Victorian property is nestled in ten wooded acres in the heart of mid Ulster. Its nine bedrooms are individually decorated with a Nespresso machine, cosy working fireplace, modern king size beds, en-suite bathrooms with high pressure showers and owner-collected antiques.

One of Ireland's Blue Book properties, Ardtara Country House Hotel is the perfect haven of tranquillity for escaping modern living.

Opening Hours: Wednesday to Friday, Lounge menu and afternoon tea 1.00pm – 4.00pm, Dinner 5.30pm – 9.00pm. Saturday, Lounge menu and afternoon tea 1.00pm – 4.00pm, Dinner 5.00pm – 9.00pm. Sunday, Lunch 12.30pm – 3.30pm, Dinner 5.30pm – 7.30pm

Awards Best Customer Service in Co Londonderry 2017, Best Hotel Restaurant in Ulster (Irish Restaurant Awards 2015), AA 2 Rosette Dining 2016, AA 4 Gold Star Restaurant with Rooms 2016, Best Guest Accommodation 2016/17. National Geographic Magazine selected it as one of the five best places to stay in Northern Ireland.



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

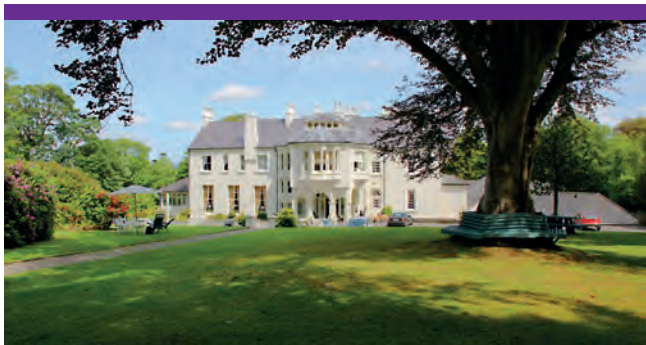
Get in touch: t: (0)28 7964 4490 e: info@ardtara.com

w: www.ardtara.com facebook: /ardtara

twitter: /ardtarahouse instagram: /ardtara_countryhouse



Beech Hill Country House Hotel



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

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

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

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

AWARDS Georgina Campbell's Ireland Guide Hotel of the Year 2015

Tourism NI Highly Commended Hotel of the Year 2015

John & Sally McKenna Top 100 places to stay in Ireland

Hotel & Catering Review Gold Medal Awards Finalist in Country House of the Year 2015



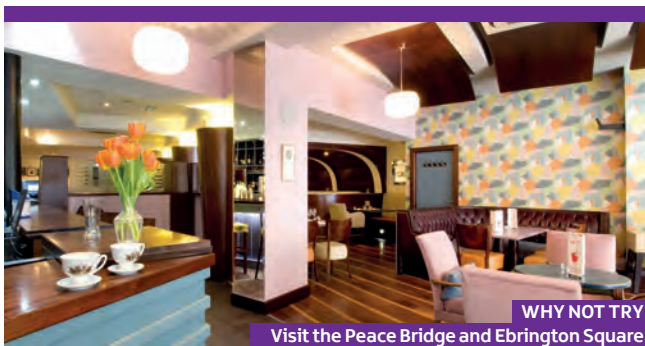
Get there: 32 Ardmore Road, Derry-Londonderry BT47 3QP

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

w: www.beech-hill.com



Browns In Town

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

Sister restaurant of Browns Bonds Hill, which has been named Best Restaurant in Co Londonderry 2017 for the eighth consecutive year and Best Food Tourism Experience 2017, Browns In Town is centrally located in the heart of Derry City, offering local foodies and curious out of town visitors a gastronomic treat in a warm and welcoming setting.

Browns In Town is loved for its casual dining experience which includes a great value set menu or choice of dishes to suit any taste and the accompanying drinks list combines exotic cocktails with local craft beer and gin.

The modern menu contains perfectly plated starters, mouthwatering mains and delicately prepared desserts.

Opening Hours

Monday to Thursday 12.30pm – 9.00pm

Friday and Saturday 12.30pm – 9.30pm

Sunday 5.00pm – 8.30pm



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

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

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

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



Browns Bonds Hill



Browns Bonds Hill is the only Derry~Londonderry restaurant listed in the Michelin Guide and has been hailed as the catalyst for the city's foodie revolution.

Chef Patron Ian Orr opened the restaurant in 2009 with his business partner, Marcus Roulston. They aim to provide customers with an exceptional fine dining experience with a menu focusing on local and seasonal produce which changes with the seasons. The inspiration for the menus comes from researching new ingredients and new techniques to give diners an unforgettable experience.

Ian has represented Northern Ireland in New York and was part of a collective of chefs chosen to create a new signature dish during the Northern Ireland Year of Food and Drink 2016.

Ian won Georgina Campbell's Ireland Chef of the Year 2013, appeared on national television cooking for his granny's lunch club, appeared on Great British Menu, has been named five times in Bridgestone/McKenna Top 100 Restaurants and Top Ten Chefs to Watch. In the Good Food Eating Guide he has also won the Best Chef in Northern Ireland for the last 7 years.

One of Sunday Times Ireland top 100 Irish Restaurants and Business Post top 101 Great Irish Restaurants, the restaurant is open from Tuesday to Sunday serving lunch and a variety of dinner menus. Special events are held at Browns Bonds Hill throughout the year including cookery demonstrations with Chef Patron Ian Orr and private dining options are available.

Opening Hours Tuesday to Thursday, Lunch 12.00pm – 3.00pm, Dinner 5.30pm – 9.00pm
Friday, Lunch 12.00pm – 3.00pm, Dinner 5.00pm – 10.00pm
Saturday, Lunch 12.00pm – 3.00pm, Dinner 4.30pm – 10.00pm
Sunday, Lunch 12.00pm – 3.00pm

Awards Best Food Tourism Experience 2017, Best Restaurant in Ulster 2016 and 2013, Best Restaurant in Co Londonderry for eight consecutive years (2010 - 2017)



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

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

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

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



Bushtown Hotel



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

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

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



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

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

w: www.bushtownhotel.com

Fitzroy's Bistro



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

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

Lunchtime offerings include popular dish Chicken Melter and a really good chicken caesar salad. Sandwiches start from just £3.50

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

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



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

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

w: www.fitzroysrestaurant.com



Friels Bar and Restaurant



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

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

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

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

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

2016 Best Restaurant winner

2016 Rural Pub of the Year winner

2011 Tourist Pub of the Year winner

2016 Commitment to Local Food finalist



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

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

w: www.friels.ie



Greens Restaurant

at Roe Park Resort

**WHY NOT TRY****A walk in the Roe Valley Country Park**

If you're looking for good eats in an 18th century setting, then go no further than the multi award-winning Greens Restaurant at this gorgeous country estate. You'll feel like the lord or lady of the manor, but there's no shortage of 21st century touches.

Head chef, Frank Kivlehan uses fresh local ingredients in his dishes, such as Sydney B Scott's fruit and vegetables, Carnbrooke Meats, Semples potatoes and Braemar ice-cream.

You'll get sublime starters like duck terrine and baked goats cheese. The mains are melodies of like-minded flavours and contrasting textures. Don't you just love the sound of salmon with a spring onion and chorizo orzo pasta with a saffron cream?

The lemon meringue roulade is the standout dessert but they have to make sure they have lots of crème brûlees and chocolate fudge cakes ready too.



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

Get in touch: t: (0)28 7772 2222 e: Reservations@RoeParkResort.com

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

twitter: @roeparkresort facebook: /RoeParkResort



Harry's Shack



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

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

This place is a big hit, so book!

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



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

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



Lime Tree



Do you ever wonder how some places get their name? Well, this place has Antipodean links. William Massey was born in Limavady and became Prime Minister of New Zealand from 1912-1925. To commemorate his inauguration, he had lime trees planted in Limavady, hence the name of this multi award-winning restaurant.

Stanley and Maria Matthews opened up this relaxed, informal restaurant in June 1996. Stanley is the Head Chef while Maria is Front of House. Together they have won numerous accolades over the years both for the food and for the service.

They use seasonal, local produce to create dishes with a Mediterranean twist. There's a wide selection of fish, meat and vegetarian options. They might have Atlantic scallops on the menu or cod with a chickpea crust. Whatever is on, you can rest assured of an amazing meal.

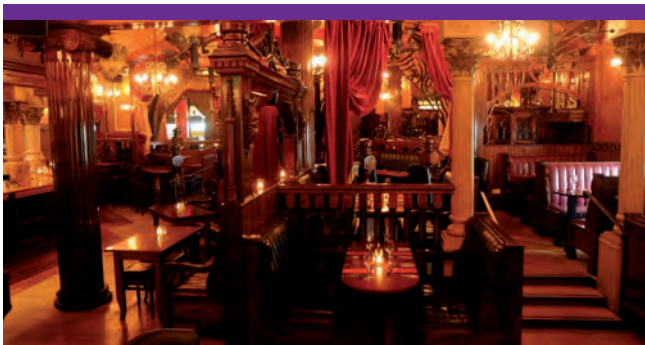
Well worth checking out!



Get in touch: t: (0)28 7776 4300 e: info@limetreerest.com
w: www.limetreerest.com



Martha's Vineyard



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

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

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

The 'Kids' menu and newly introduced 'Juniors' A La Carte menu offers dishes like 6oz Sirloin Steak, home made Beef Lasagne and Chicken Curry.

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



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

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

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

facebook: /brunswickmoviebowl



Ollies



Ollies is a quirky café/bistro which serves breakfast, lunch and dinner. The location in Ebrington Square is a historical site with a past of military occupation from 1689 until 2002, when it was given back to the people of the city for recreation and businesses.

As with all Taste of Ulster members, Ollies are committed to using the best local produce where possible. The salmon is from Donegal and the chicken is from Glin Valley.

The menu majors on popular casual eats such as Greencastle seafood chowder, curries, Ollies burger, Fish of the Day and legendary cooked breakfasts. They have a separate Kids Menu which will please even the most fussy of eaters. The vegetarian menu is also well worth trying.

All in all, this place is great value for local food. Three courses at Sunday lunchtime for just £11.95 can't be beaten.

They also have waterbowls and tables outside for people with pooches.

Opening Hours 9am-late seven days a week.

Ollies permit bring your own with a small corkage.



Get there: 57-59 Ebrington Square, Waterside, Londonderry, BT47 6FA

Get in touch: t: (0)28 7132 9751 e: 59ollies@gmail.com



Primrose On The Quay



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

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

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

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

OPENING HOURS

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



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

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

w: www.primrose-ni.com



Quay West

**WHY NOT TRY****A walk on Derry's famous Walls**

Opened in 1999, the clue about its location is in the title. It's on Queens Quay overlooking the River Foyle, so when the weather is good, you can eat al fresco and the eats are very good indeed!

The beef is from Northern Ireland cattle; the pork is from Glenties; even the ice-cream is from Ballymoney. These great local ingredients are given the star treatment by a talented team of chefs. Try the 50/50 or Roast Pork Belly.

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

Of course, the food and location can be great, but if the service is bad, your whole meal can be ruined. That's not something you have to worry about here. The waiting staff are some of the friendliest around.



Get there: 28 Boating Club Lane, Londonderry, Co Londonderry, BT 48 7QB

Get in touch: t: (0)28 7126 6211 e: quay-west@btconnect.com

w: www.quaywestrestaurant.com

Sizzlers Restaurant



Established in 1994 by Paul & Kate Clarke, Sizzlers Restaurant has become a phenomenal success in Magherafelt's dining experience. With over 20 years in the restaurant business, Sizzlers has gone from strength to strength. Offering quality food at affordable prices, in relaxed surroundings, with exceptionally friendly staff, Sizzlers caters for dinner and an exquisite Sunday carvery.

Sizzlers is a popular venue for birthdays, anniversaries, christenings and all those special occasions. With an exceptional special value menu which runs Monday-Saturday 3pm-7pm, they also have an A La Carte menu and a Set Menu which is suitable for large parties of 10 or more. With the capability of catering for up to parties of 60, Sizzlers is the perfect venue for that special occasion.

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

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



Get there: 23-25 Market Street, Magherafelt, N.Ireland, BT45 6EE

Get in touch: t: (0)28 7963 1300 e: info@sizzlers-winebar.co.uk

w: www.sizzlers-winebar.co.uk **twitter:** @SizzlersWinebar

facebook: /SizzlersMagherafelt



The Anchor Bar & Anchorage Inn



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 Skippers Restaurant. Expect mains like Bushmills whiskey sausages and mash and beer battered catch of the day. Prices are typically four pounds for a starter and nine pounds for mains in the bar.

It's a great live entertainment venue too, with entertainment often put on for free.



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

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

w: www.theanchorbar.co.uk

The Coach House Brasserie

at Roe Park Resort



For something a little less formal than Greens Restaurant, go to the Coach House Brasserie. Funnily enough, it's in an 18th century-restored coachhouse. It overlooks the golf course. This is one place where the grass is green on every side!

The suppliers are the same but the mood is more relaxed and casual. Every brasserie worth its salt does a decent duck dish and a stonking steak. Here is no exception. Their garlic mushrooms are particularly good. What is it about stuff deep-fried in breadcrumbs that we all love? And we love to see beef stroganoff on a menu.

There's also the usual selection of pizzas, pastas and burgers but done very, very well. We defy you not to find something you love on this menu.

The kids meals are just £5.95 and salad is an option! Then they can have their Honeybear ice-cream sundae treat.



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

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

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

twitter: @roeparkresort facebook: /RoeParkResort



The Grill

at The Everglades Hotel



Within only a short drive of the City Centre, the Grill does bistro dining at its best and the good people of Derry-Londonderry and beyond are so thankful. Everyone who goes here comments on how relaxing it is. It feels like it's out in the country but it's so close to the city centre.

The mix of traditional with a twist and posh international nosh means hungry tummies no more. The chefs at the hotel don't just look for local ingredients because they are local. They care about how they have been produced and they want maximum flavour.

They love doing "traditional with a twist" dishes like their classic seafood chowder, chicken liver pâté or their fabulous homemade pies. Their steaks are not to be missed – The 10oz Northern Irish Sirloin from Peter Hannan Meats simply melts in your mouth it's so tender and tasty and don't forget the old favourites like homemade chicken curry, Irish pork fillet and baked Monkfish – the only problem is deciding which to choose! For dessert how about some homemade chocolate and hazelnut brownies, to die for sticky toffee pudding or a local twist on a classic with an a Glastray Farm Ice Cream Slider!

Be sure to make time to try their traditional afternoon tea in the lounge – dainty finger sandwiches, fluffy scones and divine pastries, washed down with lashings of Thompson's finest tea – the perfect way to spend an afternoon!



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 has long been a stop-off point for travellers on the main Belfast-Derry road. Situated on the stunning Glenshane Pass, it's Ireland's highest bar and restaurant. Thanks to a major refurbishment in 2014, the food is as good as the view. The old building structure is still intact but now is home to a light, airy restaurant featuring fresh seafood, burgers, steaks and dishes like braised Slaney Valley shank of lamb and Silver Hill confit duck leg. Business is so good they now serve a daily sit-in breakfast too.

Head chef Eddie Clynch changes the menu seasonally. Local suppliers are well supported. On the list are McAtamney's Butchers from Ballymena, the Sperrin Bakery, Glenshane Eggs, Season Harvest and Mill Road Fruit and Veg.

This is a real family-friendly venue, with kids' entertainment at peak times. There's live entertainment in the bar every weekend so the adults are well-catered for too, in every sense of the word.

Food served from 12-9pm every day.

AWARDS Hygiene rating of 5. NITB World Host Training for Staff



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

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

w: www.theponderosabar.com



The Walled City Restaurant



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

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

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

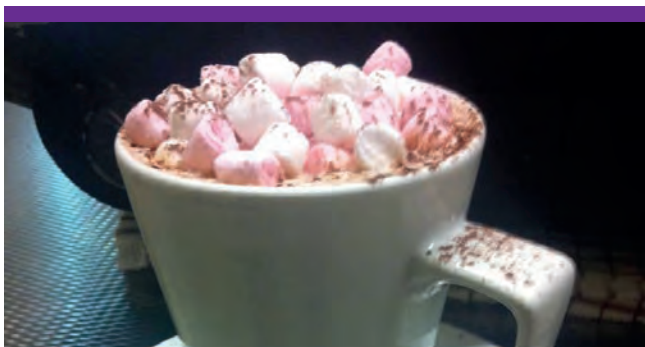


Get there: 70 Ebrington Square & Parade Ground,
Derry~Londonderry, BT47 6FA

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

w: www.walledcitybrewery.com

Viva Café



Shopping can be a real job of work, so every decent shopping centre needs a great café. Viva Café in Meadowlane, Magherafelt is that very thing. It opens seven days a week so hungry, thirsty shoppers can relax and refuel.

The place is run and owned by two sisters in law, Siobhan and Claire who have been working together since they were 14. The café is nearly ten years old.

Being in Magherafelt, they are big fans of the local Genesis Bakery for wheaten bread, pancakes, sodas and potato bread. Diamond Meats, Bradmount Foods and Dayfresh Fruit and Vegetables are just some of the local suppliers they use.

On the menu you will find homemade stew, soups, quiches, pies, bakes, lasagne and casseroles. They also do a wide range of salads, paninis, sandwiches and wraps.

Customers love their homemade apple tarts and scones as well as the pastry and other desserts made by Liz Brown of Sweet Sensations.

Opening Hours: Monday - 9-5:30pm Tuesday - 9-5:30pm Wednesday - 9-8pm Thursday - 9-9pm Friday - 9-9pm Saturday - 9-5:30pm Sunday - 1-5pm.



Get there: 16 a Meadowlane Shopping Centre, Magherafelt, BT45 6PR

Get in touch: t: (0)28 7963 1653



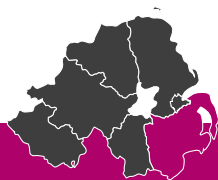




discover
northernireland
.com



Co. Down



The countryside and coastline here are dominated by the magnificent Mourne Mountains. It's an adventurer's paradise which offers a unique experience.

Green-fingered types will adore the gardens at Mount Stewart. They have their own micro-climate so plants that simply wouldn't thrive anywhere else on the island are in abundance here. It's blooming brilliant.

County Down is a real "foodie" county. The village of Moira made history by producing the Supreme Champions of the Great Taste Awards for two years running. The Meat Merchant Peter Hannan has now racked up more of those gold stars than anyone else in the world.

The fields of Comber are where they grow the famous Early Potatoes. They now have EU Protected Geographical Indication status, which puts them in the same league as Champagne. Rightly so!

Juicy scallops, prawns, mackerel and langoustines are among the many species landed on the shores of Strangford Lough and the fishing ports of Portavogie, Kilkeel and Annalong. The local larder is very well-stocked and chefs all over Northern Ireland can't wait to get their hands on the produce.

Balloo House



Young Buck Blue Cheese and red onion tart and Abernethy Butter poached Strangford lobster are just two of the delicious dishes on offer at this coaching house which dates from the 1600s. Award-winning chef Danny Millar's menu changes every six weeks to reflect the seasons, but you can always be assured of eating the best local produce cooked to the highest standard.

Downstairs in the bistro, the food is gastro-pub style. You might choose something like a creamy smoked haddock and bacon chowder or Gloucester Old Spot pork belly with champ.

Upstairs is a fine dining restaurant which offers a little bit of luxury. You will love the exposed stone walls, muted lighting and the discreet service there. It feels like a real treat. The tasting menu is great value at £50 (£75 with wine).



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



You will find a constantly changing menu at Blend & Batch in Banbridge. Owners Marion and Peter and their team draw their inspiration from trending cuisine locally and afar. They like to keep it simple using quality locally sourced produce made fresh to order.

It's a cliché but there really is something for everyone. They know that sometimes you will want a continental healthy snack and other times it's a hearty breakfast grill, or a steaming bowl of soup, or a crisp salad, or a succulent sandwich. Their in-house baker creates an array of delicious cakes and pastries in the kitchen every morning. Why not add a scoop of Northern Irish award winning Tickety-Moo ice-cream to make a perfect treat?

Their experienced Baristas will guide you on your beverage choice. Their dark-roasted home blend coffee is roasted locally just outside Hillsborough by 38 Espresso. Soon they will be working with this roastery to offer small batch blends to add to their coffee menu. Their loose leaf tea supplier believes tea should be better. We have to agree. The leaves are always rolled, not cut, preserving flavour. This means you get loads of proper leaves, and an altogether tastier cup of tea.

Along with hand crafted food and artisan beverages, they are passionate about creating a shared environment. Blend & Batch is somewhere you can come to meet friends and family, enjoy meaningful conversation and feel pleasantly welcome.



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

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

w: www.blendxbatch.com

instagram: /blendxbatch/



Boyles of Dromore



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

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

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

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

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



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

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

w: www.boylesofdromore.co.uk

Brunel's Restaurant



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

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

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

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



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

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

w: www.brunelsrestaurant.co.uk



Bull and Ram



There aren't many restaurants in a Grade 1 listed Edwardian butcher's shop, but here is one where meat takes centre stage.

The meat comes from Peter Hannan's place just down the road from Ballynahinch, so you know it's going to be top- notch. As well as winning a plethora of awards in their first year, Bull & Ram have won over food critic Jay Rayner, "The Bull and Ram is a class act, without being flash about it...They know what they're doing here. And what they're doing is an utter joy." And we can see why.

All of their fish is sustainably sourced from nearby Ballyhornan. We're talking the best of County Down on a plate here.

Naturally, the chips are cooked in beef dripping and the gravy has bone marrow. They do a "Toast to the Roast" every Sunday. It is a choice of either 55-day aged sirloin of beef or Mourne lamb with all the trimmings and a glass of wine. There are some vegetarian options too.

We are loving the original tiles, meat-hanging rail, herringbone oak ceiling and butcher's block kitchen pass. From bull and ram, to calf and lamb and much more besides, we're hooked!

Check out their newest place in the Queen's Quarter, Belfast. It's on University Road. www.bullandrambelfast.com

OPENING HOURS (subject to change, check website for updates):

Monday & Tuesday- Closed, Wednesday & Thursday- 12-9pm

Friday & Saturday- 12-9.30pm, Sunday 12-7pm

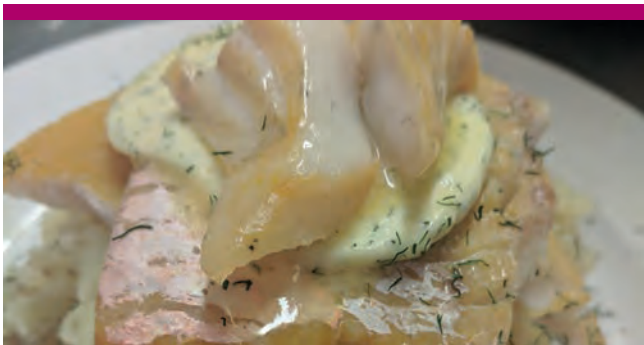
Get there: 1 Dromore Street, Ballynahinch, County Down BT24 8AG

Get in touch: t: (0)28 9756 0908 e: info@bullandram.com

w: www.bullandram.com



Captain Jack's



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

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

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

Opening Hours

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



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

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

e: higginsoncatering@gmail.com

facebook: Captain Jack's Portaferry



Denvir's Coaching Inn



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

Denvir's is the oldest surviving Coaching Inn in Ireland to continually operate as such, and is now a grade 'A' listed building. The building itself has been extensively refurbished and sympathetically renovated whilst retaining its original character. With six attractive bedrooms, a restaurant, lounge and snug bar as well as two function rooms and a beer garden, there are many reasons to visit Denvir's.

"There has been an Inn on the site at least since 1642 when John MacGreevy built a stone house, the gable of which is still standing facing English Street with a stone set high up, inscribed John and Ann MacGreevy, 1642" – Maurice N. Hayes, 1984



Get there: 14-16 English Street, Downpatrick, BT30 6AB

Get in touch: t: (0)28 4461 2012 e: info@denvirs.com

w: www.denvirshotel.com

Kilmorey Arms Hotel



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

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

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



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

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

w: www.kilmoreyarmshotel.co.uk



Linen Hill



Linen Hill is a modern Irish restaurant at The OUTLET Village, Banbridge. They use fresh, seasonal ingredients sourced from some of the finest local and artisan producers in the country “keeping it local” serving breakfast, lunch and dinner with a fully licensed bar. They offer Cinema deals working along with Banbridge Omniplex, Food & Drink Pairing Events and Jazz Sessions.

They produce a range of breads, jams and sweet stuff for you to take home. They bake in house each morning and grow some of their own herbs, salads and vegetables. Local suppliers include Draynes Farm Dairy, Fivemiletown creamery, Hannan Meats, Carnreagh Farm, Rockvale Poultry, Keenan Seafood, Brighter Gold, SD Bells and Mourne Brewery. They cater for private parties at Linen Hill and provide Outside Catering for weddings and events. Look out for the Linen Hill Street Kitchen – taking great local food to various events throughout the country. Free wifi, free parking, child friendly and a coach drop off point.

Opening Hours Mon: 9.30 am – 6.00 pm, Tue - Sat: 9.30am – 9:00 pm, Sun: 12:30 – 6:00 pm



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



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

facebook: [@LinenHillKitchen](https://www.facebook.com/LinenHillKitchen) **twitter:** [@linenhill](https://twitter.com/linenhill) **instagram:** [linenhillkitchendeli](https://www.instagram.com/linenhillkitchendeli)

McKee's Country Store & Restaurant



WHY NOT TRY
A visit to Scrabo Tower

Three generations of McKee's have run this thriving business. More than a farm shop and restaurant, it's a destination. The restaurant can seat up to 130 hungry people, but you won't be hungry by the time you leave.

Isn't it great when you can see the food being prepared in the kitchen? And don't you just love places where they rear their own chickens? Those eggs go into bestsellers like the barnstacker breakfast and the famous cakes and puddings.

The restaurant serves good honest food like sandwiches filled to the brim with County Down ham and smoked salmon and pies, burgers and lasagne. From farm to fork, quite literally.



Get there: 28 Holywood Road, Newtownards, BT23 4TQ

Get in touch: t: (0)28 9182 1304 (0)77 6422 4363

e: orders@mckeesproduce.com

w: www.mckeesproduce.com

Millbrook Lodge Hotel



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

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

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

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



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

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

w: www.millbrooklodge.co.uk

Molly Brown's Kitchen & Bar



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

You will find almost everything on the menu is home-cooked from their freshly baked wheaten bread to their ever famous chicken goujons or lasagne.

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

If you are looking for some where to hold a special occasion such as birthdays, engagement parties or a corporate event, hire their comfortable Live Lounge with all-inclusive packages starting from £295 including a DJ, room hire and finger food for 40 people. They also cater tailored packages to suit your needs. If music is your thing then Molly Brown's provide the best live music in town every Friday and Saturday night with local bands playing all your favourite hits throughout the night.



Get there: 45-47 South Street, Newtownards, Co Down, BT23 4JT

Get in touch: t: (0)28 9182 1444 e: info@mollybrownsbar.com

w: www.mollybrownsbar.com twitter: @MollyBrownsBar

facebook: /mollybrownsbar



Oakley Fayre



For more than thirty five years, the good people of Downpatrick and beyond have been eating and drinking at the fine Oakley Fayre. This family-run place is all about great service and top ingredients cooked very well indeed.

Customers love the East Coast battered cod, Thai chicken curry & basmati rice and the popular all day breakfast.

The home-made Irish Stew and daily soup specials are hard to say no to, but forget even trying to resist those traybakes and cream pastries. Wash them down with a pot of Suki Tea or Johnsons Coffee.

Their outside catering business is hugely popular. People just can't get enough of those daily fresh baked scones and luxury desserts and treats.

This really is such a cosy, inviting place and no doubt you'll leave with something from the award-winning deli shop.



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

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

w: www.oakleyfayre.com

Owl & Pussycat Cafe



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

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

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

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

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

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

Opening Hours

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



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

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

w: www.owlandpussycatcafe.com



Percy French



The Percy French is the more informal dining option at the Slieve Donard Resort and Spa. Set in the same stunning grounds as the resort, it is popular with locals and tourists alike. It's undergone some refurbishment work and has a fantastic open-plan kitchen where you can see the chefs at work. The roaring open fire is perfect for a cosy pint after a bracing walk on the beach or in the mountains.

As with all restaurants in the Hastings Hotels group, great local ingredients are key. The menus change frequently but the starters include a variety of soups, delicious chicken liver pâté served with Soad Bread made with Hannan's award-winning Italian sausagemeat served on foccacia with Clandeboy yoghurt & mint sauce, and crowd-pleasers like homemade Fish Cakes and Ballybrie wedges.

There's plenty of choices for main courses too. They do steaks, burgers and curries and they're all a cut above. The fries will be handcut and the meat will be top-quality local stuff. Favourites include the Irish gammon steak, scampi and superb fish and chips! Check out the vegetarian options too and there's loads to choose from.

For those looking something sweet, their homemade flourless chocolate brownies is not to be missed, or go the whole hog and try the sticky toffee pudding with Glasy Farm Vanilla Bean ice-cream.

Open daily 12.00 – 9.30pm



Get there: Downs Road, Newcastle, BT33 0AH

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

w: www.hastingshotels.com twitter: @PercyFrenchinn

w: /slievedonard



Pier 36



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

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

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

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



Get there: 36 The Parade, Donaghadee, Co Down, BT21 OHE

Get in touch: t: (0)28 9188 4466 e: info@pier36.co.uk

w: www.pier36.co.uk

Quails at the Gallery



If you love a bit of culture then Quails at the Gallery is just the ticket. The Gallery in question is the F.E. McWilliam Gallery & Studio near The Outlet at Banbridge. Frederick Edward McWilliam was an internationally renowned sculptor who was born in Banbridge. The café overlooks the sculpture garden, so it's a real room with a view.

You can't eat a view though. Thankfully, chefs Fernando and Laura are more than up to the task of providing yummy stuff. He's from Mexico, so there's usually a bit of spice in his dishes. His soups with Quails' Great Taste award-winning wheaten bread are not to be missed. It comes from their deli and café in Banbridge town centre.

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



Get there: 200 Newry Road, Banbridge, Co. Down, BT32 3NB

Get in touch: t: (0)28 4062 9667 e: info@quailsfinefoods.co.uk

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



Quails Café



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

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

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



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

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

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



Sugarcane Café Bistro



Brunch or do lunch at this uber-trendy spot. Husband and wife owners Peter and Emma McCleery are real globetrotters and the ideas they've picked up on their travels are evident in this European style eaterie.

They want you to feel as at home sipping a glass of Sauvignon Blanc as taking a cup of Suki tea or Segafredo coffee. The customer may be kings and queens but so too are the network of local suppliers of the best vegetables, cheese, beef and fish.

Brunchers will love the porridge and raisins and eggy bread. The lunchtime salads and sandwiches are completely classy. The BBC (bacon, brie and cranberry) is a particular favourite. Naturally Comber potatoes feature widely.

Try Walters smoked salmon, capers, crème fraîche and house wheaten and Peter Hannan's salt aged sirloin with Irish portabello mushroom and roasted cherry tomatoes.

Open seven days a week. Open late Wed - Sat with last orders at 9pm.



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

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

w: www.sugarcanebistro.com twitter: @sugarcanebistro

facebook: /SugarcaneCafeBistro?sk=app_2309869772



The Artisan Cookhouse



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

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

With beautifully presented food, check this place out soon.



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

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



The Buck's Head Inn



Located in the historic village of Dundrum, The Bucks Head Inn is known for consistently good food and hospitality. The cosy cherry panelled bar with the open fire just hugs you the minute you walk in the door. Housed in an 18th century building, the contemporary dining area looks out onto a walled garden.

Naturally you'll have to try the famous Dundrum mussels Thai style, but don't overlook the Mourne lamb and the sausages from McCartneys in Moira.

Chef/owner Alison Crothers changes her menus all the time, with featured dishes including Finnebrogue venison loin and vanilla panna cotta with Kahula spiced prunes. With so much to decide from you'll be planning your next visit halfway through your meal.

(Closed Mondays, October-May)



Get there: 77-79 Main Street, Dundrum, BT33 0LU

Get in touch: t: (0)28 4375 1868 e: Buckshead1@hotmail.co.uk



The Burrendale Hotel



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

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

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

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

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

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

Years of experience have put the Burrendale in the forefront of conferences & banqueting (weddings). From a meeting to the day of your dreams – the experienced team are on hand to cater for your every need. Right in the heart of Natural Beauty ... the magnificent location of the hotel affords plenty of activities to make your visit a memorable one. The Royal County Down Golf Club in Newcastle is situated within a mere mile of the hotel, along with an abundance of lanes, forest parks and sandy beaches to explore. With Downpatrick just a 20 minute drive visit St Patrick’s Grave or St Patrick’s Centre – it is a truly exciting interpretative exhibition which tells the fascinating story of Ireland’s Patron Saint.



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

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

w: www.burrendale.com

The Cuan Licensed Guest Inn



The Cuan, under the ownership and management of Peter and Caroline McErlean, has over 25 years experience of providing excellent food, drink and accommodation.

With its location in the conservation village of Strangford on the shores of Strangford Lough, naturally seafood is a speciality. During the summer season treat yourself to the ultimate fish experience; The Cuan's Seafood Platter containing on average 12 varieties of fish.

You are guaranteed fresh premium fish from their suppliers East Coast Seafood, just four miles along the coast. They get all of their beef from Killen's farm in Crossgar. Try the fillet, sirloin and ribeye steaks or the Roast of the Day. Their mince is the main ingredient in the ever popular Cuan Lasagne.

You can see their menus online, but there's also a great Specials board at the weekends. As ever, they're inspired by seasonal ingredients which come from local suppliers where possible.

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



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

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

w: www.thecuan.com

The Downshire Arms



The Heslip family who own this venerable establishment say “there are no strangers here, only friends who haven’t met”. People and horses have been fed and watered at this former coaching inn for nearly two centuries.

The bar food menu is full of crowd-pleasers like the roast of the day and the burgers aren’t too shabby either. The calorie-counted healthier options are a new addition. We love the steamed sea bass and chicken, mango and chilli salad.

The restaurant is well-known for its wide range of traditional food with a twist. Expect dishes like Beef and Bird sandwich and cod and prawn thermidor . They do a slow roast of lamb which comes in its own crock pot for two.

Naturally, everything is cooked from scratch with as many local ingredients as possible. Top marks for offering salad on the kids menu. Make it your business to drop in next time you’re nearby. Then you’ll go back time and again.

The Downshire Is Renowned For Their Steaks, We Use The Highest Quality Northern Irish Charolais Beef, 36 Day Matured In A Salt Chamber For The Best Possible Taste & Tenderness.



Get there: 95 Newry Street, Banbridge BT32 3EF

Get in touch: t: (0)28 4066 2638

e: info@downshirearmshotel.com **w:** www.downshirearmshotel.com



The Galley Restaurant



Joey and Aileen Chambers opened a small Fish and Chip Shop in the Co Down coastal village of Annalong back in 1990. Over the years they have grown and grown and have now just completed their third massive extension by adding on a 60-seater restaurant. Joey was a fisherman before they opened the shop and still owns his own boat. On the rare occasion he gets time off he fishes for crabs and lobsters. That means he knows good fish and where to get it. You can choose from cod, haddock or whiting. You can have it battered or cooked in breadcrumbs or baked with garlic butter, spring onions, cherry tomatoes and lemon juice.

Daily specials might be homemade steak and onion pie, gammon steak, baked fish with a ginger and lemongrass crust, salmon, or pan fried chicken with a creamy leek & mushroom sauce. There are also plenty of low-fat options and super salads. Everything is cooked from scratch. They cut all their own chips and bake all of their delicious desserts, traybakes and scones. They make every effort to ensure their products are sourced locally. Their meats are from Causeway Meats in Coleraine or Nicholson's Butcher's in Kilkeel and the crabs are caught along the Annalong shore. Their fruit and vegetables are from Arnotts in Belfast and scampi is bought from Kilhorne Bay Seafoods, Annalong. Those all-important potatoes come from McKelveys in Ballynahinch and some local potato producers over the summer months.

Whether you're in the mood for a freshly baked scone, an Ulster fry, a smooth coffee, a hearty lunch, a healthy salad, a three course meal or a delicious homemade dessert you will find it all at The Galley Restaurant



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

Get in touch: t: (0)28 4376 7253 e: aileenchambers@gmail.com

w: www.thegalleyannalong.co.uk

The Halfway House



The clue is in the name. The Halfway House is halfway between Belfast and Newry. It's a very welcome stop-off point on the A1 which is easily visible and accessible from the main road, but it's also uber-popular with locals.

They go for food sourced from Carnbrooke Meats, Quails Fine Foods, Carnreagh Cottage Farm, Glastry Farm ice-cream and Kettle Meats. Such fine ingredients are given the care and attention they deserve. The menu is exciting, but there are also plenty of traditional favourites in there as well as an excellent drinks selection.

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

Opening Hours: 12-9.30pm

AWARDS ACCREDITATIONS Food Hygiene Rating of 4



Get there: 80 Halfway Road, Banbridge, Co. Down, BT32 4HB

Get in touch: t: (0)28 9269 2351 e: info@halfwayhouse.co.uk

w: www.halfwayhouse.co.uk



The Harbour and Company



Who doesn't like to be beside the seaside? Because that's exactly where you'll be when dining at Harbour & Company in Donaghadee. Harbour & Company is about bringing good things together - food, flavours, people and company.

Their passion for great food means they pay attention to detail; from the way they source and dry age their own beef for up to 35 days or how they ensure freshness by getting daily catches straight from local fishermen. Well, they are mere metres away.

They've created their menu and their restaurant to encourage sharing, tasting, talking and relaxing. Casual dining is where it's at these days, we all like trying each other's food and passing dishes around. The food that comes out of that wood-fired grill is worth sharing but you may want to eat it all yourself!

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

Sometimes you just want to have a child-free environment when you're out. So that you can truly relax and enjoy yourself, there is a minimum age of 14 years.

OPENING HOURS The bar opens 7 days a week but the kitchen takes a break on Mondays



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

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

w: www.harbourandcompany.com



The Harbour Inn, Annalong



A bar and restaurant by a harbour in County Down can count on some of the best fish and shellfish in the world to grace its tables. That's exactly the case here at the picturesque Harbour Inn in the fishing village of Annalong.

Locals have known how good this place is for many a long year, but the word is spreading about the seafood and steak, the views of the sea and the Mourne Mountains, the friendly welcome and the great service.

Be sure to try the whipped goats cheese, chowder, free-range chicken, whole fish of the day, sirloins and the bitter lemon sundae. They do good coffee and great cocktails too.

The Sunday Carvery is famous. They do daily lunch specials and Pensioner specials every weekday from 12-3pm. They open 7 days a week and the function room is big enough for weddings.



Get there: 6 Harbour Drive, Annalong, Co. Down BT34 4TT

Get in touch: t: (0)28 4376 8678 e: info@harbourinnannalong.co.uk

w: www.harbourinnannalong.co.uk



The Heatherlea Bakery & Cafe



You might know about the Heatherlea Bakery and Café if you frequent the seaside town of Bangor in County Down. Locals there can't get enough of what Paul and Patricia Getty's team take out of the ovens.

Twice awarded the prestigious accolade of Northern Ireland Bakery of the Year for 2013-2014 and 2014-2015, by Neighbourhood Retailer magazine, anyone visiting or sampling their produce is sure to agree with the judges choice.

Back in 1991 they knew it wasn't fair to limit their bodacious bread and terrific traybakes to Bangor, so they started supplying to independent retailers. Now their customer base is as passionate about the Heatherlea products as Paul and Patricia themselves.

They never rest on their laurels. They've expanded their wholesale range to include breads, cakes, biscuits and traybakes. We're talking spelt wheaten and low GI loaf but let's not forget their range of Great Taste Award winning stuff. So if you want freshly baked yummys delivered to your business, give them a call and try the Heatherlea Experience for yourself.



Get there: 94-96 Main St Bangor BT20 4AG

Get in touch: t: (0)28 9145 3157 e: info@theheatherlea.com

w: www.theheatherlea.com



The Hillside



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

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

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



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

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

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

facebook: /thehillsidehillsborough



The Kingfisher Kitchen

at Castle Espie



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

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

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

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

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

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

Refer to website for breakfast and lunch menu



Get there: 78 Ballydrain Road, Comber BT23 7EA

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

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



The Lobster Pot



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

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

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

Opening Hours:

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

Restaurant Monday-Sunday 12 noon – 9pm

Breakfast served on Saturday and Sunday from 9am

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

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

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

w: www.thelobsterpotstrangford.com



The Oak Restaurant

at The Slieve Donard Resort and Spa



A magnificent oak-panelled room with an ornate fireplace and a view of the stunning Mourne Mountains are a great start to what will be a memorable meal at the iconic Slieve Donard Resort & Spa.

As with all of the Hastings Hotels, they strive to use the best local produce and to do it justice in the cooking. They avoid artificial preservatives and flavourings in the kitchen. We're sure you'll notice the difference.

The Oak's menu changes regularly, but expect interesting takes on classic starters like Bushmills Whiskey cured Glenarm organic Salmon with horseradish cream, or a crispy confit of Thornhill Duck with lentils and Sherry vinegar. Some of the main dishes on the menu include slow cooked Finnebrogue venison, Rump of Mourne Lamb in a rich red wine jus or delicious smoked cod.

If you've any room left after all that, be sure to try the Iced gingerbread parfait with mulled prunes, or a divine Chocolate Orange Tart with salted Caramel and a rich orange cream.

6.30-9pm daily,

12.30-2.30pm Sunday Lunch.



Get there: Slieve Donard Resort & Spa, Downs Road, Newcastle, BT33 OAH

Get in touch: t: (0)28 4372 1066 e: guest@sdh.hastingshotels.com

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

facebook: /slievedonard



The Old Inn



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

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

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

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

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

Restaurant; 6.00pm – 10pm Monday – Sunday



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

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

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



The Old Post Office Tea Rooms



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

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

'NOBOCO' our gift shop is an amazing place to find something just that little bit different. Costume Jewellery, Skin Care, Candles, Ceramics, Scarves & Bags, Art, Cards & Wrap.

Be sure to pop in when you next visit!



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

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

w: www.oldpostofficelisbane.co.uk



The Parlour Bar And Restaurant



You know a place is worth going to when it has been in business for hundreds of years. The Parlour is one of those places. Built in 1735, it is believed to be the oldest public bar in Newtownards. 300 years later, the premises was taken over by Jim and Dawn in 2012 and renamed The Parlour.

They do great pub grub made with locally sourced ingredients. The area around the Ards Peninsula has a particularly full larder. Superb meat, fish and vegetables are a stone's throw away, not to mention the delicious Glastry Farm ice-creams and sorbets that are made near Kircubbin. They're all on the menu here.

Sunday lunch is really popular as are their regular Wednesday 'Steak Nights', but twice a week won't be enough once you eat here. You'll want to try the two course special for £10 and everything else that comes out of the kitchen.



Get there: 4 Castle Place, Newtownards, Co. Down BT23 7JF

Get in touch: t: (0)28 9181 4154 e: enquiries@theparlourbarnewtownards.co.uk

w: www.theparlourbarnewtownards.co.uk



The Parson's Nose



Want to dine in the village which is home to the Queen of England's official residence in Northern Ireland? They treat you like royalty at the Parson's Nose and the food is definitely five star. Under chef Danny Millar this is a gastro pub which you will want to visit again and again.

The in-house Belfast Black wheaten bread served with Abernethy Butter will whet your appetite for the likes of Rademon Estate pigeon, buttermilk onion rings and triple-cooked chips. Portion sizes are so generous, you'll be hard pushed to do three courses, but do try.

The décor is totally in keeping with the Georgian building but feels modern too. Top marks for supplying local brews. Check out the Heavenly Menu deal for the best value.



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 **twitter:** @BallooHouse

facebook: /pages/Balloo-House/118696064851341



The Poacher's Pocket



Formerly Lisbarnett House, The Poacher's Pocket re-opened with a new name and a new look in April 2014 following a £350,000 refurbishment which includes the addition of an artisan food and wine farm shop, The Poacher's Pantry.

The refurbishment and rebranding is very much in keeping with the style of establishment developed by Balloo Inns – a country pub with a firm emphasis on good honest food and local suppliers. Three courses are around £25.95 from the main menu. The value set menu which is available Monday-Friday 12 noon-6.30pm is very purse-friendly at £13.95 for two courses. It's also really popular for weekend brunches and Sunday lunches.

The great value bar nibbles like hot chicken wings and spiced vegetable tempura are a must-try nibble. You can have three good things for just £5. The children's menu is a version of the adult one, so you just know they'll eat as well as you.

OPENING HOURS: Monday - Friday - 12 noon – 9.30pm, Saturday & Sunday – Weekend Brunch from 9am and full menu from 12 noon-9.30pm



Get there: 181 Killinchy Road, Lisbane, Comber, Co Down

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



The Portaferry Hotel



You will love the view from this 18th century landmark hotel. It overlooks Strangford Lough- where some of the best langoustines in the world come from. They obviously feature strongly on the menu here (the signature dish is Bouillabaise), but so too does the freshest local produce available in season. North Down is unique in having a microclimate that produces superb vegetables as well as lush green grass for livestock to graze on. All of that means a healthy larder for the kitchen team.

You can eat casually in the bar, dine in the newly decorated restaurant or book a private room for that special occasion. The Hotel has been awarded the Top 100 places to stay in Ireland by the Bridgestone Guide.

There are 14 rooms, most with sea views, so you can stay the night if you'd wish.

Food served daily from 12 pm



Get there: 10, The Strand, Portaferry, Co. Down BT22 1PE

Get in touch: t: (0)28 4272 8231 e: info@portaferryhotel.com

w: www.portaferryhotel.com



The Red Berry



Every neighbourhood needs a great coffee shop which serves proper coffee, good food and opens late. Enter The Red Berry in Bangor. It has absolutely everything you might need. It is popular with people who need to bash out emails while they sip a Fairtrade coffee, tea or even a hot chocolate. The food is made to order by a great team of chefs. Of course, they use local ingredients where possible.

You might want a 'Posh Pig Panini', a 'Goats Cheese Salad' or a tasty sweet treat. If you are in the mood for ice-cream, pop in for a poke.

Being so close to the Marina, they have a great view of the seafront so try this place the next time you are Bangor way.

Opening Hours

8.45am-10pm Mon-Sat

12-6 Sun

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

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

The Rosehip Bakery and Café



Northern Ireland is very proud of our tradition of great independent home bakeries and the Rosehip (formerly the Windsor) is a prime example. It's been churning out soft loaves and sticky buns to its loyal customers since 1957.

It's been refurbished and the interior is now bursting with colour. The paper lanterns are a real statement. They like to think their place is for food lovers, coffee drinkers, family gatherings and friendly greetings.

It's open seven days a week for brilliant breakfasts, luscious lunches and the in-betweens. The uber-popular Sunday brunch could be a classic Ulster Fry, a veggie version, eggs any way or porridge to name a few options.

Sweets-wise, there are all the usual bakery treats you would expect like chocolate brownies and cupcakes as well as Glasy Farm ice-cream from the counter. Their yummy afternoon tea includes sandwiches, scones with jam and cream, fresh cream pastries and your favourite traybakes all served with tea or coffee.



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

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



The Rostrevor Inn



Rostrevor has to be one of the most charming villages in Northern Ireland. At the beginning of the Mourne Mountains, overlooking Carlingford Lough (said by CS Lewis to be his inspiration for Narnia), the tranquil village is on the doorstep of the beautiful Kilbroney Park.

Just yards from Fairy Glen and the entrance to the park, this little jewel of an inn dates from the 18th century and is full of original features. It is close to the busy fishing village of Kilkeel so expect lots of local fish and seafood. Their most popular dishes include Cloughmore fish and chips, freshly caught hake, the Big Deli Burger and their sublime steaks (from locally reared cattle).

As they say themselves, "It's not rocket science. Great local produce, simply but perfectly cooked. Generous portions, great value, friendly service".

They're open seven days a week for breakfast, lunch and dinner. Breakfast isn't just for those who stay over in their popular ensuite rooms – their Irish breakfast is famous in these parts. It is also a pub with a great reputation for traditional Irish music sessions, live music of all kinds (their folk club attracts top names) and storytelling nights in its intimate traditional bar. So many reasons to visit again and again – at any time of the day!



Get there: 33-35 Bridge Street, Rostrevor, Co. Down, BT34 3BG

Get in touch: t: (0)28 4173 9911 e: therostrevorinn@gmail.com

w: www.therostrevorinn.com



The Salty Dog Hotel & Bistro



A beautiful Victorian building was lovingly restored to create this gorgeous boutique hotel and bistro overlooking Bangor's picturesque marina.

The menu is packed full of mouth watering dishes celebrating the best of local. You won't get just any old fish and chips - theirs is salt-water cured haddock cooked in a local ale batter with breadcrumbs.

From Walter Ewing's fish to their own home grown Kitchen Garden herbs, and high quality meat sourced from Lisdergan Meats, Omagh, provenance is king! So committed to supporting local, they're now selling products such as Broughter Gold oil and Abernethy Butter to customers from the hotel reception.

Also worth a mention are the vegetarian dishes. There are four brilliant choices including arancini and blue cheese soufflé. Simple, London-esque dessert names (Pear / Chocolate / Lemon) give dishes real standout. Top marks all round.

Make sure you try their extensive gin, cocktail and local beers & ales lists.



Get there: 10-12 Seacliff Rd Bangor, County Down BT20 5EY

Get in touch: t: (0)28 9127 0696 e: info@saltydogbangor.com

w: www.saltydogbangor.com

The Smugglers Table



If you want great locally produced food and drink in a place with an open fire and more than a nod to the nautical, then this is the place for you.

The Smugglers Inn is in picturesque Killyleagh; home to the Hans Sloane Chocolate festival every other September and beside the shore of Strangford Lough.

Locally produced ingredients where possible are always on the menu. Fish dishes are a favourite. Depending on the weather and the season, you can feast on Strangford Lough mussels, cod, seabass, or crab claws all from local shores.

They do regular theme nights again depending on the season. So far they have showcased seafood, Indian and the food of County Down to great success.

Opening times Wednesday 12-2.30 & 5-9; Thursday 12-2.30 & 5-9; Friday 9.30-2.30 & 5-9; Saturday 9.30-2.30 & 5-9; Sunday 9.30-7; Monday & Tuesday CLOSED

Get there: 2-4 Bridge Street, Killyleagh BT30 9QN

Get in touch: t: (0)28 4482 8158 e: thesmugglerstable@hotmail.com

The Stillhouse Of Moira



You would be right in assuming that craft drinks are as important as the food in this new place in the picturesque village of Moira. Owners Stuart and Barbara Hughes are also the producers of the multi-award winning RubyBlue spirits range.

Head Chef Dave McClelland is at the helm in the kitchen. Local products on the menu include ox cheeks and sausages from Carnbrooke Meats, fish and shellfish from Keenan's Seafood and dairy products from Draynes Farm among many others. They bake their own bread in-house too.

There are daily specials and the entire menu is updated in line with what is seasonally available every month. Expect gastro-pub style dishes like Ham Knuckle Pork Pie and Black Pudding Sausage Rolls. Dessert might be a Blackcurrant and Beetroot Brownie. Yum!

Opening Hours:

Sunday to Thursday 12 noon to midnight, Food served until 8pm

Friday and Saturday 12 noon to 1:30am, Food served until 9pm



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

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

w: www.stillhousemoira.com facebook: /TheStillHouseMoira

twitter: @StillHouseMoira



The Vault



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

Local pizzaiolo Michael Young has successfully run Telepizza for more than 10 years, adapting his menus to local tastes, whilst only selecting the finest ingredients from the area

Those Quails know about food. They're craft butchers and deli owners and now they've added this joint venture pizzeria to their portfolio of Banbridge businesses.

The Vault has a proper wood-fired oven for those beauties. There are fourteen varieties with everything from the Classic Pepperoni and Mozzarella to Pancetta, Fig and Shaved Parmesan.

Starters include variations on the ever-popular garlic bread as well as a platter of antipasti and a Caprese Salad.

The wine list is a real corker with a good variety of reds, whites, pink and bubbly with more than one option for glasses and carafes.

Portadown cider maker, Long Meadow Cider is only one of the local craft drinks available on the extensive drinks list.



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

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

w: www.thevaultpizza.com



The Wheathill



Bangor is a foodie town in a foodie county and the Wheathill may not be open that long, but it's already firmly on the map as a place where you can have affordable good food with seafront views, good music and great service. That's why they've been recommended in the Michelin Guide and won Best Newcomer in County Down at the Restaurant Association of Ireland awards.

They've gone for a modern twist on traditional dishes chock-full of local ingredients. There is literally something for everyone, from their best-selling Copeland Island crab starter, miniature versions of adult dishes for kids, not to mention daring desserts like rapeseed oil cake. That shows you how serious they are about going the extra mile.

OPENING HOURS

Closed Monday-Tuesday

Wed and Thur 12-2.30pm / 5-9pm

Fri and Sat 12-2.30pm / 5-9.30pm

Sunday 12-3pm



Get there: 7 Gray's Hill, Bangor, Co. Down, BT20 3BB

Get in touch: t: (0)28 9147 7405 e: info@thewheathill.com

w: www.thewheathill.com



Ulster Folk and Transport Museum



The Ulster Folk and Transport Museum is one of our most popular tourist attractions and offers plenty of choice for lunch or a quick bite to eat.

Ballycultra Tearoom and the Midland Kiosk both offer traditional homemade breads, scones and traybakes as well as freshly made sandwiches and paninis. More substantial Ulster fare is served in Ballycultra and you'll find drinks, confectionery and local ice cream on offer in various places on the site.

Cultra Manor, the original house built for the Kennedy family, is a fabulous venue for weddings and conferences and sits in the beautiful surroundings of the museum grounds.



Get there: Ulster Folk and Transport Museum Cultra,
153 Bangor Road, Holywood, Co. Down, BT18 0EU

Get in touch: **t:** (0)28 9042 3578 **e:** cultramanor@nmni.com

w: www.nmni.com

Wildfowler Inn



Meat and game are their specialities, and with such fantastic produce on their doorstep, it's a no-brainer. The local village butcher provides the burgers which are served with a homemade relish.

They don't ignore the water though. Strangford Lough mussels and Irish Sea prawns arrive daily from the nearby fishing ports.

You might be lucky to get one of the private snugs to yourselves.

Make sure to try a Guinness Hazelnut and Chocolate Brownie or a bowl of Will Taylor's Glashy Farm ice cream.



Get there: 1 Main Street, Greyabbey, BT22 2NE

Get in touch: t: (0)28 4278 8234 e: Info@wildfowlerinn.co.uk

w: www.wildfowlerinn.co.uk





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northernireland
.com



Co. Fermanagh



There's just no way you can leave this lakeland county without having had some contact with water. Whether it's jetskiing, canoeing, fishing, or sailing; you'll be in, or on, Lough Erne. This place is jam-packed full of attractions for lovers of the great outdoors.

The Share Centre at Lisnaskea brings in thousands every year. It's Ireland's largest residential outdoor activity and adventure centre. The Marble Arch Caves Geopark is well-known, but the islands of Devenish and Boa with their monastic ruins and eerie stone figures transport you back centuries.

The main hub is Enniskillen town which boasts more than its fair share of great pubs and cosy cafes all under the watchful gaze of Enniskillen Castle.

Visit the Belleek Pottery Centre and make time to see the National Trust properties of Florence Court, Crom Castle and Castle Coole.

Arch House



You will sleep and eat very well at this four star bed and breakfast. Rosemary Armstrong has been in the business for 30 years now. She's in a great location near the world famous Marble Arch Caves, historic Florencecourt and the Belleek Pottery Visitor Centre. It's a working beef and sheep farm and there is an organic vegetable kitchen garden. All of that means that the food is top notch.

Her breakfasts are fits for Celtic kings. Rosemary uses local produce wherever possible and that includes the famous Fermanagh bacon in her Ulster fry. You could also try her buttered kippers or homemade pancakes with maple syrup.

Dinner is by advance booking only. You will love the homemade pate to start. It will be difficult to choose between the Irish stew and the Lough Erne trout, but make sure to leave room for one of Rosemary's desserts. We love her hot ginger pudding with orange sauce and ice-cream. This is proper home cooking at its best, served with a hefty dose of Ulster hospitality. Cuilcagh Mountain board walk also close by.

Check the website for the full menu. There are special offers when you book direct.



Get there: Tullyhona Farm, 65 Marble Arch Road, BT921DE

Get in touch: t: (0)28 6634 8452 e: tullyguest60@hotmail.com

w: www.archhouse.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 part of the landscape as its stunning lakeside setting.

Cassidy's eggs from Derrygonnelly, Sprotts Bacon and sausages from Graham's in Lisbellaw make their way into the breakfast Ulster fry. Truly, it will set you up for the day, but come lunchtime, why not enjoy one of their famous carvery roasts?

Local goodies are great with morning coffee or the uber-trendy afternoon tea on vintage china.

Kove is a stylish restaurant with art-deco interior. The restaurant's menu which offers a varied range of wholesome yet innovative dishes prepared from only the freshest local produce and served with great care and attention to detail.



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

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

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

facebook: /Killyhevlin



The Catalina Restaurant

at Lough Erne Golf Resort

**WHY NOT TRY****A visit to Florence Court Estate**

This place is five star all the way. Tourists and locals alike are never disappointed when they eat here and there's plenty of choice. The Lough Erne Mixed Grill is a must-eat at the elegant Catalina Restaurant. The Blaney Bar has an exclusive collection of 101 Irish whiskies, but first try the Slow Braised Daube of Beef with traditional champ and stout gravy.

Let's not leave out the casual style Loughside Bar and Grill. You will love the Slow Roast Belly of Pork with Scallops, local Black Bacon and Armagh Apple Puree. You can do a traditional, chocolate or pink afternoon tea in the Garden Hall and there are light bites at the Halfway House behind the 9th Green of the Faldo Championship golf Course.



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

Get in touch: t: (0)28 6632 3230 e: Info@loughernereresort.com

w: www.loughernereresort.com

The Jolly Sandwich Bar



This place is so aptly-named. It really is such a jolly café; just walking in the door will make you smile. It's always decorated according to the seasons. You can watch the world go by from the window seats or settle at one of the tables further in.

Naturally, the sandwiches are of the scrumptious kind, but there's so much more on offer besides. Mother and daughter team Hazel and Carina are gifted bakers. The home-made scones vary in flavour every day. We can't stop eating the fluffy pancakes with smoky bacon and maple syrup.

As for the savouries, you can have any type of sandwich under the sun, but also quiches, pies, baked potatoes, salads, soups and much more.

Their new gluten free range is one of the widest you'll find in the area.



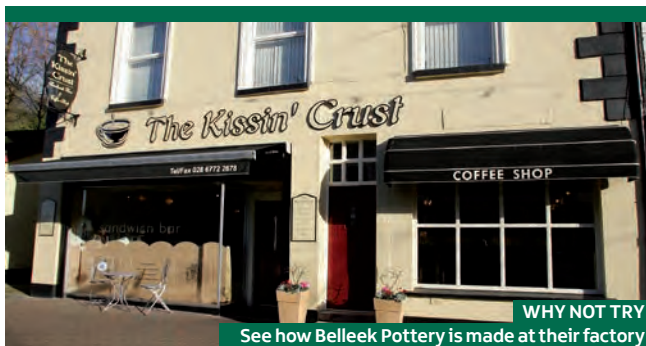
Get there: 3 Darling St Enniskillen BT74 7DP

Get in touch: t: (0)28 6632 2277 e: jollysandwichbar@hotmail.co.uk

facebook: /pages/The-Jolly-Sandwich-Bar/181986151902719



The Kissin' Crust



This super little Lisnaskea gem is a firm favourite with locals who love the brilliant breakfasts, bodacious brunches and scrumptious sandwiches.

Naturally, anything with a crust is worth trying, but Alma's quiches and salads are superb. She's not afraid to tweak traditional ingredients. Try her cream of turnip soup if it's on, or maybe the chicken and broccoli bake.

Ulster people adore sweet things and tea and buns are a big part of our food culture. The Kissin Crust's homemade cakes and pies are already the stuff of local legend.

Everyone comments on how friendly the staff are, even on the busiest days. Well worth a visit, especially for cyclists, but be warned. You just won't be able to resist those desserts and cakes!



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

Get in touch: t: (0)28 6772 2678 e: thekissincrust.alma@hotmail.co.uk

facebook: /pages/The-Kissin-Crust/121040851245063



The Manor House Country Hotel



It's all change at the beautiful 19th century Manor House. The Belleek Restaurant has been refurbished and there's a new Executive Chef, Rory Carville. Rory has worked in some of the finest kitchens in Ireland and gained a Michelin star at Locks Brasserie in 2013 before opening Cleaver East with Oliver Dunne. He did a short stint at the Armada Hotel in Clare before coming to the Manor House.

His new menu is called "True to the region, true to the season". It is a five-course celebration of County Fermanagh's finest produce, with each dish a carefully balanced medley of flavours and textures.

The kitchen team strives to deliver the freshest quality products to their guests. The chefs pick wood sorrel, wild garlic and other wild herbs on the grounds of the hotel which illustrates the abundance of quality products available to them.

Dining throughout the day and evening in the Cellar Bar and Bistro. The Belleek restaurant is open in the evenings for dinner and for Sunday lunch.



Get there: Killadeas, Enniskillen, Co Fermanagh, BT94 1NY

Get in touch: t: (0)28 6862 2200 e: info@manorhousecountryhotel.com

w: www.manorhousecountryhotel.com

The Tap House



The Tap House is a recently opened Gastro Pub on the outskirts of Enniskillen. They concentrate on local fresh food and beverage at affordable prices without skimping on quality.

Their main suppliers are all within a ten mile radius. They include Irvine's Butchers in Maguiresbridge, Gillen's greengrocers in Enniskillen, Martin McKervey/ O'Donnell's Bakery in Irvinestown, Molloy's Fish and K Moore's Butchers in Ballinamallard.

This being a pub, they are great supporters of local brewers such as Northbound Brewery, Long Meadow Cider, Boundary Brewing and Shortcross Gin.

Menu choices include Braised Short Rib of Beef and Lamb Stew.



Get there: 46 Old Tempo Road, Enniskillen, Co. Fermanagh, BT74 4RR

Get in touch: t: (0)28 6634 6800 e: info@thetaphouseenniskillen.com

w: www.thetaphouseenniskillen.com







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Co. Tyrone



Tyrone is Northern Ireland's largest county, steeped in history, folklore and outstanding natural beauty. The Beaghmore Stone Circles in the heart of the Sperrin Mountains are mythical monuments regarded as a reflection of the ritual and spiritual life of the early Bronze Age. Maybe that's why so many artists are inspired by the landscape.

This really is the most off-the-beaten-track county. You may wander for miles without seeing another soul. Perfect if you need to slow down and recharge the batteries.

The heather-rich land at the foot of the mountains make for excellent beef and lamb. The mighty Lough Neagh is home to the eel which is protected by name under EU law and Northern Ireland's third PGI food. It's also where you can find native fish like dollaghan or brown trout and the freshwater herring known as pollan.

The ever popular Ulster American Folk Park near Omagh is a must-see. You can travel from the thatched cottages of Ireland to the log cabins of frontier America without leaving Tyrone.

Corick House Hotel and Spa



Where old world meets new, the 17th century Corick House Hotel and Spa boasts a choice of dining experiences.

Using a mix of traditional and modern cooking techniques, sourcing and foraging only the finest seasonal produce, Executive Chef David Porter and Restaurant Manager Mimi Chaban are a dynamic duo in this County Tyrone four star establishment.

A bistro menu for casual dining alongside an A la Carte menu for a fine dining experience with excellent service, ensures all those who visit the Carleton Restaurant will want to return. Afternoon tea is served daily in the opulent surroundings of the conservatory overlooking superb gardens.



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

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

e: reservations@corickcountryhouse.com

w: www.corickcountryhousehotel.com

Dungannon Golf Club Restaurant



Set in the serene surroundings of the course itself, Dungannon Golf Club Restaurant is open to everyone and has something for the golfer and non-golfer alike. Whether it is just a social drink on the veranda or a relaxing lunch with friends, the first class service in the elegant clubhouse will put you at ease. If an intimate evening meal, a formal occasion or function is more to your tastes then the delicious dishes created by the team will have something for you.

Head chef and proprietor Shane Smith showcases the best of local and seasonal fresh ingredients. His enthusiasm and love of cooking drives him to make every dining experience a memorable one.

Opening times:

Monday: Closed, Tuesday: 12:00- 20:00, Wednesday: 12:00- 20:30
Thursday: 12:00-20:30, Friday:12:00- 21:30
Saturday: 10:00- 21:30, Sunday: 10:00- 20:00



Get there: 34 Springfield Lane, Dungannon, Co. Tyrone BT70 1QX

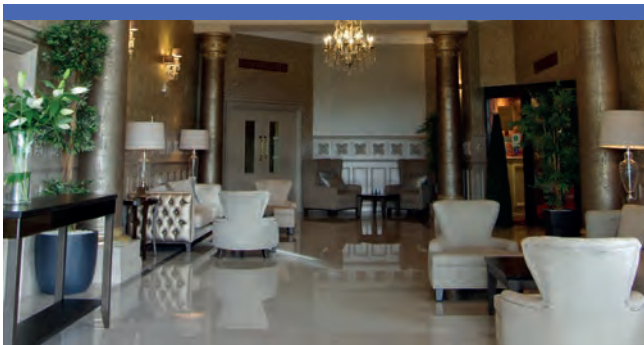
Get in touch: t: (0)28 8772 9995

e: dungannongolfclubrestaurant@gmail.com

w: www.dungannongolfclub.com



Glenavon House Hotel



You know a place is serious about good food when one of their specials is a Seared Wild Venison with a Port & Pear Dressing! The Cellar Restaurant at the Glenavon Hotel in Cookstown is one of Mid-Ulster's best eateries in our opinion.

The chef isn't shy when it comes to adventurous flavour combinations. He paired the Fivemiletown Goats Cheese Souffle with Spiced Pear & Beetroot and it really worked. We adored the McAtamney's Medallions of Beef with red onion marmalade, blue cheese croute and a mini bucket of chips. And who wouldn't love Moneymore leek risotto?

We can't guarantee that's what you'll get when you visit, though. They change the menus with the seasons and decide what dishes to put on depending on what's available from local producers.

Don't worry if your tastes tend to the more traditional. The Sunday carvery in the Cellar Restaurant is so popular they have two sittings with booking essential.

It is also a very popular destination for Wedding Receptions with dozens of happy couples choosing it for their reception every year. A highly skilled team can look after your every need including Civil Ceremonies and Partnerships.



Get there: 52 Drum Road, Cookstown, Co Tyrone, BT808QS

Get in touch: t: (0)28 8676 4949 e: info@glenavonhotel.co.uk

w: www.glenavonhotel.co.uk

Oysters Restaurant



This Strabane restaurant has been going strong for years now. Customers love the emphasis on local ingredients like the 3 Gold-Star Great Taste Award Baronscourt Estate venison and fish selections which the owner sources personally direct from the harbour. Game and fish specialities are the mainstay at this restaurant with frequent menu updates to reflect seasonality, thereby maintaining an interesting momentum. Without fail, it guarantees customers coming back to savour the latest culinary delight.

This multi-award winning restaurant has acquired a reputation for excellence that has culminated in being crowned Northern Ireland Restaurant of the Year in both 2010 and 2014. Traditional dishes have enjoyed imaginative culinary twists capturing the attention of none other than 'National Geographic', listing the restaurant as amongst the 'Top 10 Food & Drink in Ireland'. Tasting menus are a veritable dining experience at this establishment with select wines to compliment.

Their Home Produce range is also available to buy at the restaurant.



Get there: 37 Patrick Street, Strabane, Co. Tyrone, BT82 8DQ

Get in touch: t: (0)28 7138 2690 e: info@oystersrestaurant.co.uk

w: www.oystersrestaurant.co.uk





Food Activities



Forestside Cookery School



Forestside Cookery School is unique in that it is inside Forestside Shopping mall on the outskirts of Belfast city centre. There is free parking and easy access, making the school a perfect venue for anyone within greater Belfast or visiting Northern Ireland.

There are 16 fully equipped workstations, with everything from aprons to pots and pans. Each class is led by Stephen Jeffers who has many years of experience and expertise in their style of cooking. With a wide range of classes, including Irish breads, Asian Street Food, Italian cookery and various Masterclasses there is something for everyone.

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

Their cook shop is just located at the front of the school. Here you will be able to buy many of the ingredients that you have been using in the cookery school. Enjoy a browse around. Maybe buy a cookery school apron or even a Smeg mixer to bring home. Also enjoy a range of K Jeffers handmade products.

Get there: Forestside Shopping Centre, Upper Knockbreda Road, Belfast BT8 6FX

Get in touch: t: 077 0982 7282 e: info@forestsidecookeryschool.com

w: www.forestsidecookeryschool.com



James Street South Cookery School



Open since 2011, the school is on the top floor of the building which houses the James Street South Bar and Grill. It's a very flexible space, which lends itself brilliantly to team building events, classes, demos and product launches.

Chefs Niall McKenna and David Gilmore have decades of experience between them and are both willing to share their knowledge with you. From dinner parties to knife skills and even sushi and cocktails; they can teach you all you need to know.

Classes are for up to 10 people and there's room for 35 at demonstrations.

Check website for details of upcoming classes and demos as well as wine and tasting events.



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

Get in touch: t: (0)28 9560 0701 e: cook@jamesstreetsouth.co.uk

w: www.cookinbelfast.co.uk **facebook:** /jamesstsouth

twitter: @jamesstsouth



Jenny Bristow Cookery School Experiences



Jenny Bristow is well-known in Northern Ireland as a TV chef and author. Her beautiful Cullybackey home where she has recorded many of her TV series' is also the home of her cookery school where you can enjoy a welcoming reception with Jenny followed by a cookery demonstration. Jenny will show a range of dishes and core cooking techniques, key flavour combinations and presentation.

Jenny will address health, current food trends, local produce, government issues, food intolerances and special diets as well as ways to celebrate high days and holidays.

The cookery experience costs £65 and lasts for approximately three hours. There is a timetable of events online but they can be in the morning, afternoon or evening. We have no doubt you will come away both satisfied and inspired!

Check out the calendar on her website www.jennybristow.com

To Book: Jane

Get there: Dromona, Cullybackey, Co. Antrim

Get in touch: t: 078 6763 1877 e: jane@jennybristow.com

w: www.jennybristow.com

Lough Neagh Food Tours



The Craic 'n Food & Drink Tour is perfect for foodies who want to sample delicious food and drink from the area surrounding Lough Neagh and its waterways. This full day tour takes you on a journey into the wild and rugged Lough Neagh landscape and gives you an insight into how important the Lough was as a food source from the first arrival of man to Ireland.

On the tour, you will meet a local fisherman and sample some traditionally cooked Lough Neagh eels. Then you will visit Ballyriff Buffalo farm and learn about the habits of these amazing creatures before sampling their tasty meat. Next stop is The Old Thatch Inn for tastings of local, ciders, cheeses, oatcakes and chutneys. There you will also enjoy a tale or two in the poets' corner, where Seamus Heaney enjoyed a drink in his local pub many times. The final stop is at the Crosskey's Inn, Ireland's oldest thatched pub, famed for its toe-tapping traditional music sessions, which you will experience along with our local Heaney Beer tasting and more nibbles – you won't go home hungry!

Tickets are priced at £80pp to include return transport, and plenty of food and drink sampling. The tour departs from Belfast with a pick up at Antrim & Toomebridge on pre-scheduled dates through-out the season. For full details and to purchase tickets visit www.loughneaghtours.com

Contact: Lough Neagh Partnership

Get in touch: t: 028 7941 7941 e: info@loughneaghtours.com

w: www.loughneaghtours.com



Mourne Seafood Cookery School



The people at Mourne Seafood Cookery School are passionate about seafood! There you can learn to cook the freshest fish and seafood right on the harbour, at the home of Northern Ireland's largest fishing fleet. This state of the art facility in the Nautilus Centre has panoramic views and includes the Mourne Maritime Visitor Centre and Kilkeel Visitor Information Centre as well. Seascope, N Ireland's Lobster and Marine Hatchery Visitor Centre are close by, where you can see and learn about baby lobsters and how they grow up to adults.

Their chefs are on hand to teach you about all aspects of seafood cookery from buying, handling, preparing to cooking. It is a relaxed, fun learning experience, where everything is provided for you and you get to sit down and eat the fruits of your labour, with a glass of wine or soft drink.

Whether you are a beginner or a practiced enthusiast, you can choose from a range of cookery classes from 2.5 – 5.5 hrs and take your skills to the next level. The school sources as many local ingredients as possible and uses only sustainable seafood.

Up to 14 people can be accommodated for hands on tuition and up to 24 people for a group seafood cookery demonstration. Larger groups can be split into two and a tour of the Maritime Museum or harbour walk can be included. Alternative dates can be organised for groups of 10 or more for hands on tuition. Corporate team building sessions are available as there are other additional meeting room facilities as well.

There are Seafood Masterclasses throughout the year as well as Tastings and Demos. Book online at www.mourneseafoodcookeryschool.com

Gift vouchers available.

Get there: Nautilus Centre, Rooney Road, Kilkeel, Co. Down, BT34 4AG

Get in touch: t: 028 41 762525

e: pamelahouston@btconnect.com

w: www.mourneseafoodcookeryschool.com

Toast the Coast



WHAT THEY DO Guided Food Tours on part along the Causeway Coastal Route. One of the most beautiful roads in Northern Ireland winds around the Causeway Coast in County Antrim. Add great food and drink and you have the ingredients for a super tour, which is exactly what the folk at Toast the Coast do.

Set aside a full day for tasting and eating handmade, hooked and harvested food and drink along the Antrim Coast Road and Glens.

You travel by luxury coach will have its first stop at Whitehead and end up at Cushendun. There are stops in between at Larne, Ballygally, Glenarm and Carnlough. See the itinerary below.

Alternatively, you can do a half day food tour and a half day visit to the Giants Causeway (or other attractions by request).

By the end you will have well and truly Toasted the Coast!

ITINERARY

Whitehead, The Bank House

Try this deli which celebrates local and international food.

Larne, Ann's Pantry

Time to enjoy award winning traditional produce from NI's Best Bakery

Ballygally, Ballygally Castle

A spiriting experience with experts in food provenance over NI style tapas and gin

Glenarm, Glenarm Castle Estate & Tea Rooms

An organic selection enjoyed in an estate encased by a unique walled garden

Carnlough, The Londonderry Arms Hotel

Arkle offers a winning toast to the 'water of life' – whiskey, with something sweet or salty

Cushendun, Mary McBride's and The Little Black Door

A final toast and food taster seals the experience

NEED TO KNOW

Departures available from Belfast, Whitehead, Dublin and other locations by request.

Private and Bespoke tours available for 1 to 15 persons.

All dietary requirements catered for and alternatives can be provided instead of alcohol.

Gift Vouchers available.

Get in touch: t: 078 9641 4074 e: foodie@toastthecoastni.com

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

twitter: [@toastthecoastni](https://twitter.com/toastthecoastni) instagram: [@toastthecoastni](https://www.instagram.com/toastthecoastni)





Artisans at work ÉCONOMUSÉE®

NORTHERN IRELAND

Broughgammon Farm in Ballycastle and Hillstown Farm in Randalstown are the latest members of Food NI to join the **Économusée group**. This is an international network of artisans renowned for their excellence. The ÉCONOMUSÉE Craft Reach Northern Europe Project sees the combination of culture, craft and tourism as local artisans open their doors to visitors to watch them at work and learn about the heritage and traditions of their skill. Canada, Norway, Greenland, Iceland, The Faroe Islands, Sweden, Ireland and Northern Ireland are all partners involved in this initiative, which was developed in Québec. By March 2018 there will be 93 Économusée workshops across the eight partner countries.

Each ÉCONOMUSÉE is carefully concocted to make your visit memorable. Whether it's outside on the porch, inside the front doors, or woven through the garden, the RECEPTION area is where you meet the artisan or one of their helpers, and get oriented to their trade and to the working studio you're about to explore.

The Cole family at Broughgammon Farm in Ballycastle, Co. Antrim describe themselves as "forward-thinking farmers". Charlie Cole started producing goat kid meat in 2011 and has now progressed to supplying high-welfare raised veal and seasonal wild game. These ingredients make up the main protein elements in their very popular street food offerings to be found at events across the island of Ireland. They run Good Life courses and are keen environmentalists. There is a small farm-shop and butchery on site.

Hillstown Brewery in Randalstown, Co. Antrim has also joined the fold. Here you can see up close how this traditional working farm has diversified to meet Northern Ireland's growing demand for artisan products including craft beer and Wagyu-style beef, fed with Hillstown's own brews. You can try and buy produce from the brewery and farm at the café and farm shop complete with a red Massey Ferguson tractor on the roof.

Also recently welcomed into the fold is the Ursa Minor Bakehouse in Ballycastle. Founders Ciara and Dara O hArtghaile discovered delights like sourdough loaves and friands while living for a year in New Zealand. Both are self-taught bakers. Dara learned how to create sourdough by trial and experimentation until he felt he had mastered the craft. Ciara had been baking all her life at home with her family. She now specialises in sweet bakes, in particular her adored friands. Keen to keep the business on a sustainable scale, the finished products have very low transport miles and are exclusively available in this area of the north coast.

Brighter Gold rapeseed oil in Limavady, Co. Londonderry is the longest-standing member to be awarded Économusée status in Northern Ireland. It is a working family farm. Depending on the time of year you visit, you may see some of the fields being planted or harvested while you are there. One of the award-winning oils contains 24 carat gold to symbolise a hoard of gold found on the land.

Taste^{the} Greatness

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£2.00 / €2.50

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Guide

Be on the lookout for our other guides...



**Street Food &
Event Catering
Guide**



**Restaurant
Guide**



**Drinks
Guide**



Taste^{the} Greatness







These days we're all becoming very conscious of what we're eating and making the right choices. But how can you do the same when you eat out? You can't tell the hygiene standards of an eatery by the food, interior design or even the cost.

Now there's no need to guess as food businesses, such as restaurants, cafes and supermarkets, are legally required to display their food hygiene rating where you can easily see it before going in to purchase food. The Food Standards Agency is preparing some additional legislation that will mean businesses will also have to display their food hygiene ratings where food can be ordered online in Northern Ireland – this includes apps, websites and social media pages.

The Food Hygiene Rating Scheme is operated by the FSA in partnership with district councils. It provides you, the customer, with the 'behind the scenes' information of how seriously a food business takes food hygiene before you even step across the doorway.

Each business is inspected by a local authority food safety officer and given a rating between 0 and 5. The top rating of 5 means a business has 'very good' hygiene standards and every outlet should be able to reach this.

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

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



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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Taste of Ulster Charter

The Taste of Ulster Vision:

“We will strive to source, use and promote the finest Northern Ireland produce, while delivering a positive and rewarding dining experience for all visitors who are welcomed to this establishment.”

Article 1: The member's duty is to source, use and promote local food where possible.

Article 2: The member will not intentionally mislead the customer's good faith by serving food not sourced from the local origin stated.

Article 3: A member will work to deliver a positive experience for domestic and foreign visitors.

Article 4: A member will display the correct Taste of Ulster certificate and plaque in their establishment.

Article 5: A member will promote and interact with Taste of Ulster/ Food NI on digital media platforms.

Article 6: A member will engage in Taste of Ulster activities and events where possible.

Article 7: A member should aspire to inform and educate their staff of the provenance of local food in their establishment.

Article 8: It is every member's responsibility to promote innovative local suppliers to consumers.

