

# BALCONY

— Bar —

## SMALL PLATES

1 Plate £8.00 | 3 Plates £22.00

**Seagoe Hot Wings**  
Celery & blue cheese sauce

**Salt & Chilli Scampi Prawns**  
Lime & coriander mayo

**Buffalo Cauliflower Wings**  
Hot sauce, vegan ranch dressing

**Focaccia Bread Basket**  
Marinated olives, tomatoes, tapenade, basil pesto

**Braised Pork Belly**  
Pak choi, Asian BBQ, sesame, coriander

**Crispy Chilli Chicken**  
Peppers, onions, Napa slaw, chilli aioli

**Grilled Portobello Mushrooms**  
Spinach & kale pesto, toasted pine nuts

**Seagoe Nachos**  
Homemade chilli cheese sauce, chunky salsa, spicy avocado mousse

**Confit Duck Spring Rolls**  
Shredded cabbage, Thai dipping sauce

**Fivemiletown Goats Cheese & Serrano Ham**  
Organic leaves, white balsamic gel

**Salt and Chilli Tempura Vegetables**  
Vegan lime & coriander mayo

## STONE BAKED PIZZA

Seagoe artisan 12-inch pizzas are freshly made to order in our authentic Italian Stone based Pizza Oven. Each pizza is carefully crafted using the freshest of ingredients, locally sourced where possible.

**Original Margarita**  
Italian tomato sauce, mozzarella

£10.95

**Spicy Pepperoni**  
Pepperoni, chilli flakes, jalapeno

£12.95

**Classic**  
Irish ham, mushroom, pineapple

£12.95

**Pollo Caesar**  
Torn chicken, bacon, olives, Caesar dressing, rocket

£12.95

**BBQ Chicken**  
BBQ base, torn chicken, diced bacon

£12.95

**Extra Dips (One dip included with each pizza)** £1.25  
Garlic mayo, Sweet chilli sauce, BBQ sauce, Chilli mayo

## BALCONY MAINS

**Northern Irish Chicken Caesar Salad** £10.95  
Chicken, smoked bacon lardons, marinated tomatoes, black olives, Gem lettuce, garlic croutons, shaved Parmesan & creamy homemade Caesar dressing

**Breaded Northern Irish Chicken Goujons** £14.95  
Spicy BBQ sauce, organic leaves, skinny fries

**Seagoe Fish & Chips** £16.95  
Crisp battered Atlantic cod, our own tartare, chip shop curry sauce, triple cooked chips, mushy peas, bread & butter

**Thai Green Chicken Curry** £16.50  
Fragrant rice & crispy prawn crackers

**Thai Vegetarian Curry** £14.95  
Fragrant rice

**Minute Steak Sandwich** £14.95  
Cooked to your liking & served on house bread with crispy onion rings, organic leaves & peppercorn sauce on the side

**6oz Hand Crafted Irish Beef Burger** £15.95  
Dry cured bacon, Irish cheddar, Seagoe burger sauce, glazed bun, crispy onion rings & triple cooked chips

**Seagoe 'Signature Stack'** £22.50  
Northern Irish chicken fillet, County Armagh sirloin steak (served medium or well done), dry cured streaky bacon. Served on buttery mash with crispy onion rings & brandy & peppercorn cream

## LOADED FRIES

£4.95 Each

**Filthy**  
Cheese, chip shop curry sauce

**Posh**  
Truffle aioli, shaved Parmesan

**Bacon**  
Baconnaise, bacon bits

**Asian**  
Salt 'n' chilli, peppers, onions

For info on upcoming entertainment & events follow us on:



The Balcony Bar



@the\_balconybar

or visit us at [Seagoe.com](http://Seagoe.com)

## SIDES

£3.95 Each

Triple Cooked Chips | Skinny Fries

Garlic Chips | House Salad

## DESSERTS

£6.95 Each

**Chocolate Fudge Brownie**  
White chocolate chips, chocolate sauce, vanilla bean ice cream

**Zesty Orange Cheesecake**  
Our twist on the Chocolate Orange. Orange flavoured cheesecake set on a milk chocolate crumb base, served with Chantilly cream & bitter homemade berry jam

**Sticky Toffee Pudding**  
An old favourite, smothered in warm butterscotch sauce, served with vanilla bean ice cream

**Armagh Apple Crème Brulée**  
Orchard County apple compote topped with a smooth set vanilla custard, finished with a crispy burnt sugar topping & served with homemade shortbread

## COCKTAIL DESSERTS

£8.50 Each

**Strawberry and Malibu Milkshake**  
Malibu Coconut Rum blended with strawberry ice cream, topped with whipped cream and strawberry sauce

**Caramel Rum Punch**  
Appleton Estate Rum, Grand Marnier, watermelon syrup, lime, pineapple, demerara sugar caramel & a dusting of nutmeg & cinnamon

**Smoretini**  
Absolut Vanilla Vodka, Tia Maria, chocolate syrup, marshmallow ice, espresso, toasted marshmallow

**Rosé Gin Sorbet**  
Gordons Gin & rosé wine blended with champagne sorbet, finished with splash of tonic & a garnish of rose petals

Allergens: All our food is freshly prepared in the Hotel Kitchen; wheat, flour & nut products are used throughout the day within this area. For any dietary requirements please speak to your server

# BALCONY

— Bar —

## COCKTAILS

£8.50 Each

<b>French Martini</b> Absolut Vodka, Chambord, Pineapple Juice	<b>Espresso Martini</b> Absolut Vodka, Tia Maria, Espresso, Sugar Syrup	<b>Mojito</b> Bacardi, Lime Juice, Mint, Sugar Syrup, Soda Water	<b>Bramble</b> Listoke, Chambord, Sugar, Lemon	<b>Mixologist</b> Curious Cocktails, Ask your server for details
<b>Strawberry Daquiri</b> Havana Blanco, Strawberry Puree, Lime Juice, Sugar Syrup	<b>Whiskey Sours</b> Bushmills, Lime Juice, Sugar Syrup, Foam, Angostura Bitters	<b>Amaretto Sours</b> Disaronno, Lime Juice, Sugar Syrup, Foam, Angostura Bitters	<b>Pornstar Martini</b> Absolut Vodka, Passoa, Lime Juice, Passionfruit Puree, Vanilla Syrup, Pineapple Juice	

## LIQUEUR COFFEE SELECTION

£8.50 Each

<b>Irish Coffee</b> With Bushmills Whisky	<b>Baileys Coffee</b> With Baileys	<b>Café Royale</b> With Hennessy Brandy	<b>Italian Coffee</b> With Sambuca	<b>Calypso Coffee</b> With Tia Maria
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## THE BALCONY GIN COLLECTION

LOCAL GINS FROM NORTHERN IRELAND / IRELAND

<b>Frankie &amp; Eileens - Co. Antrim</b> £6.00 Limited edition gin, distilled in Randalstown using spring water from their own well. Garnished with slices of orange & lemon (Best served with Light Tonic)	<b>Shortcross - Co. Down</b> £6.00 Distilled within the grounds of the historic Rademon Estate using ingredients from their own walled gardens. Garnished with orange peel & mint (Best served with Crisp Tonic)	<b>Dingle - Co. Kerry</b> £6.00 Distilled using amongst other botanicals, rowan berry, hawthorn and heather for a taste of the Kerry landscape. Garnished with orange slice (Best served with Light Tonic)
<b>Jawbox - Co. Antrim</b> £6.50 A gin like no other, distilled using a unique combination of botanicals including Belfast Black Mountain Heather. Garnished with honeycomb (Best served with Ginger Ale)	<b>Blackwater No. 5 - Co. Waterford</b> £6.00 From a micro-distillery on the banks of the Blackwater River. Garnished with lime wedge (Best served with Crisp Tonic)	<b>Listoke - Co. Louth</b> £6.00 Handcrafted using sustainable production methods, small batch gin, blended with Boyne Valley Water. Garnished with orange peel (Best served with Elderflower Tonic)

### SCOTTISH GIN

### ENGLISH GIN

### GLOBAL GIN

<b>Boe Bramble - Stirling</b> £6.00 Triple filtered and blended with Scottish blackberries. Garnished with blackberries (Best served with lemonade)	<b>Beefeater 24 - London</b> £6.00 Garnished with grapefruit slice (Best served with Crisp Tonic)	<b>Aviation - Portland USA</b> £6.00 Infused with a blend of botanicals including cardamom, coriander, and French Lavender. Garnished with dehydrated orange slice (Best served with Crisp Tonic)
<b>Boe Violet - Stirling</b> £6.00 Small batch Scottish gin blended with violets. Garnished with Parma Violets (Best served with Elderflower Tonic)	<b>Boodles - Cheshire</b> £6.00 Garnished with lemon & lime slices (Best served with Crisp Tonic)	<b>Hanami - Netherlands</b> £6.00 Garnished with orange slice (Best served with Ginger Ale)
<b>The Botanist - Islay</b> £6.00 Garnished with rosemary sprig (Best served with Crisp Tonic)	<b>Plymouth Gin - Plymouth</b> £6.00 Garnished with lemon & lime (Best served with Crisp Tonic)	<b>Malfy - Italy</b> £6.00 Classic Italian gin inspired by the Amalfi Coast. Garnished with dehydrated lemon (Best served with Light Tonic Water)
<b>Daffys - Cairngorms</b> £6.00 Garnished with orange peel (Best served with Elderflower Tonic)	<b>Plymouth Sloe - Plymouth</b> £6.00 Made with mellow sloe berries. Garnished with lemon (Best served with Light Tonic)	<b>Kopparberg - Sweden</b> £6.00 Infused with the finest ingredients and natural fruit flavours, for a bold and balanced taste. Garnished with Strawberry & Lime (Best served with Lemonade)
<b>Edinburgh Elderflower - Edinburgh</b> £5.25 Garnished with lime wedge (Best served with Crisp Tonic Water)	<b>Sipsmith - London</b> £6.00 Garnished with lime wedge (Best served with Light Tonic Water)	<b>Monkey 47 - Germany</b> £7.00 Combination of British traditions, Indian spices, and the rich landscape of the Black Forest. Garnished with lime wedge and orange peel (Best served with Crisp Tonic)
<b>Edinburgh Rhubarb &amp; Ginger - Edinburgh</b> £5.25 Garnished with kaffir lime & lemon peel (Best served with Ginger Ale)	<b>Tanqueray - London</b> £6.00 Garnished with dehydrated grapefruit & mint (Best served with Crisp Tonic)	
<b>Hendricks - Ayrshire</b> £6.00 Garnished with cucumber ribbons & peppercorns (Best Served with Light Tonic)		

### HOUSE GIN

Bombay Sapphire | Gordon's | Gordon's Pink | Beefeater | Cork

## WHISKY & BRANDY

### IRISH WHISKEY

Middleton Very Rare	£18.00
Bush 16yr	£8.50
Black Bush	£4.50
Bushmills	£4.00
Jameson	£4.00
Redbreast	£6.50
Powers	£4.00

### BRANDY

Remy Martin XO	£18.00
Remy Martin VSOP	£6.50
Hennessy VS	£5.00

### SCOTCH WHISKY

Bell's	£4.00
Famous Grouse	£4.00
Glenfiddich 12 year old malt	£6.50
Glenmorangie 10 year old malt	£6.50
Lagavulin 16 year old malt	£8.50

### BOURBON/AMERICAN

Canadian Club	£4.00
Jack Daniels Tennessee Whiskey	£4.00
Makers Mark Classic Bourbon	£4.50
Wild Turkey 101 Bourbon	£4.50
Woodford Reserve	£6.50

## PREMIUM SPIRITS

### VODKA

Grey Goose	£5.50
Belvedere	£5.50
Absolut	£4.00
Absolut Citron	£4.00

### RUM

Appleton Estate	£4.00
Havana 3yr	£4.00
Kraken	£4.00
Lamb's Navy	£4.00