

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)
Garlic mayo, Sweet chilli sauce, BBQ sauce, Chilli mayo

1.25

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
Baconnaisse, 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

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

Sticky Toffee Pudding
An old favourite, smothered in warm butterscotch sauce, served with 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

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

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

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

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

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

LIQUEUR COFFEE SELECTION

8.50 Each

Irish Coffee With Bushmills Whisky	Baileys Coffee With Baileys	Café Royale With Hennessy Brandy	Italian Coffee With Sambuca	Calypso Coffee With Tia Maria
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THE BALCONY GIN COLLECTION

LOCAL GINS FROM NOTHERN IRELAND / IRELAND

Frankie & Eileens - Co. Antrim 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)	Shortcross - Co. Down 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)	Dingle - Co. Kerry 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)
Jawbox - Co. Antrim 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)	Blackwater No. 5 - Co. Waterford 6.00 From a micro-distillery on the banks of the Blackwater River. Garnished with lime wedge (Best served with Crisp Tonic)	Listoke - Co. Louth 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

Boe Bramble - Stirling 6.00 Triple filtered and blended with Scottish blackberries. Garnished with blackberries (Best served with lemonade)	Beefeater 24 - London 6.00 Garnished with grapefruit slice (Best served with Crisp Tonic)	Aviation - Portland USA 6.00 Infused with a blend of botanicals including cardamom, coriander, and French Lavender. Garnished with dehydrated orange slice (Best served with Crisp Tonic)
Boe Violet - Stirling 6.00 Small batch Scottish gin blended with violets. Garnished with Parma Violets (Best served with Elderflower Tonic)	Boodles - Cheshire 6.00 Garnished with lemon & lime slices (Best served with Crisp Tonic)	Hanami - Netherlands 6.00 Garnished with orange slice (Best served with Ginger Ale)
The Botanist - Islay 6.00 Garnished with rosemary sprig (Best served with Crisp Tonic)	Plymouth Gin - Plymouth 6.00 Garnished with lemon & lime (Best served with Crisp Tonic)	Malfy - Italy 6.00 Classic Italian gin inspired by the Amalfi Coast. Garnished with dehydrated lemon (Best served with Light Tonic Water)
Daffys - Cairngorms 6.00 Garnished with orange peel (Best served with Elderflower Tonic)	Plymouth Sloe - Plymouth 6.00 Made with mellow sloe berries. Garnished with lemon (Best served with Light Tonic)	Kopparberg - Sweden 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)
Edinburgh Elderflower - Edinburgh 5.25 Garnished with lime wedge (Best served with Crisp Tonic Water)	Sipsmith - London 6.00 Garnished with lime wedge (Best served with Light Tonic Water)	Monkey 47 - Germany 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)
Edinburgh Rhubarb & Ginger - Edinburgh 5.25 Garnished with kaffir lime & lemon peel (Best served with Ginger Ale)	Tanqueray - London 6.00 Garnished with dehydrated grapefruit & mint (Best served with Crisp Tonic)	
Hendricks - Ayrshire 6.00 Garnished with cucumber ribbons & peppercorns (Best Served with Light Tonic)		

HOUSE GIN

Bombay Sapphire | Gordons | Gordons 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