

LA SCALA
BISTRO

HASTINGS HOTELS

OUR FOOD.
POWER OF GOOD.





We provide quality, wholesome food in informal, relaxed surroundings, using the freshest seasonal and local produce.

To Start

Northern Irish Onion Soup Grelot Onions, Yellow door Sourdough, Coleraine Cheddar	£8
Buffalo Hot Chicken Wings Accompanied by House Made Coleslaw, Blue Cheese Dressing, Pickled Celery & tossed in Frank's Hot Sauce	£8
Warm Focaccia Bread Served with Smoked Paprika & Garlic Butter, Chilli Oil and Balsamic Dip	£7
Ham Hock Terrine With Homemade Piccalilli & Garlic Sourdough Crostini	£8
Tempura Broccoli Salad Lightly Battered Tenderstem Broccoli, served with a Frisée, Rocket & Affilla Cress Salad, Gochujang Dressing & Spiced Cashews	£8
Stormont Caesar Salad Served with Warm Grant's Bacon Lardons, Garlic Croutons, Parmesan and Homemade Caesar Dressing	<div>Starter Main</div> <div>£9 £13</div>

Mains

Katsu Curry Chicken Panko Breaded Irish Chicken Fillet, fried & served with Katsu Curry Sauce, Pak Choi & Coconut Rice	£19
Fillet of Salmon Served with Homemade Gnocchi, Tenderstem Broccoli, Chive Cream & Crispy Samphire	£20
Beef Shin Ragu Lisdergan Slow Roasted Beef Shin, in a rich Pomodoro sauce with Pappardelle Pasta, Wild Mushrooms & Shaved Parmesan	£20
Braised Pork Belly Grant's slow cooked Pork Belly, served with Red Cabbage, Grace Hill Black Pudding Croquette, Candy Apple Purée & a Rich Pan Jus	£18
Roast Irish Chicken Supreme Roasted Irish Chicken Supreme, accompanied by smoked Bacon Mash, Honey roast Root Vegetables & Chicken Jus	£20
Lightly Battered Fish Beer Battered Fish served with Mushy Peas, Homemade Tartar sauce, & Triple Cooked Chips	£19
Lisdergan Flax Fed 10oz Ribeye Served with roast Vine Tomatoes, Onion Rings, Confit Garlic, Peppercorn Sauce & Triple Cooked Chips	£34

Lisdergan Gourmet 6oz. Burger 100% Irish Beef Burger on a Brioche Roll with Lettuce, Tomato & served with Homemade Tomato Chutney & Triple Cooked Chips	£18
Add Smoked Applewood Cheddar, Grant's Dry Cured Bacon or 2 Onion Rings	
£2 Each or all 3 for £5	

Vegetarian & Vegan

Cauliflower Katsu Curry Panko Breaded Cauliflower Steak, fried & served with Katsu Curry Sauce, Pak Choi & Coconut Rice	£17
Portobello Mushroom Burger Marinated Portobello Mushrooms, Sautéed & served on a Brioche Roll with Lettuce, Tomato, Pesto Mayonnaise, Vegan Mozzarella & Triple Cooked Chips	£17

Sides

Creamy Champ	Triple Cooked Chips
Sautéed Miso Green Vegetables	Rocket & Parmesan Salad
Side Salad	Beer Battered Onion Rings
Smoked Bacon Mash	Fried Macaroni & Cheese Croquettes

Desserts

Cereal Milk Crème Brûlée Sweet & Creamy Cereal flavoured Brûlée, served with a Homemade Flapjack Biscuit	£8
Chocolate & Orange Delice Served with Chantilly Cream, Orange Gel	£8
Vanilla & Honey Panna Cotta With a Crispy Biscuit Crumble & Homemade Honeycomb	£8
Vegan Apple Crumble Tart Served with Vegan Vanilla Ice Cream	£8
Taste the Island Cheeseboard A selection of Kearney Blue, Irish Brie and Mature Gubbeen served with Ditty's Oatcakes & Erin Grove Spiced Apple Chutney	£12

Diners with a food allergy or any special dietary requirements are recommended to consult their server before ordering.

We offer Gluten Sensitive options but do not operate in a fully Gluten Free Kitchen.

We're Passionate About Local Produce.

