

Served in the Lounge

5pm - 9pm



STORMONT

HOTEL

CARE TO SHARE?

Charcuterie Board

£20

Selection of Cured Meats, Tomato Tapenade, Sourdough, Olives & Olive Oil

Taste the Island Cheeseboard

£14

Kearney Blue, Irish Brie & Mature Gubbeen with Erin Grove Spiced Apple Chutney, Grapes, & Ditty's Oatcakes

LIGHT BITES

Marinated Olives, Spiced Nuts and Rice Crackers £8

Buffalo Hot Chicken Wings

£8

Accompanied by Homemade Coleslaw, Blue Cheese Dressing, Pickled Celery & Tossed in Frank's Hot Sauce

Warm Focaccia Bread

£7

Served with Smoked Paprika & Garlic Butter, Chilli Oil & Balsamic Dip

Cheesy Parmesan Potato Sticks

£7

Served with Roasted Red Pepper Aioli

Deep Fried Mac & Cheese Croquettes

£7

Truffle Powder

Whipped Brie, Hot Honey

£8

Served with Toasted Baguette

Lounge
Dining



Menu served daily 11am - 5pm

FROM THE BAKERY

- Scones** £6
Plain, Cherry, Sultana, Pear & Ginger or
White Chocolate & Raspberry
Served with Clotted Cream, Butter, &
Erin Grove Lemon Curd & Strawberry Preserves

SOUPS & SANDWICHES

- Seasonal Soup** £7
Served with Hastings Signature Wheaten Scone
- All Day Sandwich Selection** £9
All Sandwiches are served on your choice of
Irwin's malted Brown Bread or Thick Sliced White Bread
and are accompanied by Homemade Coleslaw & locally
produced Tayto Cheese & Onion Crisps.

Coronation Irish Chicken

**Clements Free Range Egg Mayonnaise
and Watercress**

**Grant's Ham & Irish Cheddar Cheese
with Ballymaloe Relish**

Tuna & Scallion

Add a cup of Soup £3

- Open Prawn Sandwich** £12
Served on Irwin's Wheaten Bread tossed in a
Zesty Marie Rose sauce & garnished with
Baby Gem Lettuce, Tomato & Caper Salad

BRUNCH

- Shakshuka** £15
Two Gently Poached Clements Eggs in a sauce of
Tomatoes, Peppers, Onion, Garlic, & Chorizo served
with Toasted Sourdough

- Pumpkin Spiced French Toast** £12
Thick cut Brioche slices, dipped in Egg Batter & pan
fried until light and crispy, topped with Pumpkin &
Cinnamon butter and served with Grant's Crispy
Streaky Bacon & Maple Syrup

- Croque Madame** £14
Two slices of Irwin's thick cut White Bread filled with
Grant's Ham & Irish Cheddar, topped with a Clements
Fried Egg & a Creamy Bechamel sauce served with
Skinny Fries

- Classic Club Sandwich** £16
Toasted Irwin's Thick cut Bread, piled high and layered
with Irish Chicken, Grant's Dry Cured Bacon, Lettuce,
Tomato & Creamy Mayonnaise served with Homemade
Coleslaw & Skinny Fries

MAIN COURSES

- Caesar Salad** £13
Baby Gem Lettuce, Grant's Warm Bacon Lardons,
Garlic Croutons, Parmesan & Homemade
Caesar Dressing

Add Irish Chicken £4

- The Mighty Cobb Salad** £15
Diced Irish Chicken, Crispy Baby Gem Lettuce,
crumbled Cashel Blue Cheese, diced Tomato,
Avocado & Grant's Bacon, Clement's Hard-Boiled
Egg & Homemade Cobb salad dressing

- Lisdergan 6oz. Steak Sandwich** £18
Served on toasted Ciabatta drizzled with
Rosemary & Garlic Oil & served with Beer
Battered Onion Rings, Creamy Peppercorn
Sauce & Skinny Fries

- Crispy Beer Battered Fish Finger Sandwich** £16
Served on a toasted Brioche Roll & garnished
with a Curry Mayonnaise, Shredded Baby Gem,
Pickled Shallots & a Mango Chutney dipping sauce
& served with Triple Cooked Chips

- Mexican Smash Burger** £19
Two 100% Lisdergan Irish Beef Burgers on a
toasted Brioche Roll, served with Homemade
Salsa & Guacamole, with baby Gem Lettuce,
Smoked Cheddar, Jalapenos & Skinny Fries

- Portobello Mushroom Burger** £17
Marinated Portobello Mushrooms, Sautéed &
served on a Brioche Roll with Lettuce, Tomato,
Pesto Mayonnaise & Vegan Mozzarella served
with Triple Cooked Chips

SIDES

- Creamy Champ** £5 each
Triple Cooked Chips
- Sautéed Miso Green Vegetables** £5 each
Rocket & Parmesan Salad
- Side Salad** £5 each
Beer Battered Onion Rings
- Smoked Bacon Mash** £5 each
Fried Macaroni & Cheese Croquettes

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

We're Passionate About Local Produce.

