



STORMONT  
HOTEL

The Lounge

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# Lounge Dining

Menu Served daily 11am-5pm

## FROM OUR HOMEMADE BAKERY

### Traybakes

Daily selection available

£5

### Scones

Plain, cherry, sultana, pear & ginger or white chocolate & raspberry

All served with Erin Grove lemon curd, clotted cream and strawberry preserves

£6

## LIGHTER BITES

### Seasonal Soup of the Day

Served with a signature Hastings  
homemade wheaten scone

£8

### Sandwich Selection

Choice of Irwin's malted brown bread or  
thick sliced white bread and accompanied  
with homemade coleslaw and Tayto  
cheese & onion crisps

£10

Coronation Irish Chicken

Clement's Free Range Egg

Mayonnaise and Watercress

Grant's Ham & Irish Cheddar Cheese  
with Ballymaloe Relish

Tuna & Spring Onion

**Add a cup of soup to any sandwich**

£4

### Stormont Caesar Salad

Baby gem lettuce, warm Grant's  
bacon lardons, garlic croutons,  
Parmesan and homemade Caesar  
salad dressing

£14

### Mediterranean Salad

Mixed seasonal lettuces topped with  
crispy roasted chickpeas, cherry  
tomatoes, roasted red peppers, red  
onion and cucumber tossed in a  
lemon vinaigrette and finished with  
crumbled feta cheese

£14

**Add Irish Chicken to any salad**

£5

## BRUNCH

### Shakshuka

Two gently poached Clements'  
free-range eggs served in a rich  
tomato sauce with peppers, onions,  
garlic and chorizo topped with feta  
cheese and accompanied by grilled  
sourdough

£16

### French Toast

Two thick cut slices of brioche,  
dipped in egg batter and pan fried  
light & crispy served with coconut  
caramel sauce, toasted coconut,  
passionfruit preserves and crispy  
smoked streaky bacon

£14

### Smashed Avocado

Two Clements' free range poached  
eggs, smashed avocado, smoked  
paprika Hollandaise sauce and  
Linwood's flaxseeds served on  
toasted sourdough

£14

### The Lounge Bagel

Served with fresh fruit and  
homemade game chips

Slow cooked cola glazed ham,  
Irish Cheddar, rocket leaves and  
wholegrain mustard mayonnaise  
or

Ewing's smoked salmon, whipped dill  
cream cheese, pickled shallots

£16

## MAIN COURSES

<b>Open Prawn Sandwich</b>	<b>£14</b>
Atlantic prawns tossed in zesty Marie Rose sauce served on Irwin's wheaten bread and garnished with baby gem & tomato-caper salad	
<b>Classic Club Sandwich</b>	<b>£17</b>
Toasted Irwin's thick cut bread, piled high and layered with grilled Irish chicken, Grant's dry cured bacon, lettuce, tomato and creamy mayonnaise served with homemade coleslaw and seasoned skinny fries	
<b>Katsu Sando</b>	<b>£16</b>
Slow cooked Grant's pork belly, breaded and lightly fried served with curried coleslaw, a tangy raspberry sauce and toasted thick cut Irwin's white bread, accompanied by seasoned skinny fries	
<b>Lisdergan 6oz. Steak Sandwich</b>	<b>£20</b>
Served on toasted ciabatta, drizzled with rosemary & garlic oil and chimichurri, beer battered onion rings and served with seasoned skinny fries	
<b>Seafood Chowder</b>	<b>£20</b>
Medley of local seafood in a creamy garlic & potato broth served in a traditional Belfast bap	
<b>Fish &amp; Chips</b>	<b>£20</b>
Lightly beer battered fish served with homemade tartar sauce, mushy peas and triple cooked chips	
<b>Lisdergan Gourmet 6oz. Burger</b>	<b>£20</b>
100% Irish beef burger on a toasted brioche roll with lettuce, tomato, and a jalapeño jam with triple cooked chips Add smoked Applewood Cheddar, Kearney blue cheese, Grant's dry cured bacon or 2 onion rings <b>£3 each or 3 for £6</b>	

## SIDES

**£5 each**

<b>Creamy smoked bacon mash</b>	<b>Beer battered onion rings</b>
<b>Sauteed green vegetables</b>	<b>Seasoned skinny fries</b>
<b>Triple cooked chips</b>	<b>Fried macaroni &amp; cheese croquettes</b>
<b>Rocket &amp; Parmesan salad</b>	

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.

Menu Served daily 5pm-9pm

## CARE TO SHARE?

### Charcuterie Board

Selections of cured meats, tomato tapenade, olives, torn burrata in olive oil & grilled sourdough

£22

### Taste The Island Cheeseboard

Kearney Blue Cheese, Cahill porter & mature durrus with pear & lime chutney, grapes & Ditty's oatcakes

£16

## LITTLE BITES

### Evening Nibble Plate

Marinated olives, spiced rice crackers and roasted seasoned nuts

£8

### Totchos

Seasoned tator tots, drizzled in Cheddar cheese sauce, fresh pico de gallo & guacamole

£10

### Korean BBQ Wings

Crispy fried marinated Wings tossed in Korean BBQ sauce served with kimchee slaw

£10

### Fried Macaroni & Cheese Croquettes

Drizzled with truffle oil

£10

### Salt & Pepper Squid

Served with peppers, spring onions and a sweet & sour dipping sauce

£11

## A BIGGER BITE

### Fish & Chips

Lightly beer battered fish served with homemade tartar sauce, mushy peas and triple cooked chips

£20

### Lisdergan Gourmet 6oz. Burger

100% Irish beef burger on a toasted brioche roll with lettuce, tomato, and a homemade Jalapeño jam & triple cooked chips

£20

### Thai Green Chicken Curry

Marinated Irish chicken, pak choi, green peppers, spinach & onions in a fragrant Thai coconut sauce served with Basmati rice & flatbread

£22

### Thai Green Curry

Butternut squash, pak choi, green peppers, spinach & onions in a fragrant Thai coconut sauce served with Basmati rice & flatbread

£19



WE'RE PASSIONATE ABOUT LOCAL PRODUCE