



STORMONT  
HOTEL

The Lounge



# 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

£10

### 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

£3

**Starter    Main**

### Stormont Caesar Salad

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

£9

£14

### Panzanella Salad

Seasonal mixed lettuce with torn fresh basil, ciabatta croutons, ripe mixed tomatoes, black olives and topped with shredded buffalo mozzarella and a red wine vinaigrette

£14

### Add Irish Chicken to any salad

£5

### Add soft boiled egg

£2

## BRUNCH

### Fried Chicken Benedict

Southern fried buttermilk chicken on Belgian waffle served with a smoked hollandaise and soft poached eggs

£15

### French Toast

Coconut French toast with spiced roasted pineapple served with coconut milk custard and drizzled with maple syrup

£14

### Stormont Breakfast Bap

Gracehill black pudding, apple & sausage patty, smoked applewood cheddar, tomato relish, Clement's fried egg and rocket on a brioche bap

£14

### Huevos Rancheros

Grilled corn tortilla, refried black beans, pico de gallo, avocado, crumbled feta and fried eggs

£14

### The Lounge Bagel

Served with fresh fruit salad and Tayto cheese & onion crisps

£15

Choice of:

#### Crispy Halloumi Bagel:

Deep fried halloumi, pickled red onion, sweet chilli mayonnaise & rocket

or

#### Grilled Chicken & Bacon Bagel:

Herbed Irish chicken, Grant's smoked streaky bacon, melted cheddar, & mustard mayonnaise

## MAIN COURSES

<b>Open Prawn Sandwich</b> Atlantic prawns tossed in zesty Marie Rose sauce served on Irwin's wheaten bread and garnished with baby gem & tomato-caper salad	<b>£14</b>
<b>Classic Club Sandwich</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>£17</b>
<b>Ultimate Grilled Cheese Sandwich</b> Thick cut white bread, filled high with cheddar and Gruyere cheese, caramelised onion chutney and grilled in a rosemary butter, served with homemade coleslaw & seasoned skinny fries	<b>£15</b>
<b>Lisdergan 6oz. Steak Sandwich</b> Served on toasted ciabatta, drizzled with rosemary & garlic oil and chimichurri, beer battered onion rings and served with seasoned skinny fries	<b>£20</b>
<b>Manhattan Chowder</b> Medley of local seafood in a rich tomato & tarragon broth, with vegetables and potatoes served with Irwin's wheaten bread	<b>£14</b>
<b>Fish &amp; Chips</b> Lightly beer battered fish served with homemade tartar sauce, mushy peas and triple cooked chips	<b>£20</b>
<b>Lisdergan Gourmet 6oz. Burger</b> 100% Irish beef burger on a toasted brioche roll with lettuce, tomato, and a tomato relish with triple cooked chips	<b>£20</b>
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**

**Creamy champ**  
**Sautéed vegetables**  
**Triple cooked chips**  
**Rocket & Parmesan salad**  
**Beer battered onion rings**  
**Seasoned skinny fries**  
**Green salad with basil vinaigrette**

**A 10% discretionary service charge will be applied.**

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 & Irish Brie with pear & lime chutney, grapes & Ditty's oatcakes

£16

## LITTLE BITES

### Evening Nibble Plate

Marinated olives, salt & pepper cashews, crispy fried corn nuts

£8

### Totchos

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

£10

### Crispy Honey Sriracha Chicken Wings

Lightly fried and served with a fragrant mango salsa

£10

### Italian Scotch Olives

Pitted Nocerella olives wrapped in seasoned sausage meat and coated in Panko breadcrumbs, deep fried and served with a roasted sage and mayonnaise

£10

### Baby Back Ribs

Slow cooked pork ribs, smothered in a Jack Daniels BBQ sauce and served with homemade coleslaw

£11

## A BIGGER BITE

### Fish & Chips

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

£20

### Lisdergan Gourmet 6oz. Burger

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

£20

### Chicken Bhuna

Marinated Irish chicken, stir fried Asian vegetables, cooked in lightly spiced & fragrant bhuna masala and garnished with fresh coriander, served with basmati rice and warm garlic & coriander naan

£22

### Vegetable Bhuna

Butternut squash, pak choi, green peppers, spinach & onions in a fragrant bhuna masala sauce served with basmati rice & garlic coriander naan

£19



WE'RE PASSIONATE ABOUT LOCAL PRODUCE