



STORMONT
HOTEL

The Lounge



Lounge Dining

Menu Served daily 11am-5pm

FROM OUR HOMEMADE BAKERY

Traybakes Daily selection available	£5
Scones Plain, cherry, sultana, lemon & blueberry, 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	£3
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	Starter	Main
Stormont Ceasar Salad	£10	£15
Baby gem lettuce, warm Grant's bacon lardons, garlic croutons, parmesan, boiled Clement's egg, tapenade, and homemade caesar salad dressing		

Add Irish Chicken or Glenarm Salmon	£5
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Chinese Chicken Salad	£14
Crispy Irish chicken, baby gem, mandarin oranges, rice noodles, red cabbage, water chestnuts, and scallions, finished with sesame-coriander dressing	

BRUNCH

Belfast Benedict Grilled Irwin's soda bread, topped with buttered cabbage, Grant's dry-cured bacon, Clement's poached eggs, and Irish cheddar & scallion hollandaise	£15
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French Toast Mess Pan-fried dipped brioche, with Erin Grove lemon curd, blackberries, crispy meringue shards, and dusted in lemon sugar	£14
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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
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Molettes Homemade Mexican beans on toasted sourdough, with pico de gallo, avocado & lime purée, pickled chillies, Clement's poached eggs, and crumbled cheese	£14
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THE LOUNGE ROMAN SANDWICHES

Served on classic Italian-style sourdough, with marinated olives & Tayto cheese and onion crisps

Rueben Sandwich Hot pastrami, sauerkraut, 1000 island dressing, cheese	£16
The Italian Job Warm bresaola, mortadella, pesto, buffalo mozzarella, aioli	£16
Veggie Lover Chargrilled peppers, aubergine, artichokes with homemade hummus and tomato & red onion chutney	£16

MAIN COURSES

Open Prawn Sandwich Atlantic prawns tossed in zesty Marie Rose sauce served on Irwin's wheaten bread and garnished with baby gem & tomato-caper salad	£15
Classic Club Sandwich Toasted 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	£18
Posh Grilled Ham & Cheese Sandwich Thick-cut white bread, filled high with cheddar and Gruyère cheese, caramelized onion chutney, slow-roasted ham hock, and grilled in rosemary butter, served with homemade coleslaw & seasoned skinny fries	£16
Lisdergan 6oz. Steak Sandwich Served on toasted ciabatta, drizzled with rosemary & garlic oil, with beer-battered onion rings and served with seasoned skinny fries <i>Choice of chimichurri sauce, wild mushroom butter, or peppered cream sauce</i>	£21
Manhattan Chowder Medley of local seafood in a rich tomato & tarragon broth, with vegetables and potatoes served with Irwin's wheaten bread	£9
Fish & Chips Lightly beer battered fish served with homemade tartar sauce, mushy peas and triple cooked chips	£20
Lisdergan Gourmet Burger 100% Irish beef burger on a toasted brioche roll with lettuce, tomato, tomato relish with triple cooked chips Add smoked Applewood cheddar, Kearney blue cheese, Grant's dry cured bacon or 2 onion rings	£20 £3 each/ 3 for £6

SIDES

Creamy champ	Beer battered onion rings	£5 each
Sautéed vegetables	Seasoned skinny fries	
Triple cooked chips	Green salad with basil vinaigrette	
Rocket & Parmesan salad		

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

Selection of cured meats, tapenade, olives, torn buffalo mozzarella in olive oil & Roman sourdough

£22

Taste The Island Cheeseboard

Kearney Blue Cheese, Cahill Porter & Irish Brie with a pear & lime chutney, grapes & Ditty's oatcakes

£16

LITTLE BITES

Evening Nibble Plate

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

£8

Warm Roman Sourdough Bread

Served with pesto, marinara sauce, olive oil and balsamic dip

£8

Pickleback Chicken Wings

Marinated in Bushmills whiskey, Waggledance dance honey & pickle brine, served with gherkins and ranch dressing

£10

Chilli Con Carne Bites

Panko breaded spicy chilli con carne bites, fried golden brown and served with a tomato dipping sauce

£10

Baby Back Ribs

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

£12

A BIGGER BITE

Fish & Chips

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

£20

Lisdergan Gourmet Burger

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

£20

Chicken Bhuna

Marinated Irish chicken, stir fried and slow 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