



STORMONT
HOTEL

LA SCALA
BISTRO



TO START

Seasonal Soup of the Day		£8
Served with a signature Hastings homemade wheaten scone		
Warm Roman Sourdough Bread		£8
Served with pesto, marinara sauce, olive oil and balsamic dip		
Seafood Chowder		£9
Medley of local seafood in a thick, creamy herbed soup, with potatoes and vegetables, served with Irwin’s wheaten bread		
Crispy Thai Green Curry Chicken Wings		£10
Marinated in a homemade curry paste, buttermilk and sriracha brine, served with mango chutney, lime and coconut dressing		
Salmon Niçoise Salad	Starter	Main
Mixed seasonal lettuces topped with roasted baby potatoes, hard-boiled egg, fine green beans, tomato, and served with an apple cider vinaigrette	£10	£15
Stormont Caesar Salad	Starter	Main
Baby gem lettuce, warm Grant’s bacon lardons, garlic croutons, Parmesan, boiled egg, tapenade, and homemade Caesar salad dressing	£10	£15
Add Irish Chicken or Glenarm Salmon		£6
Lamb Kofta Scotch Egg		£10
Soft-boiled Clement’s free-range egg, wrapped in spiced lamb kofta, breaded, fried, served warm and garnished with pickled pomegranate seeds, red cabbage and harissa yoghurt cream		
Tandoori Prawn Skewers		£10
Served with a tomato & cucumber salad & a spicy mint raita		

MAINS

Irish Chicken Supreme	£22
Marinated Irish chicken, roasted and served with an apple and Brie croquette potato, pea purée and cider jus	
Slow-Cooked Lisdergan Short Rib of Beef	£26
15 hour braised short rib of beef, served with a rich beef jus and creamed Comber mashed potatoes	
Crispy Pork Porchetta	£22
Rolled boneless Grant’s pork belly, stuffed with herbs and served with a homemade chimichurri sauce and braised red cabbage	
Chicken Balti	£22
Irish chicken, marinated in fragrant spices, sautéed and served in a rich smoky tomato sauce with spinach, pak choi, peppers, basmati rice, and garlic coriander naan bread	
Ewing’s Pan-Seared Salmon	£25
Accompanied by pommes Anna and Béarnaise sauce	
Garlic Chicken Rigatoni	£22
Garlic-marinated Irish Chicken, wild mushrooms, cream sauce, torn basil leaves, and Parmesan	
Fish & Chips	£21
Lightly beer-battered fish served with homemade tartar sauce, mushy peas, and triple-cooked chips	



Lisdergan Flax-Fed 10oz Sirloin	£36
Served with roast vine tomatoes, onions rings, confit garlic, and peppercorn sauce	
Lisdergan Gourmet Burger	£20
100% Irish beef burger on a toasted brioche roll with lettuce, tomato, and tomato relish and triple- cooked chips	
<i>Add smoked Applewood cheddar, Kearney blue cheese, Grant's dry-cured bacon, or 2 onion rings</i>	£3 each or 3 for £8

VEGETARIAN & VEGAN

Vegetable Balti	£19
Butternut squash, pak choy, green peppers and spinach marinated in fragrant spices, sautéed and served in a rich smoky tomato sauce, with basmati rice and garlic coriander naan bread	
Roasted Cauliflower & Hazelnut Carbonara	£20
Marinated cauliflower and toasted hazelnuts, penne pasta sautéed in a garlic & thyme plant cream sauce	

SIDES

Creamy chorizo macaroni & cheese	£5 each
Roasted garlic sautéed greens with toasted almonds	
Crispy beer-battered onion rings	
Hand-cut chunky chips	
Seasoned Parmesan skinny fries	
Summer salad with sun-dried tomatoes, olives, red onion & pesto dressing	
Creamed mashed potatoes	

DESSERTS

Belgian Chocolate Torte	£9
With Muine Glas honeycomb ice cream	
Lemon & Blackberry Eton Mess	£9
Served with Erin Grove lemon curd, meringue shards, blackberry purée & whipped cream	
Elderflower & Summer Berry Creme Brûlée	£9
A rich, creamy brûlée sweetened with summer berries and elderflower, served with a white chocolate shortbread biscuit	
Thompson's Earl Grey & Vanilla Poached Pear	£9
Served warm with a scoop of Muine Glas Bourbon vanilla ice cream	
Taste the Island Cheeseboard	£14
Kearney blue cheese, Cahill porter & Irish Brie with pear & lime chutney, grapes & Ditty's oatcakes	

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.



WE'RE PASSIONATE ABOUT LOCAL PRODUCE