

The Stormont Hotel has a variety has a variety of dishes that are available to enjoy in your room during your stay with us. To order please contact a member of our reception team by dialling ‘0’

All day dining available 12 - 8.45pm

All room service orders are subject to a £5 tray charge

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 & vegetables, served with Irwin’s wheaten bread	
Crispy Thai Green Curry Chicken Wings	£10
Marinated in a homemade curry paste, buttermilk & sriracha brine, served with mango chutney, lime & coconut dressing	
Salmon Niçoise Salad	Starter £10 Main £15
Mixed seasonal lettuces topped with roasted baby potatoes, hard-boiled egg, fine green beans, tomato, and served with an apple cider vinaigrette	
Stormont Caesar Salad	Starter £10 Main £15
Baby gem lettuce, warm Grant’s bacon lardons, garlic croutons, parmesan, boiled egg, tapenade, and homemade Caesar salad dressing	
Add Irish Chicken or Glenarm Salmon	£7
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, red cabbage and harissa yogurt cream	
Tandoori Prawn Skewers	£10
Served with a tomato & cucumber salad and a spicy mint raita	

MAINS

Irish Chicken Supreme	£22
Marinated Irish Chicken, roasted and served with an apple & Brie croquette potato, pea purée & cider jus	
Slow-Cooked Lisdergan Short Rib of Beef	£26
15 hour braised short rib of beef, served with a rich beef jus & creamy Comber mashed potatoes	
Crispy Pork Porchetta	£22
Rolled boneless Grant’s pork belly, stuffed with herbs and served with a chimi churri 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 pomme Anna & Béarnaise sauce	
Garlic Chicken Rigatoni	£22
Garlic-marinated Irish Chicken, wild mushrooms, cream sauce, torn basil leaves, and Parmesan	

Fish & Chips Lightly beer-battered fish served with homemade tartar sauce, mushy peas, and triple-cooked chips	£21
Lisdergan Flax-Fed 10oz Sirloin Served with roast vine tomatoes, onions rings, confit garlic, and peppercorn sauce	£36
Lisdergan Gourmet Burger 100% Irish beef burger on a toasted brioche roll with lettuce, tomato, and tomato relish & triple-cooked chips	£20
Add smoked Apple wood cheddar, Kearney blue cheese, Grant's dry-cured bacon, or 2 onion rings	£3 each or 3 for £8

VEGETARIAN & VEGAN

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

SIDES	£5 each
Creamy chorizo macaroni & cheese	
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	
Creamy mashed potatoes	

DESSERTS

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