

The background of the entire page is a deep purple color. Overlaid on this background are several large, dark green holly leaves with sharp, pointed edges. Interspersed among the leaves are clusters of bright red holly berries. Some of the berries have small, white, star-shaped highlights on them, giving them a glossy appearance.

# The Lounge



STORMONT  
HOTEL

# Lounge Dining

Menu Served daily 11am-5pm

## FROM OUR HOMEMADE BAKERY

<b>Traybakes</b> Daily selection available	<b>£5</b>
<b>Scones</b> Plain, cherry, sultana, pear & ginger or white chocolate & raspberry All served with Erin Grove lemon curd, clotted cream and strawberry preserves	<b>£6</b>

## LIGHTER BITES

<b>Seasonal Soup of the Day</b> Served with a signature Hastings homemade wheaten scone	<b>£8</b>
--	-----------

<b>Sandwich Selection</b> Choice of Irwin's malted brown bread or thick sliced white bread and accompanied with homemade coleslaw and Tayto cheese & onion crisps Coronation Irish Chicken Clement's Free Range Egg, Mayonnaise and Watercress Grant's Ham & Irish Cheddar Cheese with Ballymaloe Relish	<b>£10</b>
<b>Add a cup of soup to any sandwich</b>	<b>£3</b>

	<u>Starter</u>	<u>Main</u>
<b>Salmon Niçoise Salad</b> Mixed seasonal lettuces topped with roasted baby potatoes, hard-boiled egg, fine green beans, tomato, and served with an apple cider vinaigrette	<b>£10</b>	<b>£15</b>
<b>Stormont Caesar Salad</b> Baby gem lettuce, warm Grant's bacon lardons, garlic croutons, Parmesan, boiled Clement's egg, tapenade, and homemade Caesar salad dressing	<b>£10</b>	<b>£15</b>
<b>Add Irish chicken or Glenarm salmon</b>	<b>£5</b>	

## BRUNCH

<b>Summerhill Sausage Roll</b> Grant's pork sausage meat, Gracehill black pudding, spices, wrapped in puff pastry, served with mushroom	<b>£8</b>
<b>Stormont Breakfast Bap</b> Gracehill black pudding, apple & sausage patty, smoked Applewood cheddar, tomato relish, Clement's fried egg, and rocket on a brioche bap	<b>£14</b>

## STORMONT LOUNGE QUICHE SELECTION

<b>Classic Quiche Lorraine</b> Baked in a buttery pastry crust, filled with a savoury custard of eggs, cream, Grant's dry-cured bacon, and Gruyère cheese, served with a small green salad & coleslaw	<b>£12</b>
<b>The Chorizo</b> Baked in a buttery pastry crust, filled with a savoury custard of eggs, cream, Spanish chorizo, cherry tomatoes, red onion chutney, and Gruyère cheese, served with a small green salad & coleslaw	<b>£14</b>

THE LOUNGE ROMAN SANDWICHES

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

Your choice of:

<b>Chicken Kiev</b> Panko breaded chicken fillet, Grant's dry-cure bacon, caramelised onions & garlic cream cheese	£16
<b>Ploughman's</b> Grant's ham & dry-cured bacon, Branston pickle, apple, and mature cheddar	£16
<b>Falafel</b> Homemade falafel, spiced tomato chutney, pickled cucumber, and rocket	£16

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	£15	<b>Seafood Chowder</b> Medley of local seafood in a thick, creamy herbed soup, with potatoes & vegetables, served with Irwin's wheaten bread	£15
<b>Classic Club Sandwich</b> Toasted thick-cut bread, piled high and layered with grilled Irish chicken, Grant's dry-cured bacon, lettuce, tomato, and creamy mayonnaise, served with seasoned skinny fries	£18	<b>Fish &amp; Chips</b> Lightly beer-battered fish served with homemade tartar sauce, mushy peas, and triple-cooked chips	£20
<b>Grilled Cheese Nirvana</b> Thick-cut sourdough, filled high with cheddar and Gruyère cheese, homemade fig jam, mustard, sliced beetroot, and pastrami. Pan-fried in rosemary butter and served with seasoned skinny fries	£18	<b>Lisdergan Smash Burger</b> 100% Irish beef burger on a toasted brioche roll with pulled pork, cheddar cheese, tobacco onions, sriracha mayonnaise with seasoned skinny fries	£22
<b>Lisdergan 6oz. Steak Sandwich</b> Served on toasted ciabatta, drizzled with rosemary & garlic oil, with beer-battered onion rings, peppered sauce, and served with seasoned skinny fries	£22		

SIDES £5 each

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

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.

Festive Lounge Dining

Menu Served daily 11am-5pm

<b>Ballylisk Brie &amp; Cranberry Toastie</b> Served on Roman Sourdough with rocket and garnished with homemade coleslaw and Tayto Cheese and Onion crisps	£12
<b>Lisdergan Roast Turkey, Stuffing and Caramelised Onion Toastie</b> Served on Roman Sourdough with homemade coleslaw and Tayto Cheese and Onion crisps	£14
<b>Slow-Roasted Gammon Bap</b> Grant's Gammon slow-roasted and served on a toasted brioche bap with Irish Brie and wholegrain mustard aioli	£12
<b>Lisdergan Turkey Roulade</b> Sautéed Brussels sprouts & smoked bacon, honey-glazed carrots, duck fat roasties, cranberry sauce & traditional gravy	£24
<b>Mince Pie</b> Served warm with brandy custard	£6

Menu Served daily 5pm-9pm

## SCROCCHIARELLA CLASSIC ITALIAN SOURDOUGH PIZZAS

### Pizza Margherita

With peeled Italian plum tomatoes, mozzarella cheese, fresh basil & homemade pesto

£20

### The Savage Slice

Coppa, Bresaola, Ham, mozzarella, hot honey & rocket

£24

## STORMONT LOUNGE HOT DOG CART

### The Dragon's Bite

Shredded Napa cabbage, spicy peanut sauce, garnished with scallions, chilli peppers and crispy rice noodles, served on a deli-delicious Brioche hot dog roll

£14

### Philly Cheese Dog

Sautéed mushrooms, peppers & onions, cheddar cheese, peppered mayonnaise, tobacco onions, served on a deli-delicious Brioche hot dog roll

£14

## 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

### Crispy Thai Green Curry Chicken Wings

Marinated in a homemade curry paste, buttermilk & Sriracha brine, served with mango chutney, lime & coconut dressing

£10

### Cajun Roasted Corn Ribs

Cajun-seasoned corn cob riblets, doused in garlic butter and served with a sweet honey & coriander aioli

£8

### Loaded Nachos

Homemade corn tortilla chips, covered in cheddar cheese, salsa, sour cream, guacamole, Sriracha mayonnaise

£12

Add pulled BBQ pork £3

## A BIGGER BITE

### 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, and a tomato relish & triple cooked chips

£20

### Chicken Balti

Irish chicken marinated in fragrant spices, sautéed and served in a rich smoky tomato sauce, with spinach, Basmati rice and garlic coriander naan bread

£22

### 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



WE'RE PASSIONATE ABOUT LOCAL PRODUCE