



STORMONT  
HOTEL

LA SCALA  
BISTRO



## TO START

**Seasonal Soup of the Day** £9  
Signature Hastings homemade wheaten scone

**Warm Garlic Pitta Bread** £9  
Roasted red pepper hummus, crumbled feta & crispy chickpeas

**Seafood Chowder** £10  
Medley of local seafood in a thick, creamy herbed soup, with Grant's Dry-cured bacon, Comber potatoes & vegetables, served with Irwin's wheaten bread

**Crispy Buffalo Chicken Wings** £12  
Marinated in a buttermilk & sriracha brine, deep-fried and tossed in a Frank's hot sauce glaze. Served with cool blue cheese dressing & celery

**Rockvale Chicken Salad**  
Mixed seasonal lettuces topped with marinated chicken, sweet corn, black beans, cheddar & tomato, garnished with crispy tortilla strips and a smoky lime & coriander dressing

**Starter** £11  
**Main** £16

**Stormont Caesar Salad**  
Baby gem lettuce, warm Grant's bacon lardons, garlic croutons, parmesan, boiled egg, tapenade, and homemade Caesar dressing

**Starter** £11  
**Main** £16

**Add Rockvale chicken or Glenarm salmon** £7

**Nduja & Pork Scotch Egg** £10  
Soft-boiled Clement's free-range egg, wrapped in spiced Nduja & pork mix, breaded, fried, served warm and garnished with pickled radish & fennel salad & spiced tomato dressing

**Brown Shrimp & Vegetable Lumpia** £10  
Crispy handmade spring rolls filled with brown shrimp and vegetables, deep-fried and served with homemade banana ketchup

## MAINS

**Rockvale Irish Chicken Supreme** £24  
Marinated Irish chicken, roasted and served with traditional Irish champ, finished with whiskey & wild mushroom & tarragon cream sauce, and a pan-seared oyster mushroom

**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 Belly** £24  
Grant's pork belly, slowly braised in Magners cider, served with brown butter parsnip purée and a celeriac & apple remoulade

**Massaman Rockvale Chicken Curry** £24  
Irish chicken thighs marinated in fragrant spices, sautéed and served in a sweet, savoury, and slightly tangy sauce with potatoes and onions, garnished with toasted peanuts and crispy shallots, served with basmati rice and garlic coriander naan bread

**Ewing's Pan-Seared Salmon** £26  
Buttery French peas & lettuce broth and baby carrots

**Rigatoni with Arrabbiata & Chorizo Sauce** £23  
Rigatoni pasta served with a spicy arrabbiata & chorizo sauce with mozzarella, roasted red peppers, and parmesan

**Fish & Chips** £22  
Lightly battered fish served with homemade tartar sauce, mushy peas, and triple-cooked chips, and lemon-dill mayonnaise

**Lisdergan Moiled 10oz Sirloin** **£38**  
Served with roast vine tomatoes, onion rings, confit garlic, and peppercorn sauce

**Lisdergan Gourmet Burger** **£22**  
100% Irish beef burger on a toasted linseed roll with lettuce, tomato, and smoked tomato Guinness ketchup served with triple cooked chips

*Add smoked apple wood cheddar, Banagher bold blue cheese, Grant's dry-cured bacon, or 2 onion rings* **£3 each or 3 for £8**

## VEGETARIAN & VEGAN

**Massaman Vegetable Curry** **£21**  
Creamy tofu, marinated in fragrant spices, sautéed and served in a sweet, savoury, and slightly tangy sauce with potatoes and onions, garnished with toasted peanuts and crispy shallots, served with basmati rice and garlic coriander bread

**Harissa Roasted Squash & Feta Pie** **£21**  
Baked in a flaky shortcrust pastry, served with buttered peas and finished with a tahini, harissa & lemon dressing

## SIDES

**£6 each**

**Creamy Nduja macaroni & cheese**

**Roasted garlic sautéed greens with toasted almonds**

**Crispy battered onion rings**

**Triple cooked chips**

**Seasoned Parmesan skinny fries**

**Stormont salad with sun-dried tomatoes, olives, red onion & pesto dressing**

## DESSERTS

**Old-Fashioned Ice Cream Sandwich** **£10**  
Ben's Vanilla & Bourbon ice cream sandwich in a rich chocolate brownie, served with hot chocolate sauce

**Rhubarb Fool** **£10**  
Slow-cooked rhubarb, Chantilly cream, garnished with candied ginger meringue shards

**Honey & Pistachio Crème Brûlée** **£10**  
A rich, creamy brûlée sweetened with Waggle Dance honey and toasted pistachio nuts, served with a pistachio - cardamom shortbread

**Sticky Toffee Pudding** **£11**  
Toffee sauce and a scoop of Glasstry Farm whiskey ice cream

**Taste the Island Cheeseboard** **£15**  
Banagher bold blue cheese, Ardsallagh goat cheese & Irish Vintage red cheddar 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