

The Stormont Hotel 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 5 - 8.45pm

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

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 £11 £16
Mixed seasonal lettuces topped with marinated chicken, sweet corn, black beans, cheddar & tomato, garnished with crispy tortilla strips and a smoky lime & coriander dressing

Stormont Caesar Salad £11 £16
Baby gem lettuce, warm Grant's bacon lardons, garlic croutons, parmesan, boiled egg, tapenade, and homemade Caesar dressing

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	
<i>Add smoked apple wood cheddar, Banagher bold blue cheese, Grant's dry-cured bacon, or 2 onion rings</i>	£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.