



STORMONT
HOTEL

LA SCALA
BISTRO



TO START

Seasonal Soup of the Day	£9
Signature Hastings Homemade Wheaten Scone	
Belfast Rarebit	£10
Vintage Irish Cheddar Cheese Sauce with Belfast Ale, grilled on Irwin's Stout Wholegrain Soda Bread	
Seafood Chowder	£12
Medley of Local Seafood in a Thick, Creamy Herbed Soup with Grant's Dry-Cured Bacon, Comber Potatoes, and Vegetables. Served with Irwin's Wheaten Bread	
Gochujang BBQ Chicken Wings	£12
Marinated in a Buttermilk and Sriracha Brine, Deep-Fried and tossed in a Gochujang BBQ Sauce. Served with Charred Sweetcorn Salsa	
Green Goddess Salad	£11
Shaved Fennel, Baby Gem Lettuce, Sliced Apple, Pickled Carrots, Sun-Dried Tomato, and Toasted Hazelnuts. Tossed in a Green Goddess Dressing	
Stormont Caesar Salad	Starter £11
Baby Gem Lettuce, Warm Grant's Dry-Cured Bacon, Garlic Croutons, Parmesan, Boiled Egg, Tapenade, and Homemade Caesar Dressing	
Pastrami-Cured Salmon	Main £16
48-Hour Cured Ewing's Salmon, House-Pickled Cucumbers, Russian Dressing, and Confit Cherry Tomatoes	
Katsu Curry Spring Rolls	£12
Handmade Spring Rolls filled with Panko-Breaded Crispy Chicken, Cabbage, and Carrot with Tonkatsu Sauce. Served with a Sweet Chilli Dipping Sauce	
	£10

MAINS

Castlevue Chicken Supreme	£25
Rockvale Irish Chicken Supreme, served with a Dromona Cheddar Cheese and Grant's Gammon Bonbon and Hasselback Potatoes. Finished with a Creamy White Wine Sauce	
Slow-Cooked Lisdergan Short Rib of Beef	£28
Charred Roast Cauliflower, Creamy Polenta, and Chimichurri Sauce	
Crispy Ecclesgreen Heritage Pork Belly	£24
Traditional Northern Irish Boxty and Sweetcorn Relish	
Chicken Korma	£24
Rockvale Chicken Thighs, braised slowly in Clandeboye Yoghurt with Cashews, Caramelised Onions, and Aromatic Spices. Served with Basmati Rice and Garlic and Coriander Naan Bread	
Ewing's Pan-Seared Paprika and Dijon Mustard Salmon	£26
Chargrilled Vegetable Couscous and Tenderstem Broccoli, finished with a Light Lemon Sauce	
Seafood Tagliatelle	£24
Tiger-Tail Prawns and Mussels sautéed in Garlic and Chilli Butter with Confit Cherry Tomatoes. Finished with Grana Padano Parmesan Shavings	
Fish & Chips	£22
Lightly Battered Fish served with Homemade Tartar Sauce, Mushy Peas, and Lemon-Dill Mayonnaise	
Choice of Chunky Chips or Seasoned Skinny Fries	

Lisdergan Flax-Fed 10oz Sirloin	£38
Roast Vine Tomatoes, Onion Rings, Confit Garlic, and Peppercorn Sauce	
The Coyagh Farm Butchers Beef Burger	£22
Zac's Brioche Bap with Extra Mature Cheddar, Lettuce, Tomato, Diced Onion and Gherkin	
<i>Choice of Chunky Chips or Seasoned Skinny Fries</i>	
Add: Smoked Applewood Cheddar, Cashel Blue Cheese, Grant's Sugar Pit Streaky Bacon, or Two Onion Rings	£3 each or 3 for £8

VEGETARIAN & VEGAN

Vegetable Korma	£21
Comber Carrots, Potatoes, and Cauliflower braised slowly in Clandeboye Yoghurt with Cashews, Caramelised Onions, and Aromatic Spices. Served with Basmati Rice and Garlic and Coriander Naan Bread	
Sun-Dried Tomato & Cabbage Pasta	£21
Thick Strips of Baked Windwhistle Farms Green Cabbage tossed in a Vegan Garlic and Sun-Dried Tomato Sauce with Wild Mushrooms and finished with Crispy Garlic Chips	

SIDES	£7 each
Crispy Onion Rings	Roasted Carrots with Hummus, Feta & Crispy Chickpeas
Chunky Chips	Warm Green Bean & Potato Salad with Dill Vinaigrette
Skinny Parmesan Fries	Salad of Sun-Dried Tomatoes, Grilled Vegetables & Pesto Dressing
Traditional Irish Boxty	
Creamy Mashed Potatoes	
Miso-Roasted Cauliflower & Kale	

DESSERTS

Mango & Coconut Crème Brûlée	£10
Caramelised Pineapple and Mint Salsa	
Amaretto Posset	£10
Cherry and Passionfruit Compote with Pistachio-Carrot Granola	
Dark Chocolate Ganache	£10
Creamy Belgian Dark Chocolate served with Homemade Shortbread and Hazelnut Brittle	
Classic Meringue Nest	£10
Ben's Vanilla Bourbon Ice Cream, Amarena Cherries, and drizzled with Orange Balsamic Syrup	
Taste the Island Cheeseboard	£15
Knockanore Oak-Smoked Raw Milk Cheddar, Tipperary Brie, Cashel Blue, and Bride Valley Onion & Caraway Cheddar. Served with Pickled Pears, Quince Jelly, and 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