



STORMONT
HOTEL

LA SCALA
BISTRO



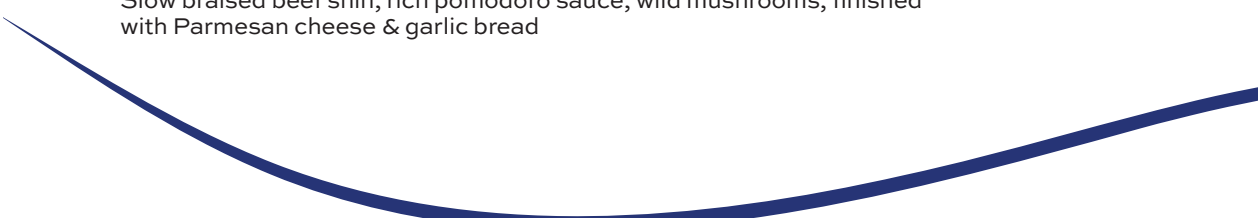
WHILE YOU WAIT

- Evening Nibble Plate** £8
Marinated olives, spiced rice crackers and roasted seasoned nuts
- Warm Focaccia Bread** £8
Served with smoked paprika & garlic butter, chilli oil and balsamic dip

TO START

- Seasonal Soup of the Day** £8
Served with a signature Hastings homemade wheaten scone
- Seafood Chowder** £9
Medley of local seafood in a creamy garlic & potato broth served with Irwin's wheaten bread
- Korean BBQ Wings** £10
Crispy fried marinated wings tossed in Korean BBQ sauce served with kimchee slaw
- Mediterranean Salad** £14
Mixed seasonal lettuces topped with crispy roasted chickpeas, cherry tomatoes, roasted red peppers, red onion & cucumber tossed in a lemon vinaigrette and finished with crumbled feta cheese
- Stormont Caesar Salad** £14
Baby gem lettuce, warm Grant's bacon lardons, garlic croutons, Parmesan and homemade Caesar salad dressing
Add Irish chicken to any salad £5
- Wild Mushroom Bruschetta** £9
Buttery fried mushrooms served on toasted sourdough, topped with torn burrata and finished with homemade pesto
- Salt & Pepper Squid** £11
Served with peppers, spring onions and a sweet & sour dipping sauce

MAINS

- Thai Green Chicken Curry** £22
Marinated Irish chicken, pak choi, green peppers, spinach & onions in a fragrant Thai coconut sauce served with Basmati rice and flatbread
- Pan Fried Salmon** £24
With a honey-soy glaze served in a miso ginger broth with Asian greens, egg noodles and a tea stained egg
- Pan Seared Rump of Lamb** £26
Served with potato gratin, Tenderstem broccoli and chimichurri
- Crispy Pork Loin Schnitzel** £22
Breaded Grant's pork loin, lightly fried served with garlic roasted greens, with seasoned skinny fries & smoked paprika Hollandaise
- Roast Irish Chicken Supreme** £22
Accompanied by smoked bacon mash, honey roasted root vegetables and chicken jus
- Pasta Bolognese** £22
Slow braised beef shin, rich pomodoro sauce, wild mushrooms, finished with Parmesan cheese & garlic bread
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Fish & Chips £20
Lightly beer battered fish served with homemade tartar sauce, mushy peas and triple cooked chips

Lisdergan Flax Fed 10oz Sirloin £36
Served with roast vine tomatoes, onion rings, confit garlic, peppercorn sauce & triple cooked chips

Lisdergan Gourmet 6oz. Burger £20
100% Irish beef burger on a toasted brioche roll with lettuce, tomato, and a jalapeño jam served with triple cooked chips
Add smoked Applewood Cheddar, Kearney blue cheese, Grant's dry cured bacon or 2 onion rings
£3 each or 3 for £6

VEGETARIAN & VEGAN

Thai Green Curry £19
Butternut squash, pak choi, green peppers, spinach & onions in a fragrant Thai coconut sauce served with Basmati rice and flatbread

Falafel Burger £20
Handmade Falafel burger, pan fried and served on a brioche roll with Tzatziki slaw, tomato and lemon tahini dipping sauce with triple cooked chips

SIDES

£5 each

Sauteed green vegetables

Smoked bacon mash

Triple cooked chips

Rocket and Parmesan salad

Green salad with basil vinaigrette

Beer battered onion rings

Fried macaroni & cheese croquettes

DESSERTS

Raspberry Eton Mess £9
Meringue shards, fresh whipped cream, raspberry compote and fresh raspberries

Warm Chocolate Sponge Cake £9
Served with Ben's toffee caramel ice cream and chocolate sauce

Tipsy Tiramisu £9
Layered sponge soaked in coffee & Bushmill's whiskey with whipped vanilla mascarpone

Sticky Toffee Pudding £9
Served with creamy caramel sauce and Ben's rum & raisin ice cream

Taste of The Island Cheeseboard £14
Kearney blue cheese, Cahill porter & mature durrus with pear & lime chutney, grapes & Ditty's oatcakes

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