



STORMONT
HOTEL

The Lounge

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Lounge Dining

Menu Served daily 11am-5pm

FROM OUR HOMEMADE BAKERY

Traybakes

Daily selection available

£5

Scones

Plain, cherry, sultana, pear & ginger or white chocolate & raspberry

All served with Erin Grove lemon curd, clotted cream and strawberry preserves

£6

LIGHTER BITES

Seasonal Soup of the Day

Served with a signature Hastings homemade wheaten scone

£8

Sandwich Selection

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

Tuna & Spring Onion

Add a cup of soup to any sandwich

£10

£4

Stormont Ceasar Salad

Baby gem lettuce, warm Grant's bacon lardons, garlic croutons, Parmesan and homemade Caesar salad dressing

£14

Mediterranean Salad

Mixed seasonal lettuces topped with crispy roasted chickpeas, cherry tomatoes, roasted red peppers, red onion and cucumber tossed in a lemon vinaigrette and finished with crumbled feta cheese

£14

Add Irish Chicken to any salad

£5

BRUNCH

Shakshuka

Two gently poached Clements' free-range eggs served in a rich tomato sauce with peppers, onions, garlic and chorizo topped with feta cheese and accompanied by grilled sourdough

£16

French Toast

Two thick cut slices of brioche, dipped in egg batter and pan fried light & crispy served with coconut caramel sauce, toasted coconut, passionfruit preserves and crispy smoked streaky bacon

£14

Smashed Avocado

Two Clements' free range poached eggs, smashed avocado, smoked paprika Hollandaise sauce and Linwood's flaxseeds served on toasted sourdough

£14

The Lounge Bagel

Served with fresh fruit and homemade game chips

Slow cooked cola glazed ham, Irish Cheddar, rocket leaves and wholegrain mustard mayonnaise or

Ewing's smoked salmon, whipped dill cream cheese, pickled shallots

£16

MAIN COURSES

Open Prawn Sandwich **£14**
Atlantic prawns tossed in zesty Marie Rose sauce served on Irwin's wheaten bread and garnished with baby gem & tomato-caper salad

Classic Club Sandwich **£17**
Toasted Irwin's thick cut bread, piled high and layered with grilled Irish chicken, Grant's dry cured bacon, lettuce, tomato and creamy mayonnaise served with homemade coleslaw and seasoned skinny fries

Katsu Sando **£16**
Slow cooked Grant's pork belly, breaded and lightly fried served with curried coleslaw, a tangy raspberry sauce and toasted thick cut Irwin's white bread, accompanied by seasoned skinny fries

Lisdergan 6oz. Steak Sandwich **£20**
Served on toasted ciabatta, drizzled with rosemary & garlic oil and chimichurri, beer battered onion rings and served with seasoned skinny fries

Seafood Chowder **£20**
Medley of local seafood in a creamy garlic & potato broth served in a traditional Belfast bap

Fish & Chips **£20**
Lightly beer battered fish served with homemade tartar sauce, mushy peas and triple cooked chips

Lisdergan Gourmet 6oz. Burger **£20**
100% Irish beef burger on a toasted brioche roll with lettuce, tomato, and a jalapeño jam 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

SIDES

£5 each

Creamy smoked bacon mash

Sauteed green vegetables

Triple cooked chips

Rocket & Parmesan salad

Beer battered onion rings

Seasoned skinny fries

Fried macaroni & cheese croquettes

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.

Menu Served daily 5pm-9pm

CARE TO SHARE?

Charcuterie Board

Selections of cured meats, tomato tapenade, olives, torn burrata in olive oil & grilled sourdough

£22

Taste The Island Cheeseboard

Kearney Blue Cheese, Cahill porter & mature durrus with pear & lime chutney, grapes & Ditty's oatcakes

£16

LITTLE BITES

Evening Nibble Plate

Marinated olives, spiced rice crackers and roasted seasoned nuts

£8

Totchos

Seasoned tator tots, drizzled in Cheddar cheese sauce, fresh pico de gallo & guacamole

£10

Korean BBQ Wings

Crispy fried marinated Wings tossed in Korean BBQ sauce served with kimchee slaw

£10

Fried Macaroni & Cheese Croquettes

Drizzled with truffle oil

£10

Salt & Pepper Squid

Served with peppers, spring onions and a sweet & sour dipping sauce

£11

A BIGGER BITE

Fish & Chips

Lightly beer battered fish served with homemade tartar sauce, mushy peas and triple cooked chips

£20

Lisdergan Gourmet 6oz. Burger

100% Irish beef burger on a toasted brioche roll with lettuce, tomato, and a homemade Jalapeño jam & triple cooked chips

£20

Thai Green Chicken Curry

Marinated Irish chicken, pak choi, green peppers, spinach & onions in a fragrant Thai coconut sauce served with Basmati rice & flatbread

£22

Thai Green Curry

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

£19



WE'RE PASSIONATE ABOUT LOCAL PRODUCE