



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