



STORMONT  
HOTEL

LA SCALA  
BISTRO



TO START

|  |                |             |
|--|----------------|-------------|
| <b>Warm Roman Sourdough Bread</b>  |                | <b>£8</b>   |
| Served with pesto, marinara sauce, olive oil and balsamic dip  |                |             |
| <b>Seasonal Soup of the Day</b>  |                | <b>£8</b>   |
| Served with a signature Hastings homemade wheaten scone  |                |             |
| <b>Manhattan Chowder</b>   |                | <b>£9</b>   |
| Medley of local seafood in a rich tomato & tarragon broth, served with Irwin’s wheaten bread   |                |             |
| <b>Pickleback Chicken Wings</b>  |                | <b>£10</b>  |
| Marinated in Bushmills whiskey, Waggle dance honey, & pickle brine, served with gherkins and ranch dressing  |                |             |
| <b>Chargrilled Italian Vegetable Salad</b>   | <b>Starter</b> | <b>Main</b> |
| Mixed seasonal lettuces topped with chargrilled peppers, aubergine & artichokes, stuffed peppers, sun-dried tomatoes, buffalo mozzarella, finished with a light balsamic vinaigrette | <b>£9</b>      | <b>£14</b>  |
| <b>Stormont Caesar Salad</b>   | <b>Starter</b> | <b>Main</b> |
| Baby gem lettuce, warm grant’s bacon lardons, garlic croutons, parmesan, boiled egg, tapenade, and homemade caesar salad dressing  | <b>£10</b>     | <b>£15</b>  |
| <b>Add Irish chicken or Glenarm Salmon</b>   |                | <b>£7</b>   |
| <b>Arancini Carbonara</b>  |                | <b>£9</b>   |
| Crispy fried arancini, stuffed with Lisdergan guanciale, parmesan, risotto, and mozzarella, served with a creamy carbonara dipping sauce   |                |             |
| <b>Prawn Piri Piri</b>   |                | <b>£10</b>  |
| Breaded tiger prawns, deep-fried and served with avocado, tomato piri piri dipping sauce   |                |             |

MAINS

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| <b>Chicken Bhuna</b>   | <b>£22</b> |
| Marinated Irish chicken, stir fried Asian vegetables, cooked in lightly spiced & fragrant bhuna masala and garnished with fresh coriander, served with basmati rice and warm garlic & coriander naan |            |
| <b>Katsu Salmon</b>  | <b>£24</b> |
| Panko-breaded Ewing’s Glenarm salmon fillet, served with cauliflower rice, Japanese katsu curry sauce, and pickled cucumbers   |            |
| <b>Lamb Tagine</b>   | <b>£26</b> |
| A warming Northern Irish lamb stew, with sweet dried apricots, served with a coriander and almond couscous   |            |
| <b>Sweet Cured Pork Chop</b>   | <b>£22</b> |
| Lisdergan signature sweet-cured pork chop, with roasted lemon herb potatoes, creamy mustard sauce, and finished with a fried Clement’s egg   |            |
| <b>Pan Fried Chicken Supreme</b>   | <b>£22</b> |
| Accompanied by patatas bravas and a smoked paprika & Waggle dance honey aioli  |            |
| <b>Beef &amp; Pappardelle Ragu</b>   | <b>£22</b> |
| Lisdergan’s slow-cooked beef short rib, served with a rich tomato & garlic ragu, tossed with pappardelle pasta   |            |
| <b>Fish &amp; Chips</b>  | <b>£20</b> |
| Lightly beer battered fish served with homemade tartar sauce, mushy peas and triple cooked chips   |            |

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| <b>Lisdergan Flax Fed 10oz Sirloin</b>   | <b>£36</b>                   |
| Served with roast vine tomatoes, onion rings, confit garlic<br><i>Choice of chimichurri sauce, wild mushroom butter, or peppered cream sauce</i> |                              |
| <b>Lisdergan Gourmet Burger</b>  | <b>£20</b>                   |
| 100% Irish beef burger on a toasted brioche roll with lettuce, tomato, and a tomato relish served with triple cooked chips                       |                              |
| <b>Add smoked Applewood cheddar, Kearney blue cheese, Grant's dry cured bacon or 2 onion rings</b>   | <b>£3 each/<br/>3 for £6</b> |

## VEGETARIAN & VEGAN

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| <b>Vegetable Bhuna</b>  | <b>£19</b> |
| Butternut squash, pak choi, green peppers, spinach & onions in a fragrant bhuna masala sauce served with basmati rice & garlic coriander naan |            |
| <b>Roasted Cauliflower &amp; Hazelnut Carbonara</b>   | <b>£20</b> |
| Marinated cauliflower and toasted hazelnuts, penne pasta sautéed in a decadent plant cream sauce with garlic and thyme                        |            |

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| <b>SIDES</b>   | <b>£5 each</b> |
| <b>Sautéed green vegetables</b>                      |                |
| <b>Creamy Champ</b>                                  |                |
| <b>Triple cooked chips</b>                           |                |
| <b>Macaroni &amp; cheese</b>                         |                |
| <b>Green salad with a light balsamic vinaigrette</b> |                |
| <b>Beer battered onion rings</b>                     |                |

## DESSERTS

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| <b>Warm Apple Crumble</b>  | <b>£9</b>  |
| With Thompson's Irish breakfast tea infused sultanas & Bramley apples and served with a sweet homemade custard     |            |
| <b>Caramelised Rice Pudding</b>  | <b>£9</b>  |
| Served with Erin Grove rhubarb & ginger jam  |            |
| <b>Irish Whiskey Milk Punch</b>  | <b>£9</b>  |
| A rich creamy posset made with Bushmills Irish whiskey, Waggledance honey, ginger, served with homemade shortbread |            |
| <b>Chocolate Tart</b>  | <b>£9</b>  |
| Baked chocolate tart, finished with Irish Black Butter and Tipperary Mascarpone Cream                              |            |
| <b>Taste of The Island Cheeseboard</b>   | <b>£14</b> |
| Kearney blue cheese, Cahill Porter & Irish Brie 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.

**A 10% discretionary service charge will be applied**



WE'RE PASSIONATE ABOUT LOCAL PRODUCE