LA SCALA
BISTRO

taste
OF HASTINGS HOTELS

Passionate about local produce

We provide quality, wholesome food in informal, relaxed surroundings, using the freshest seasonal and local produce.

To Start

Starter / Main

Pea and Mint Soup £5
Served with a Hastings Signature Wheaten Scone

Seafood Chowder £8
Creamy seasonal Seafood Medley served in a Belfast Bap

Irish Scampi £8 £16
Succulent wholetail Scampi in a light Batter, served with Hand Cut Chips, Tartar Sauce and a Lemon Wedge

Salads

Classic Caesar Salad £7 £10
Baby Gem, Crispy Bacon, Croûtons with Caesar Dressing and Parmesan Shavings

Grilled Halloumi Salad £12
Grilled Marinated Halloumi with Rocket, Watercress and mixed Baby Tomatoes on a bed of Quinoa with a Roasted Red Pepper Dressing

Fried Fivemiletown Goat's Cheese Salad £13
Lightly Breaded Goat's Cheese on a Leaf Salad of Radicchio, Sorrel & Rocket, with Bulgar Wheat, Roasted Beetroot and a Fig & Honey Vinaigrette

Add Irish Chicken Breast or Irish Salmon to any of the above Main Course Salads for an additional £2

Main Courses

Classic Chicken Curry £16
Irish Chicken Breast and Roasted Vegetables cooked in a rich, creamy Masala Sauce, served with Boiled Rice, Flatbread and Coriander Yogurt

Roasted Vegetable Curry £14
Roasted Vegetables marinated and slowly cooked in a rich Masala Sauce, served with Boiled Rice, Flat Bread and Coriander Yogurt

Homemade Fish and Chips £15
Haddock (in season), lightly battered and served with Pea Purée and Hand Cut Chips

Hannan's 7oz Chargrilled Steak Sandwich £17
Served on Yellow Door Ciabatta with a Creamy Mushroom & Garlic Sauce and accompanied by Onion Rings, Cress and Hand Cut Chips

Hannan's Glenarm Shorthorn Beef Burger 7oz £15
100% Irish Beef Homemade Burger on a fresh locally Baked Buttermilk Roll, with Lettuce and Tomato, served with Tomato Chutney and Hand Cut Chips
Add a slice of Irish Cheddar or Irish Dry Cure Bacon, or 2 Onion Rings as an upgrade **£1** each or all 3 for **£2**

Grilled Honey & Mustard Chicken Wrap £9
Grilled Irish Chicken with Cheddar Cheese, Rocket, Red Onion & Tomato and dressed with a Honey Mustard Vinaigrette

Prawn Open Sandwich £10
Served with Marie Rose Sauce, garnished with local Tayto Cheese and Onion Crisps and Homemade Coleslaw

The Stormont Club £10
Triple Decker Sandwich filled with Chicken, Bacon, Tomato, Lettuce and Mayonnaise. Served with Hand Cut Chips and Homemade Coleslaw

Hannan's Slow Cooked Beef Brisket Sandwich £15
Slow Cooked Irish Beef Brisket with Melted Cheddar, Honey BBQ Sauce, Hand Cut Garlic Fries and Homemade Slaw

Sides

£4 each / Choice of 2 sides **£6**

Creamy Spring Onion Mash
Causeway Chips
Hand Cut Chips
Garlic and Parmesan Hand Cut Chips
Rocket and Parmesan Salad with Rosemary Oil
Beer Battered Onion Rings
Sautéed Summer Greens
Sweet Potato Mash

To Follow

Glastry Farm Ice-Cream 'Slider' £6
Layered Ice-Cream Terrine made with 3 locally produced Glastry Farm Ice-Creams –Heavenly Chocolate, Yellowman Honeycomb and Lavender and Raspberry, on a light Vanilla Sponge Base with a Berry Compote

Mango & Passionfruit Cheesecake £6
Served with Mango Puree, and Fresh Passionfruit and Glastry Farm Coconut Ice Cream

Black Forest Jam Jar Brownie £6
Chocolate Brownie with Cherry Compote, Kirsch Syrup, and Glastry Farm Vanilla Ice Cream

Lemon Meringue Crème Brûlée £6
With Lemon Curd, Mini Meringues and served with a White Chocolate Shortbread Biscuit

To Finish

Tea £3
All our Teas are supplied by Thompson's Finest Family Teas and are blended in Belfast.

Punjana Breakfast Blend
Punjana Peppermint
Punjana Green Tea
Punjana Decaffeinated
Punjana Earl Grey

Coffee £3
A select handcrafted rich coffee blend has been created and roasted in Northern Ireland especially for Hastings Hotels by one of Ireland's leading coffee specialists, UCC.

Espresso
Cappuccino
Mocha
Americano
Latte

Food Allergies and Intolerances
When making your order, please speak to our staff about the ingredients in your meal. Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used.
We offer Gluten Sensitive options but do not operate in a fully Gluten-Free Kitchen.