

HADSKISTM

A LA CARTE

Monday to Sunday 12noon - Late

SNACKS

Hadskis Bread & Butter	4.50	Smoked Almonds (50g)	4.50
Mixed Olives ①	3.50	Padron Peppers ①	4.50

STARTERS

Soup of the Day	5.00
Seafood Chowder, Mussels & Bacon	7.00
Crispy Squid, Sauce Romesco & Fine Herbs	8.00
Beetroot & Goats Cheese Mousse	7.00

MAINS

Cod with Mussels, Chickpeas, Cauliflower & Curry Cream	18.50
Celeriac Risotto, Watercress & Pickled Apple	13.50
Roast Lamb Rump, Broccoli, Anchovy, Olive & Tomato Dressing	20.00
Corn Fed Chicken, Caponata & Crispy Polenta	17.00
Co. Tyrone Ribeye, Chips & Béarnaise Sauce	25.50
Co. Tyrone Sirloin, Chips & Pepper Sauce	25.50

SHARING STEAKS

With a choice of 2 sides and 2 sauces: -

Chateaubriand (700g)	68.00
Tomahawk (1.2kg)	

SIDES

Chips ①	4.00	Glazed Carrots & Almonds	4.00
Champ	4.00	Roast Mushrooms ①	4.50
Greens	4.00	Truffle Chips & Parmesan	4.50
Mixed Leaf Salad ①	4.00	Comber Potatoes with Minted Butter	4.00

Please advise a member of staff if you have any dietary requirements.

A discretionary 10% service charge will be added to all tables

Our Local Suppliers this month are: Abernethy Butter Dromara: Draynes Farms, Lisburn; Hannan Meats, Moira; Lisdergen Meats, Fermanagh; Ewings, Belfast; Yardsman, Belfast; McGraths, Armagh.

COCKTAIL OF THE WEEK

MatchMaid

Jacquard Gin, Matcha Syrup,
Lime, Cane Syrup,
Cucumber & Cream
9.95

ADDITIONS

Fish of the Day

Fillet of Halibut,
Glazed Salsify,
Smoked Bacon Cream
& Pickled Shimeji
24.00

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LUNCH MENU

Monday – Friday
From Noon

LUNCH SPECIAL

Monday-Friday
Steak Frites, Bearnaise
& Watercress Salad
With a
Glass of French Red Wine
15.50

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COOKERY SCHOOL

Schedule online
To Book Visit
www.cookinbelfast.co.uk

Private Dining

Upstairs at Hadskis
Please ask for details

GIFT VOUCHERS

AVAILABLE FOR
Hadskis & James Street
www.jamesstandco.com
info@hadskis.co.uk

WINE LIST	175ml	250ml	Bottle
Sparkling Wines and Champagne			
Forget Brimont NV, Champagne, France	12.00	66.50
Valdo Prosecco, Valdobbiadene, Italy	8.25	32.50
Conde de Caralt Brut Rosado, Catalonia, Spain	28.00
White Wines			
Holy Snail Sauvignon Blanc, Loire, France	7.25	9.50	27.00
Col di Sotto, Pinot Grigio, Veneto, Italy	6.75	9.00	23.75
Cape Heights Chardonnay, Western Cape, South Africa	6.75	9.00	29.00
Alba Vega, Albarino, Rias Baixas, Spain	8.25	10.50	32.00
Kate Radburnd Sauvignon Blanc, Marlborough, New Zealand	8.50	10.75	32.00
Picpoul de Pinet, Domaine de Beauvignac	7.25	9.50	27.00
Pajzos Tokayi Furmint, Tokaj, Hungary			30.00
Porto 6 Vinho Verde, Minho, Portugal			29.00
Domaine Le Verger Alain Geoffroy, Chablis, France			44.00
André Dezat, Sancerre, Loire, France			49.50
Louis Latour Meursault, Burgundy, France			96.00
Araldica Luciana Ciana			33.00
Cave De Turckheim, Pinot Blanc			32.00
Long Beach, Chenin Blanc			22.00
Rosé Wine			
Villa Wolf Pinot Noir Rosé, Pfalz, Germany	7.25	9.50	29.00
Red Wines			
Molinillo Malbec, Mendoza, Argentina	8.25	11.50	33.00
Rustenber Cabernet Sauvignon, Stellenbosch, South Africa	7.75	10.25	30.00
Cape Heights Shiraz, Western Cape, South Africa	7.25	9.75	29.50
Tierra Alta, Pinot Noir, Central Valley, Chile	7.25	9.50	27.00
Grapillon D'or Merlot/Caladoc, Rhone, France	8.50	11.75	26.00
Chateau Musar, Lebanon	17.50		68.00
Marquis Mundiaz, Rioja, Spain	7.50	9.95	28.50
Domaine Du Grapillon D'or Gigondas, Rhone, France			54.00
Massaya Red Selection, Bekaa Valley, Lebanon			44.00
Rocca Delle Macie, Chianti, Tuscany, Italy			29.00
Borsao Grenache, Campo de Borja, Spain			23.00
Forest Estate, Pinot Noir, Marlborough, New Zealand			37.00
Secateurs Red Blend, Western Cape, South Africa			32.00
Cline Zinfandel, Somona County, USA			39.00
Marques de Murrieta Reserva, Rioja, Spain			59.00
Scriani Amarone Della Valpolicella, Vento, Italy			78.00
Chateau Peyroutas Grand Cru St Emilion, Bordeaux, France			62.00
Jorio Montepulciano, Abruzzo, Italy			39.50
Chateauneuf-du-Pape, Télecramme, Rhône, France			98.00